

**ORIGIN**  
Grill

# COLD STARTERS

## Chicken Caesar Salad | 24

Grilled Corn-Fed Chicken, Ciabatta Croutons, Sundried Tomato, Parmigiano Reggiano, Gem Lettuce, Guanciale Chips, Caesar Dressing, Poached Egg, Anchovy  
D, E, G, P, SE

## Tuna Tataki | 19 🌿

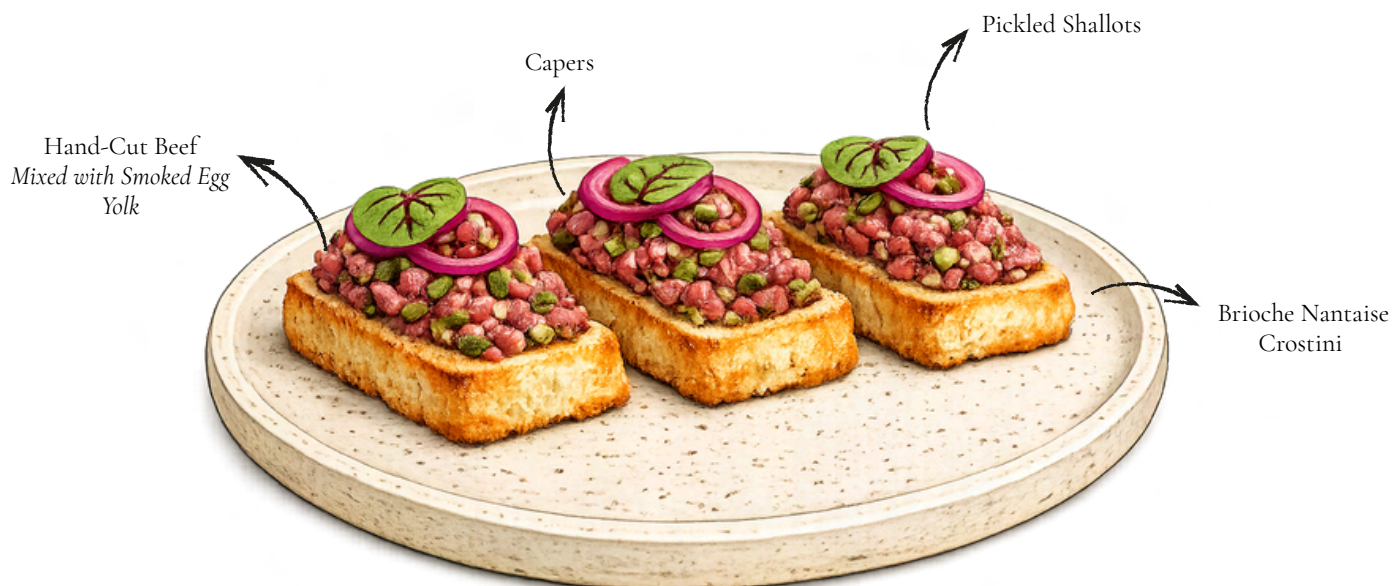
Seared Yellowfin Tuna, Romaine Lettuce, Quail Egg, Green Bean, Olive, Pickled Shallot, Cherry Tomato, Calamansi Dressing, Espelette Pepper  
E, SE

## Beef Tartare | 24 🔥

Hand-Chopped Blackmore Wagyu, Capers, Pickled Shallots, Tabasco, Ketchup, Smoked Egg Yolk, Brioche Nantaise Crostini  
D, E, G

## Heirloom Tomato & Smoked Burrata | 26

Heirloom Tomatoes, Smoked Burrata, Basil Cress, Smoked Extra Virgin Olive Oil, Toasted Ciabatta, Charcoal Olive Powder  
D, G



### BLACKMORE WAGYU BEEF TARTARE

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🔥 Origin Grill's Signature Dishes

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# HOT STARTERS

## Crab Cake | 26

Sri Lankan Crab, Honey Mustard Aioli, Arugula, Pickled Shallot, Lemon  
SH, D, G, E

## Crispy Calamari | 18

Spicy Smoked Tomato Aioli, Zucchini Chips, Parsley Oil  
G, D, E, SE

## Sriracha Fried Prawns | 19

Sriracha Spiced OG Style, Ikura, Spring Arugula, Confit Chili, Toasted Sesame, Lime  
SH, G, D, E, SE

## Wild Mushroom & Truffle Soup | 16

Porcini, Sour Cream, Garlic and Parsley Brioche Toast  
V, D, G, E

## Foie Gras | 36

Pan Seared Rougie Foie Gras, Brioche Toast, Orange and Sauternes Marmalade, Aged Balsamic, Extra Virgin Olive Oil  
G, D, E




## FOIE GRAS TOAST

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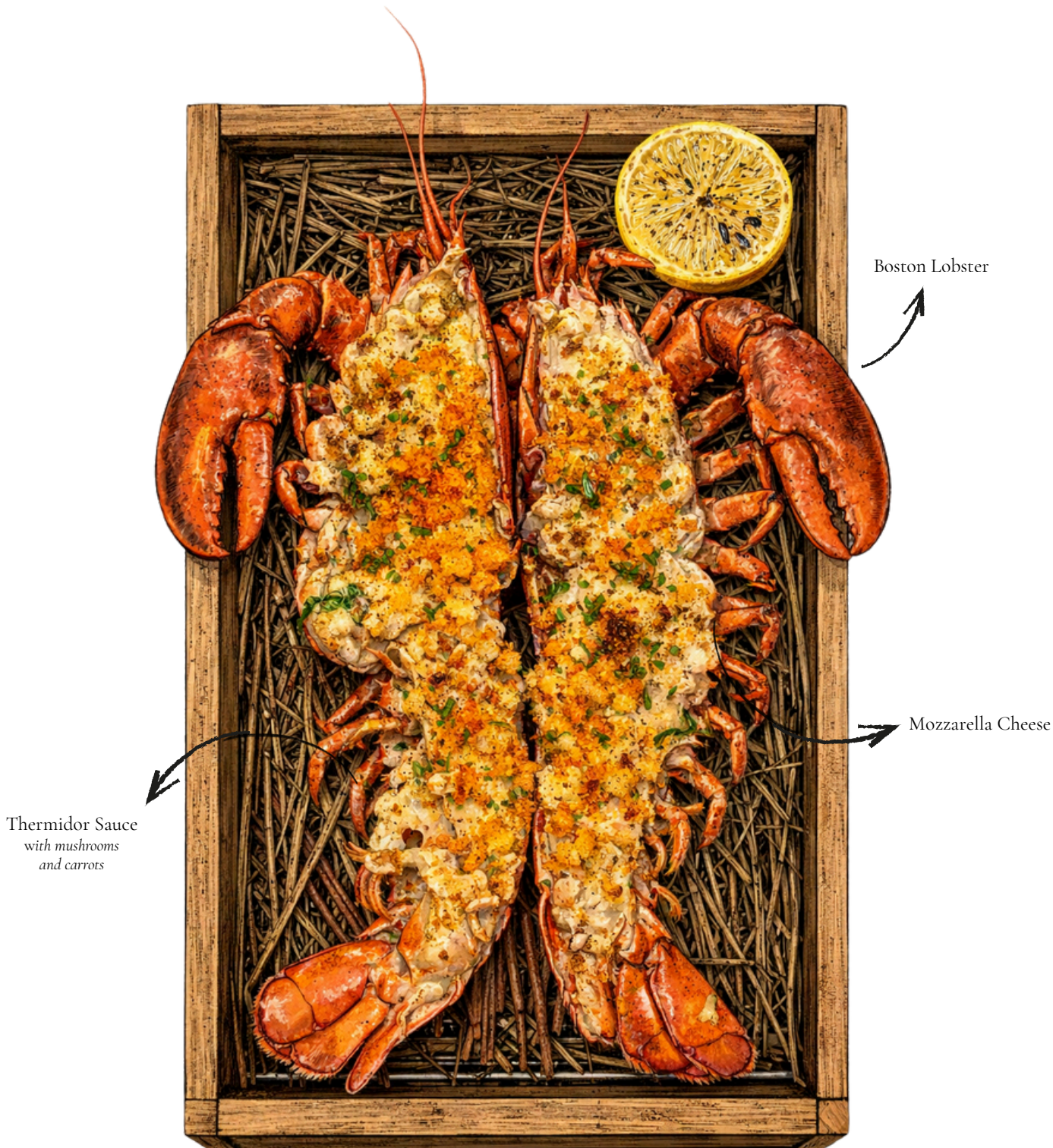
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**Boston Lobster Thermidor | 98** 🔥

Mozzarella, Mushroom, Carrot, Cayenne

A, D, G, SH

*Choice of one side*



Thermidor Sauce  
with mushrooms  
and carrots

Boston Lobster

Mozzarella Cheese

**BOSTON LOBSTER THERMIDOR**

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# MAINS

## Chilli Prawn Spaghetti | 48

Grilled Selva Black Tiger Prawns, Bisque Sauce, Cherry Tomatoes, Chilli Garlic Butter, Ikura, Extra Virgin Olive Oil  
A, D, G, SH

## Citrus Marinated Salmon | 42 🌿

Pan Seared Norwegian Salmon, Char Grilled Broccolini, Garlic Confit, Roasted Vine Tomato, Vierge Salsa, Dill Beurre Blanc  
A, D, SE

## Tiger Prawn | 38 🌿

Chilli Pepper Marinated Selva Black Tiger Prawn, Pepper Relish, Confit Vine Tomato, Burnt Meyer Lemon  
A, D, SH

## Chicken and Chorizo Skewers | 28 🌿

Corn Fed Spring Chicken, Iberico Chorizo, Sweet Chilli, Lemon Butter Sauce, Arugula, Charred Lemon  
A,D,P

## Flank Steak 200g | 28 🔥

Tender Valley Flank Steak, OG Spiced Hand Cut Steak Fries, Aged Port Wine Jus  
A, D, G, P

## Lamb Chops | 68

Kinross Station Lamb, Roasted Garlic, Dried Kalamata Olive, Eggplant Caviar, Rosmary Lamb Jus  
A

## Open Lasagna | 28 🌿

Organic Smoked Butternut Pumpkin, Roasted Pine Nuts, Spring Arugula, Parmesan Chips  
Gratinated Smoked Scarmorza  
D, E, G, T, V

## Herb Crusted Cod | 48 🌿

Sustainable Aquna Murray Cod, Smoked Tomato Chutney, Creamy Risotto, Parmesan Chips, Parsley Oil  
A, D, SE

## OG Burger | 28 🔥

Stanbroke Wagyu Beef, Aged Cheddar, Bacon, Tomato Relish, Mayonnaise, Smoked Heirloom Tomato, Home Made Pickles, Gem lettuce, Brioche Bun  
D, E, G, P

Add Pan Seared Foie Gras | 10



## FLANK STEAK

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# SHARING

Sanchoku Angus 40 Days Dry Aged Tomahawk 1.2KG | 198 🔥

Choice of Three Sides and Two Sauces



## FROM THE JOSPER CHARCOAL GRILL

### Ribeye

Little Joe Angus, Grass Fed, MB4+ 300g | 78

### Tenderloin

Sanchoku Organic, Grain Fed, Tenderloin 200g | 48

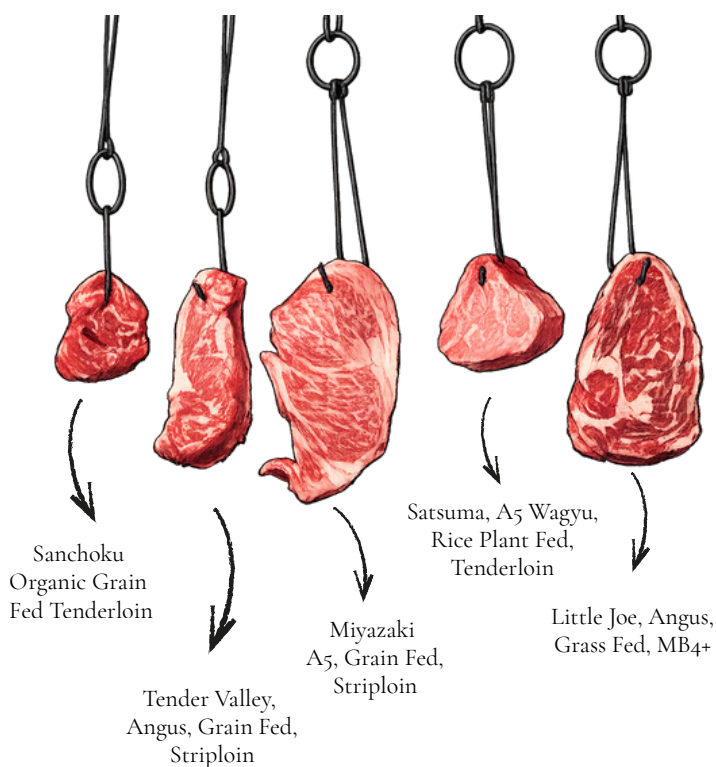
### Striploin

Tender Valley, Grain Fed, 300g | 58

### Premium Cuts

Satsuma A5 Wagyu, Rice Plant Fed, Tenderloin | 68  
Per 100g

Miyazaki Japanese A5 Wagyu Striploin | 58  
Per 100g



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## SIDES



Russet  
Potato  
Purée | 14  
D



Creamed Organic  
Spinach & Pecorino  
Cheese | 14  
D,G



Char-Grilled  
Spring Asparagus &  
Tosted Almond | 14  
T



Char-Grilled  
Brocolini &  
Garlic Confit | 14



Grilled  
Vegetable, Pesto  
sauce | 14  
D,T



Gratinated  
Aged Cheddar  
Mac 'n' Cheese | 14  
D,G



Hand-Cut Truffle &  
Parmesan  
Fries | 16  
D,G



Hand-Cut  
OG Spiced  
Fries | 14  
G

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## SAUCES

### **Bordeaux Red Wine and Shallot Jus | 6**

A, P, D

### **Classic Tarragon Bearnaise | 5**

E, D

### **Black Truffle Jus | 7**

A, P, D


### **Argentinian Chimichurri Sauce | 5**

### **OG Signature Beef Steak Butter | 5**

D

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# DESSERTS

## Chocolate Lava Cake | 14

Valrhona 62%, Anglaise Sauce, Salted Piedmont  
Hazelnut Gelato, Candy Floss  
D, E, G, T

## Rum & Raisin Madeleine | 14

Icing Sugar, Chocolate Sauce  
A, D, E, G

## Strawberry Cheesecake, "Rose Flower" | 14

Pistachio Gelato, Raspberry Lychee Macaron, Chitose  
Strawberry, Crispy Kunafa  
D, E, G, T

## Black Forest | 16

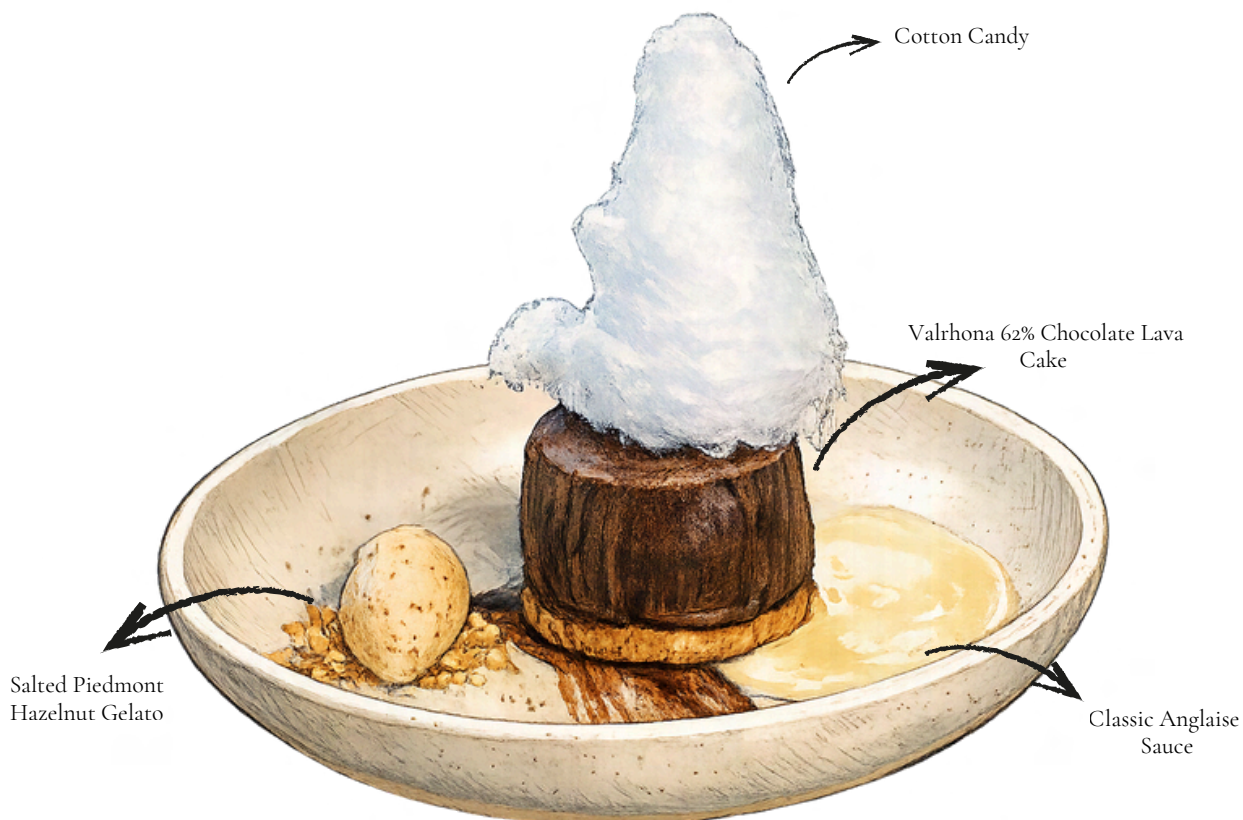
Bitter Cherry Kirsh, Chocolate Sponge Cake, Chantilly,  
Dark Coco Powder, Cocoa Nibs, Milk Chocolate Sauce  
A, D, E, G, T

## Baked Alaska | 14

Casked Aged Rhum Flambé, Mango, Coconut, Passion  
Fruit Gelato, Caramelised Pistachio, Almond Tuille,  
Tropical Compote  
A, D, E, G, T

## Yuzu & Key Lime Pie | 14

Graham Cracker, Torched Meringue, Finger Lime  
D, E, G, T




## VALRHONA 62% CHOCOLATE LAVA CAKE

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