

ORIGIN

Grill · Bar 源点



FOREWORD

As our name implies, the point at which we begin is our ingredients. We focus on responsible sourcing and sustainability at every chance we get. We search out interesting suppliers with bespoke products that create a sense of excitement and encourage discussion due to their origin, whether that's beef from afar, seafood from the region, or tropical fruit sourced locally.

We take these fresh ingredients and marry them with unique and exotic flavours to play upon their taste and enhance your dining experience. Using both technical methods and the more modern "less is more" philosophy, we aim to create dishes that are both delicious and comforting so that you step away from the table feeling fulfilled.



“OUR MENU IS CRAFTED WITH LOVE AND SHOWCASES THE FRESHEST INGREDIENTS FROM AROUND THE WORLD WITH REMARKABLE ORIGINS THAT RESULT IN A MEMORABLE TASTE EXPERIENCE.

OUR LATEST ADDITION TO THE MENU: PLANT-BASED. DISHES CURATED FROM SCRATCH USING QUALITY PLANT-BASED, WHOLEFOOD INGREDIENTS.”



CHEF HEIDI FLANAGAN



SNACKS



CHARCOAL ROASTED CAULIFLOWER WITH ALMOND SAUCE

Fresh mint, almonds

\$16



SEASONAL FRESH OYSTER

Single shell - \$7

Half dozen - \$40



POSH TOAST

Compressed foie gras, confit orange and Kaluga queen caviar

\$28

FISH FINGERS

Spanish - Bay of Biscay select anchovies,
toasted sour dough and piquillo rouille

\$18

SAUTÉED CLAMS IN WINE

Clams with white wine, butter and parsley

\$22



JAMON IBERICO

Spanish ham, toasted rye and quince jam

\$18



VEGETARIAN



NUTS



PORK



SHELLFISH



GLUTEN

Prices are in SGD, subject to 10% service charge and 7% GST.



APPETISERS

Our appetisers and salads use the freshest ingredients from around the world to maximise flavour and enhance your meal.

The ingredients have surprising origins—tuna from Indonesia, Hokkaido scallops, arugula from a sustainable farm in Singapore and vinegar from Jerez in Spain.

SOUP OF THE DAY

Please check with our maître d' for today's special

\$16



CELERIAC TRIS

Sous vide celeriac, chips and croutons, basil oil and affilla cress

\$18



ORIGIN GREEN SALAD

Broccoli, avocado, edamame with rocket and kale on tahini, miso and ginger vinaigrette

\$26



TOMATO SYMPHONY

Yellow fermented tomatoes, red cherry tomato confit, romesco sauce, ground Kalamata, mixed seed cracker and garlic emulsion

\$26





APPETISERS

SEA-SONED JACKFRUIT ROLL

Pickled beetroot layered with marinated young jackfruit, green pea cream, lemon foam and red cabbage gel

\$24



HEIDI'S TUNA

Chilled Big eye Tuna, avocado jalapeno hummus, tri-seed cracker, dehydrated nori crisp and soy beans

\$26

PAN-SEARED HOKKAIDO SCALLOPS WITH COCONUT CHILLI JAM

Juicy pomelo, crunchy wing beans and holy basil salad with crushed peanuts and fried shallots

\$28



WESTERN AUSTRALIA OCTOPUS CHARRED WITH SMOKED PAPRIKA

Moroccan-spiced tomato jam, smoky eggplant purée and fava bean salad

\$26



VEGETARIAN



NUTS



PORK



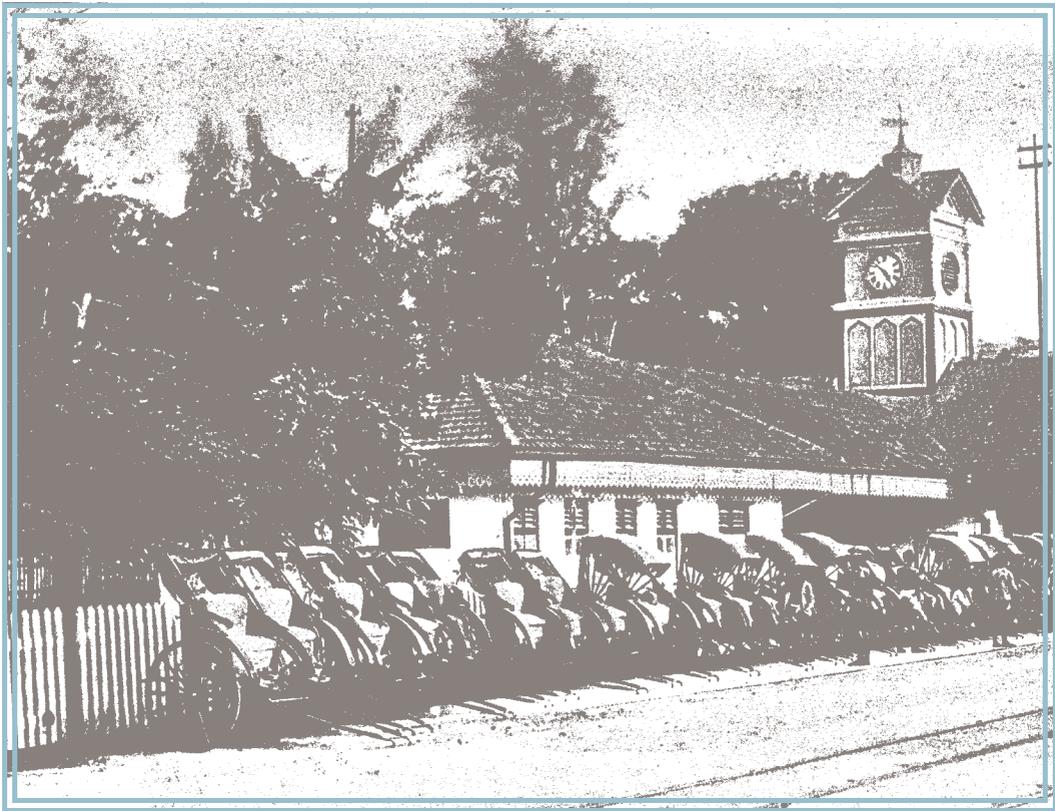
SHELLFISH



GLUTEN



Prices are in SGD, subject to 10% service charge and 7% GST.



Courtesy of National Archives of Singapore

TANK ROAD RAILWAY STATION, SINGAPORE
THE STATION SERVED AS THE MAIN TERMINUS FOR PASSENGER TRAINS
COMING DOWN FROM THE WOODLANDS JETTY ON THE SINGAPORE-
KRANJI RAILWAY. OPENED IN 1903, THE STATION WAS CLOSED IN 1932
WHEN THE TANJONG PAGAR STATION OPENED.



MAINS

We select fresh, premium ingredients here at Origin. The provenance of our seafood and meats is vital to us, all our meats are sustainably farmed, hormone-, antibiotic- and cruelty-free.

PASTA WITH GREEN KALE TEXTURES

Spirulina linguine with green kale and olive pesto, truffle oil, kale chips and roasted almonds

\$28



MAITAKE MUSHROOM

Roast maitake mushroom with smoked pumpkin cream, black garlic oil and garden cress

\$26



BICOLOUR MOLECULAR GNOCCHI

Carrot and purple potato, cauliflower cream and basil oil drops

\$28



ACQUERELLO AGED ITALIAN RISOTTO

Young lobster, shellfish bisque with French organic butter

\$38



SNAPPER CARTUCCIO

New Zealand wild caught Snapper baby fennel, capers, olive, lemon and white wine, baked in a bag

\$44

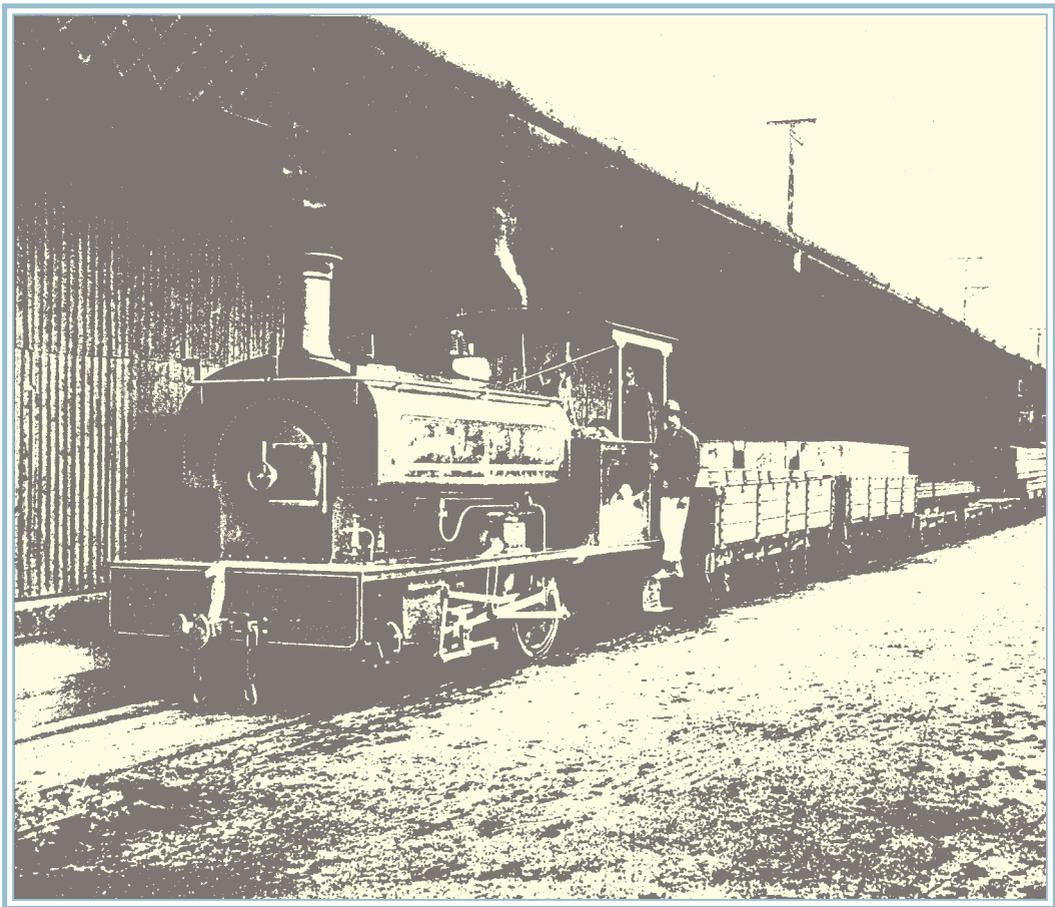
THREE PREPARATIONS OF PORK

Confit pork belly, puffed pork chicharrones and prosciutto salt kraut, concentrated apple and pork jus

\$38



Prices are in SGD, subject to 10% service charge and 7% GST.



Courtesy of National Archives of Singapore

STEAM CARGO TRAIN AT TANJONG PAGAR DOCK



THE BEEF

Origin's beef menu is a bespoke selection featuring grass and grain-fed, corn-fed, pure-bred, cross-bred and full blood Angus and Wagyu cattle. Sourced from Australia, Japan and USA, our curation encompasses some of the world's best beef.



CHEF'S CUT - Exclusively for Origin

CRAFT WAGYU

Craft Wagyu is the absolute pinnacle of Japan's Wagyu brand.

Most of the Japanese Wagyu farms are divided into two farms, the Breeding Farm and the Fattening Farm. Craft Wagyu however must be bred, born, raised at a single farm, to have a complete control of the cows' genetics from birth to harvest. Farms producing Craft Wagyu are committed to meeting modern needs while being socially sustainable and environmentally friendly. Till-date, there are less than ten farms that are certified to produce Craft Wagyu.

**KAGOSHIMA CRAFT WAGYU
MARUZEN FARM, KAGOSHIMA**

Female cattle are fed with a diet of soy beans, soy flour and corn, which increases the high quality fats that have low melting points. The meat has the finest texture, juiciest flavour, and lingering taste on your taste palate.

**A4 STRIPLOIN 200g
\$108**

**OLIVE CRAFT WAGYU
HATA FARM, MANNO TOWN, KAGAWA**

Kagawa is the smallest prefecture in Japan, yet it is renowned for producing olives.

Due to the large production of olives, Olive Beef was born.

The bespoke Olive beef is high in oleic acid, which guarantees a rich and buttery mouthfeel.

**A4 TENDERLOIN 160g
\$178**

**A4 RIBEYE 250g
\$218**

HOKKAIDO SNOW-AGED

Hokkaido beef is named so because they live in the severe cold of Hokkaido and the marbling patterns resemble that of snow crystals. The ranch is completely private and the number of cattle is extremely limited.

**A5 RUMP 200g
\$68**

SAUCES

Red wine jus | Origin mushroom and brandy cream |
Fresh peppercorn sauce | Bearnaise | Mustards

Prices are in SGD, subject to 10% service charge and 7% GST.

WAGYU BEEF TASTING PLATTER

(Good for 2 people)

\$268

SNOW-AGED FULL BLOOD WAGYU STRIPLOIN A4 100g

Yukimuro method uses a traditional snow-covered room to preserve and age meat, allowing it to develop sweetness and mellowness. This ancient wisdom of the snow country has been handed down for generations.

Niigata, Japan

OLIVE CRAFT CUT OF THE DAY A4 100g

Kagawa is the smallest prefecture in Japan, yet it is renowned for producing olives.

Due to the large production of olives, Olive Beef was born.

The bespoke Olive beef is high in oleic acid, which guarantees a rich and buttery mouthfeel.

Kagawa, Japan

HOKKAIDO SNOW-AGED RUMP A5 100G

Hokkaido beef is named so because they live in the severe cold of Hokkaido and the marbling patterns resemble that of snow crystals. The ranch is completely private and the number of cattle is extremely limited.

Hokkaido, Japan

KAGOSHIMA CRAFT WAGYU STRIPLOIN A4 100g

Female cattle are fed with a diet of soy beans, soy flour and corn, which increases the high quality fats that have low melting points. The meat has the finest texture, juiciest flavour, and lingering taste on your taste palate.

Kagoshima, Japan

SAUCES

Red wine jus | Origin mushroom and brandy cream |

Fresh peppercorn sauce | Bearnaise | Mustards

Prices are in SGD, subject to 10% service charge and 7% GST.



ORIGIN CLASSICS

SNOW-AGED FULL BLOOD WAGYU A4

Yukimuro method uses a traditional snow-covered room to preserve and age meat, allowing it to develop sweetness and mellowness. This ancient wisdom of the snow country has been handed down for generations

Niigata, Japan

STRIPLOIN 200g
\$168

RANGERS VALLEY BLACK MARKET 100% PURE BLACK ANGUS, 300 DAYS GRAIN-FED MS 5+

The high-nutrient grasses surrounding the picturesque tablelands of Glen Innes ensures a distinct difference in marble scores

Northern New South Wales, Australia

STRIPLOIN 300g
\$72

JOHN STONE GRASS-FED DRY-AGED 35 DAYS

Hand-selected grass-fed cattle are matured using the traditional dry-aging method, resulting in exceptional tenderness

Ireland

RIBEYE 500g
\$138

SAUCES

Red wine jus | Origin mushroom and brandy cream |
Fresh peppercorn sauce | Bearnaise | Mustards

Prices are in SGD, subject to 10% service charge and 7% GST.



ORIGIN CLASSICS

WILLIAMS RIVER CROSS-BRED WAGYU, 400 DAYS GRAIN FED MS 5/6

The rich pastures on the riverbank provide lush grazing
for the young studs on the pristine heritage station

Northern Queensland, Australia

TENDERLOIN

180g **\$68**

250g **\$88**

FLANK 280g

\$48

TOMAHAWK per kg

(Good for 2-3 people)

\$198

PRIME BLACK ANGUS BEEF CORN-FED 120 DAYS

Beef is rooted in its farming heritage and stems from its ideal set of natural resources – deep rich topsoil, temperate climate and plentiful rainfall that helps raise premium beef

Iowa, USA

RIBEYE 300g

\$78

SAUCES

Red wine jus | Origin mushroom and brandy cream |

Fresh peppercorn sauce | Bearnaise | Mustards

Prices are in SGD, subject to 10% service charge and 7% GST.

ORIGIN BEEF TASTING PLATTER

(Good for 2 people)

\$208

RANGERS VALLEY BLACK MARKET 100% PURE BLACK ANGUS SIRLOIN, 300 DAYS GRAIN-FED MS 5+ 150g

The high-nutrient grasses surrounding the picturesque tablelands of Glen ensures a distinct difference in marble scores

Northern New South Wales, Australia

WILLIAMS RIVER CROSS-BRED WAGYU FLANK, 400 DAYS GRAIN-FED MS 5/6 140g

The rich pastures on the riverbank provide lush grazing for the young studs on the pristine heritage station

Northern Queensland, Australia

WILLIAMS RIVER CROSS-BRED WAGYU TENDERLOIN, 400 DAYS GRAIN-FED MS 5/6 140g

The rich pastures on the riverbank provide lush grazing for the young studs on the pristine heritage station

Northern Queensland, Australia

PRIME BLACK ANGUS BEEF CUBE ROLL, 120 DAYS CORN-FED 150g

Beef is rooted in its farming heritage and stems from its ideal set of natural resources – deep rich topsoil, temperate climate and plentiful rainfall that helps in raising premium beef

Iowa, USA

SAUCES

Red wine jus | Origin mushroom and brandy cream |
Fresh peppercorn sauce | Bearnaise | Mustards

Prices are in SGD, subject to 10% service charge and 7% GST.



SIDES

EAT YOUR GREENS

Simply sautéed spinach, Tuscan kale, lemon and olive oil

\$14

OVEN-BAKED PUMPKIN

Honey, goat's curd, spiced dukah and pomegranate

\$16



BAKED MAC

Broccoli, mac and triple cheese

\$16

CHAMP POTATO

Green onions and olive oil with whipped mashed potato

\$14

MUSHROOM ALBUFERRA

Portobello and button mushrooms in foie gras and red wine sauce

\$16

SAUTÉED BRUSSEL SPROUTS

Buerre noisette and hazelnuts

\$14

STRAIGHT CUT FRIES

Fried until golden brown

\$12



DESSERTS

STRAWBERRY GARDEN

Shortcrust with strawberry, grape & basil jam with chocolate puffed rice, impregnated strawberry on green matcha tea and basil gel

\$18



TWISTED LEMON PARFAIT

Zesty lemon confit and curd with torched meringue, yuzu montee, pistachio sponge and almond shortbread

\$16

TAPIOCA PUDDING WITH TEXTURES OF GRAPEFRUIT

Grapefruit & mango cassalette, grapefruit whipped Ganache, passionfruit gel and pink grapefruit granité

\$18

CAMEMBERT SHERRY CHEESECAKE

Buttermilk panna cotta "Brie", Rosemary shortbread "Cracker", toasted honey nuts and honeycomb gelato

\$16

BRIOCHE ORANGE-SCENTED CUSTARD BOMBOLONE

Espresso crunch gelato, crunchy kataifi and pecan nut crumble

\$16

ORIGIN SIGNATURE CAKES

Daily sweet creations available, please check with your server

\$18



KIDS MENU

LEAN GREEN PASTA

Housemade pesto, tossed with organic green kale and parmesan cheese
\$12

12-HOUR BRAISED ROASTED TOMATO SPAGHETTI

Tossed with heirloom cherry tomatoes, sweet basil and garlic
\$12

GRILLED FRESH CATCH OF THE DAY

Served with French fries and garden salad with lemon and tartare sauce
\$18

GOLDEN PANKO CRUMBED CHICKEN TENDERS

Served with creamy potato puree and green peas
\$16

MINI BEEF SLIDERS

Chargrilled beef patties topped with cheddar on sesame bun,
served with French fries
\$14

100 GR WILLIAM RIVER BEEF TENDERLOIN

Served with creamy potato puree, roasted cherry tomato and mushrooms
\$25

MAKE IT A SET!

KIDS SET MENU

\$28

**INCLUSIVE OF ONE CHOICE OF MAIN COURSE, DESSERT AND DRINK
(ADDITIONAL \$13 FOR 100GR BEEF TENDERLOIN STEAK MAIN COURSE)**

Dessert

BANANA SPLIT

SELECTION OF ICE CREAM OR SORBET

Drink

APPLE JUICE

ORANGE JUICE