

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.





A LA CARTE MENU

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

The ingredients have surprising origins—tuna from the Philippines, free range duck from Malaysia, caviar from Zhejiang, U.S scallops, and vinegar from Jerez in Spain.

SOUP OF THE DAY

special soup by Chef Heidi to enjoy your day

\$18



TOMATO GAZPACHO SEASONED WITH RESERVA 'JEREZ'-VINEGAR

cured ham and grated boiled egg and extra virgin olive oil

\$24



Lim Kheng Chye Collection, courtesy of National Archives of Singapore

NEWTON STATION, SINGAPORE

THE TRAIN TRAVELS FROM TANK ROAD STATION VIA OXLEY HILL AND ACROSS ORCHARD ROAD TO NEWTON STATION AND THEN NORTH TO THE WOODLANDS STATION.



 **VEGETARIAN**

 **NUTS**

 **PORK**

 **SHELLFISH**

 **GLUTEN**

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



APPETIZERS

Appetizers

SEASONAL FRESH OYSTERS
HALF DOZEN \$32 FULL DOZEN \$64



HOT CHERRY WOOD SMOKED BURRATA WITH NOTES OF BASIL

flavours reminiscent of the Mediterranean, sunny heirloom tomatoes,
juicy bitter sweet pomegranate and sumac

\$36



TUNA SASHIMI WITH FLAXSEED AND VEGETABLE CRACKER

chilled cucumber, avocado and jalapeno pepper hummus, soy beans, nori crisps and seaweed salt

\$32

OCTOPUS CHARRED WITH SMOKED PAPRIKA

moroccan-spiced tomato jam, smoky eggplant purée and fava beans salad

\$32

CLASSIC STEAK TARTARE CROWNED WITH KALUGA QUEEN CAVIAR

cornichons, capers, shallots, tabasco and croutons

\$38



FOIE GRAS AND MORELLO CHERRY PATE, TOASTED BRIOCHE

rich goose liver fragranced with cinnamon and star anise, coated in a cherry port glaze

\$30



FROM THE GARDEN AND PASTURES

Salads

ORIGIN "GREEN" SALAD

kinky kale, sprouting broccoli, avocado and baby beans, ginger miso dressing
and house spiced seed mix

\$28



PAN-SEARED HOKKAIDO SCALLOPS WITH COCONUT CHILI JAM

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

\$36



DUCK LEG CONFIT, BRAISED LENTILS, FRESH ORANGE AND BEETROOT

earthy undertones from le puy AOP green lentils, spiked with a zesty orange blossom vinaigrette

\$36

Pasta and Rice

SPAGHETTI TOSSED WITH HEIRLOOM TOMATOES AND BASIL

fresh tomato sauce, garlic and extra virgin olive oil

\$26



QUINOA, VEGETABLE AND BAKED BLACK BEANS

roasted in sweet bell pepper served with sautéed tuscan kale, tomato fresca and fennel, radish and
parsley salad

\$26



ACQUERELLO AGED ITALIAN RISOTTO WITH PRAWN

creamed together with butter, shellfish essence and topped with a charred jumbo prawn

\$38



12-HOUR BRAISED LAMB PAPPARDELLE

braised shoulder of lamb with feta cheese, fennel, parsley and mint, preserved lemon and pine nuts

\$36



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

FROM THE LAND & SEA

You are what you eat, which is why we select only fresh, premium ingredients here at Origin. The provenance of our seafood and meats is vital to us, and all our meats are sustainably farmed, hormone-, antibiotic- and cruelty-free. Our wild black cod is line-caught off the coast of Canada, the daily market fish is line-caught off the coast of New Zealand, and both are “Friend of the Sea” certified.



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

MISO BUTTER GLAZED COD

carrot, ginger and orange puree , Hong Kong kale and shishito

\$48



DEEP SEA HALIBUT WITH MIDDLE NECK CLAMS

pan seared halibut, gently steamed clams in creamy white wine sauce, saffron,
sea lettuce and sugar snaps

\$52



TWICE-COOKED BANGALOW PORK BELLY

savoy colcannon, creamed pea, brandied granny smith apple relish, juniper jus

\$48



MURRAY BRIDGE LAMB RACK

smoky eggplant caviar, charred radicchio and pistachio crumbed medjool date

\$48



WYLARAH CROSS BRED GRAIN FED WAGYU MS 8+

organic ‘sustiner farms’ tuscan kale, salted caramel shallots and fresh horse radish jus

\$65

RANGERS VALLEY PASTRAMI SHORT RIB

red cabbage puree, compressed potato and blackberry jus

\$54



THE SEA

DAILY MARKET FISH

grilled on charcoal and wood chips with caper, lemon and browned butter

WHOLE FISH (Serves two) **\$88**

FILLET (Serves one) **\$48**

JUMBO PRAWN

roast garlic jam, celery root skordalia and parsley oil

\$58



CHARRED LOBSTER

yuzu lemon butter or soy, spring onions and ginger

\$98



ORIGIN SEAFOOD TASTING PLATTER **\$198**

(Good for 2 people)

JUMBO PRAWN

celery root skordalia

CHARRED LOBSTER

yuzu lemon butter or soy, spring onions and ginger

OCTOPUS CHARRED WITH SMOKED PAPRIKA

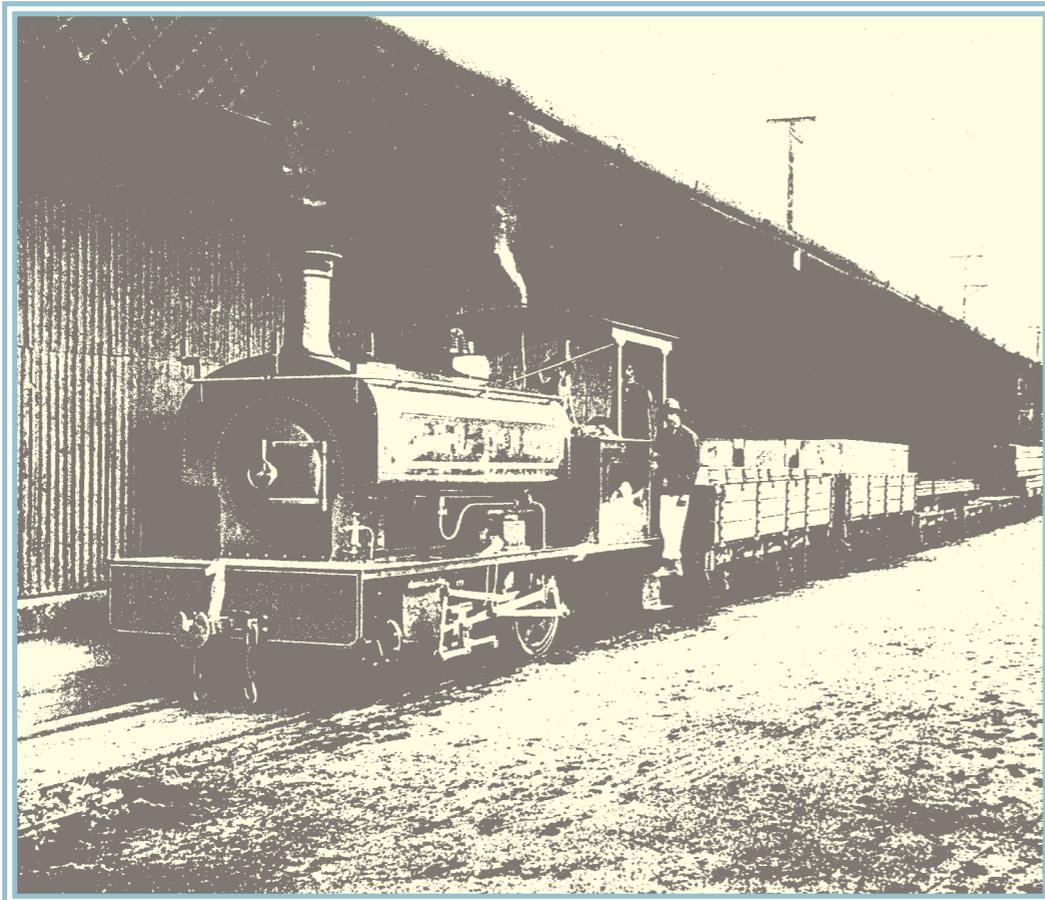
spiced tomato jam, eggplant puree and fava beans

GRILLED HOKKAIDO SCALLOPS

coconut chili jam

DAILY MARKET FISH

grilled with extra virgin oil



Courtesy of National Archives of Singapore

STEAM CARGO TRAIN AT TANJONG PAGAR DOCK



Arshak C Galstaun Collection, courtesy of National Archives of Singapore

KRANJI RAILWAY, SINGAPORE
TRAIN ON RAILWAY LINE THAT WAS OPENED IN 1903,
LINKING TANK ROAD AND KRANJI, SINGAPORE



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 Ireland, our curation encompasses some of the world's best beef.

**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
TOP SIRLOIN 300g \$62

JOHN STONE GRASS-FED DRY-AGED 35 DAYS

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

Ireland

STRIPLOIN 400g \$98
RIBEYE 500g \$138

PRIME BLACK ANGUS BEEF CORN-FED

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 make it comes to raising premium beef.

Iowa, USA

RIBEYE 300g \$78

SAUCES

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

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

**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 \$65 / 250g \$88
RIBEYE 300g \$82
FLANK 280g \$48
TOMAHAWK per kg \$198
(Good for 2-3 people)

MAYURA FULL BLOOD WAGYU, 600 DAYS GRAIN-FED MS 8+

Mayura Station is located in the Limestone Coast, in an area perfect with rich rolling hills, plenty of rainfall and fertile soil resulting in an award-winning boutique beef prized for its buttery texture and juiciness

South Australia

RIBEYE 280g \$198

SAUCES

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

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 TOP SIRLOIN, 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

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South Australia

SNOW-AGED FULL BLOOD WAGYU STRIPLOIN A4

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

Niigata, Japan

SAUCES

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

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

Exclusively for Origin

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

SHIRO KIN FULL BLOOD WAGYU, 500 DAYS JAPANESE DIET FED MS 9

Award-winning cattle produced in the fertile Darling Downs region.

*South East Queensland, Australia
season opening early 2018*

STRIPLOIN 200g \$148

SAUCES

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

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



SIDES

EAT YOUR GREENS

simply sauteed spinach, tuscan kale, lemon and olive oil

\$16



CHAMP POTATO

green onions and cracked black pepper

\$16



OVEN-BAKED CHUNKY PUMPKIN

Madagascan lychee honey with feta

\$16



XO SAUTÉED GREEN BEANS

Chef Heidi's house made XO

\$16



PORTOBELLO MUSHROOMS

panko parmesan crumbs

\$16



BUTTER LETTUCE

blue cheese ranch, jalapenos and toasted norii

\$16



SAUTEED BRUSSEL SPROUTS

double smoked bacon and red wine jus

\$16



STRAIGHT CUT FRIES

fried until golden, truffle aioli

\$14



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



DESSERTS

BRIOCHE DONUT AND COFFEE ICE-CREAM

filled with orange cream, nut crumble

\$18



EARL GREY CRÈME BRULÉE

earl grey crumble, almond ganache and strawberry cream

\$18



ENCHANTED BLACK FOREST

drunken Sacher sponge soaked with amarena cherry and Caraibe chocolate cream with chocolate soil and cherry sorbet

\$18



TWISTED LEMON PARFAIT

zesty lemon confit and curd with torched meringue, yuzu montée, pistachio sponge and almond shortcrust

\$18



MILO BAR 27

miilo fudge brownie, mousse and ganache with malted milk crumble, candied orange and passion fruit curd

\$18



ORIGIN SIGNATURE CAKES

daily sweet creations available, please check with your server

\$18



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