



A TOAST TO FAMILY

Brunch

FOR MOTHER'S DAY & FATHER'S DAY

Mother's Day | 10 May 2026, 12pm to 3pm

Father's Day | 21 June 2026, 12pm to 3pm

FOOD PACKAGE

Buffet package, inclusive of free-flow:
Still & Sparkling Water | Soft Drinks | Coffee & Tea

\$148++ per adult

\$30+ per child (ages 3 to 5)

\$70++ per child (ages 6 to 12)

CHAMPAGNE PACKAGE

Buffet package, inclusive of free-flow:
Taittinger Brut Reserve NV Champagne | Rosé
Champagne | Red and White House Wine | Beers |
Cocktails | Still & Sparkling Water | Soft Drinks |
Coffee & Tea

\$208++ per adult

All prices stated are based on a per-session basis.
Prices are subject to 10% service charge and prevailing government taxes.



FROM THE SEA

Rock Lobster | Black Swimmer Crab | Tiger Prawn | Half-shell Scallop |
Canadian Black Mussel | Japanese Clam
Oyster Bar: Fresh US Oyster | Hyogo Japanese Oyster

Condiment: Lemon Wedges, Red Wine Mignonette, Wasabi Mayo, Cocktail Sauce, Tabasco

CAVIAR STATION

Nomad | Ikura | Avruga Lumpfish

JAPANESE CORNER

Sashimi Moriawase: Salmon | Tuna | Hokkaido Scallop
Assorted Sushi

Condiments: Wasabi, Shoyu, Pickled Ginger, Assorted Japanese Pickles

BOTANICAL SALAD BAR

Hydroponic Salad Green: Mix Mesclun | Wild Rocket | Red Chicory | Lettuce
Truffle Capellini with Parmesan Crisp served with Shaved Truffle and Caviar
Tiger Prawn Som Tam with Sakura Dried Shrimp and Shredded Green Papaya
Compressed Balsamic Tomato and Stracciatella
Heirloom Cauliflower with Hummus Tahini
Applewood Smoked Duck and Fig Salad
Butternut Quinoa with Pomegranate

Dressing: Citrus | Balsamic Vinaigrette | Honey Mustard | Caesar | Thousand Island | Sesame

ASSORTED YOGHURT

CHARCUTERIE, ITALIAN COLD CUTS AND OLIVES

Parma Ham | Honey-glazed Smoked Ham | Smoked Turkey Breast |
Chorizo | Beef Pastrami | Beef Bresaola
Variety of Marinated Olives and Antipasto

*Opus Bar and Grill reserves the right to make changes to the menu, subject to the availability of ingredients.



SEASONAL CHEESE AND ARTISAN BREADS

Selection of 8 European Seasonal Cheese
Accompaniments: Quince Paste | Grapes | Assorted Crackers | Lavash |
Selection of Dried Fruits and Nuts

SELECTION OF ARTISAN BREAD

Sourdough | Multigrain | Walnut Loaves | Mini Baguette | Fruit Roll | Rye Roll

NOODLE STATION

Pork Belly Shabu Ramen with Soft-boiled Egg and Scallion
Tiger Prawn Laksa with Rice Noodles, Egg and Fish Cake

ASIAN HERITAGE SIGNATURES

XO Scallop Fried Rice with Sakura Ebi
Char Siew Pork Belly
Typhoon Fried Soft Shell Crab with Thai Sweet Chilli Sauce
Hong Kong Styled Steamed Chillian Seabass
Buah Keluak Braised Chicken
Wok-fried Mala Mixed Vegetables
Fish Maw and Crab Broth

WESTERN CORNER

Shepherd's Pie
Seafood Paella
Sautéed Garlic Wild Mushroom
Herb Butter Escargot
Lobster and Potato Au Gratin

PIZZA STATION

Over the Top - Quail Egg, Creamy Truffle Sauce, Potato, Mushroom
Burrata and Parma - Burrata Cheese, Parma Ham, Parmesan Flakes

PASTA STATION

Crab Tomato Concasse with Rigatoni
Carbonara Linguine with Asparagus



OPUS SIGNATURE - WOOD-FIRE FLAMED

Whole Spiced Suckling Pig
Smoked Whole Duck
Roasted Black Angus Beef Striploin
Whole Poulet Rôti with Sauce Aigre-douce

Condiments: Red Wine Sauce | Barbecue Sauce | Mint Sauce
Selection of Mustards and Relishes

SIDES AND VEGETABLES

Haricot Verd with Sundried Tomato and Almond Glakes | Spiced Rub Corn Ribs |
Orange and Honey Glazed Carrots with Raisin and Feta

GUERIDON SERVICE (FLAMBÉ)

Pan-seared Foie Gras on Toast with Candied Hazelnut

D9 CAKERY SIGNATURE CAKES

D9 Cakery Cake of the Month
D9 Signature Strawberry Verbena Tart
D9 Cakery Cheesecake of the Month

TARTS & PIES

Banoffee Pie
Coffee Granache Tart
Almond Cream Berries Tart

DESSERTS IN A JAR

Maple-infused Lemon Berries Creameux
Panna Cotta with Champagne Jelly
Alfonso Mango Double Cream
White Forest Revised Transparency
Cut Fruit in Maison Jug



MINIATURE & PETIT GATEAU

Apple Ivory Mousse
Sexy Fig Pink Layer Cake
Chocolate Apricot Gateau
Pink Madeleine with Edible Rose Petals
Devine Chocolate Cake
Salted Caramel Jivara Chantilly
Ivory Exotic Gateau
Guanaja Dark Chocolate Crunchy
Green Tea Financier with Passionfruit Mousse
Dark Chocolate Caramel Gateau de Voyage

CONFECTIONERY

Assortment of Premium Chocolate Pralines
Selection of Cookies and Macarons

WARM DESSERTS

Chocolate Bread and Butter Pudding with Vanilla Sauce
Caramelised Banana with Hazelnut Crumble

PINK CHOCOLATE FOUNTAIN

White Marshmallow | Pink Mashmallow | Fresh Strawberries | Fresh Fruits

ICE CREAM

Assorted Ice Cream flavours with Crumble, M&Ms,
Crunchy Dark and White Chocolate Pearls, Dips