



WHERE GRILLING IS OUR PASSION

"A modern steakhouse with a classic touch using quality ingredients." ~ Executive Chef Dean Bush

Flavourful. Honest. Unpretentious. That is what we are at Opus Bar & Grill.

Select from our generous selection of outstanding steak cuts and premium seafood, expertly grilled over open flames infused with charcoal and Jarrah oak wood and finished in the Josper oven for the perfect char, caramelisation, and a tad of smoky sweetness.

We are also honoured by the Farm-to-Table recognition programme, which highlights our commitment to sustainability and supporting local communities. From farm-fresh veggies to locally-raised meats, every meal you enjoy with us is a celebration of the incredible flavours our region's vibrant agriculture has to offer.

Feeling undecided on what to have for today? Ask any of our hosts and let us provide you with a recommendation or two.

Now, let your dining journey with us begin.

APERITIF

Negroni	\$18
Aperol Spritz	\$19
Taittinger Brut Réserve Champagne	\$28
Spicy Finch	\$20
Chilli padi-infused Tanglin gin, Bols Passion Fruit liqueur, simple syrup, passion fruit juice, lime juice	
Owl Kiss	\$20
Bols Barrel Aged Genever gin, Taylor's port wine, Campari, allspice dram, Angostura bitters	
Pinkarita	\$20
Código 1530 blanco tequila, Tanglin Triple Tangerine liqueur, grenadine syrup, grapefruit juice, lime juice, pink peppercorn	

OYSTERS

Freshly Shucked Chilled Oysters	\$30 \$54
Served with mignonette, chives, lemon wedge	half / one dozen
Flambadou Oysters	\$14
Served with wagyu beef fat, chincolok, katsuobushi	two pieces

STARTERS

Crab Cake	\$30
Jumbo lump crabmeat, caramelised miso aioli, pickled pineapple, caviar	
Hokkaido Scallops	\$30
Pan-seared scallop, nduja relish, apple foam, crispy pork crackling	
Char-grilled Octopus	\$30
Served with mojo verde, golden baby potato, fennel slaw	
Baked Camembert	\$28
Baked cheese, rosemary, chicken bak kwa bites	
Burrata Salad	\$26
Herb pesto, pickled peach, fermented tomato, rocket, basil cracker	
Opus Classic Caesar Salad	\$24
Romaine lettuce, crispy bacon, cured egg, herb crouton, parmesan dressing	
Locally Farmed Organic Salad	\$18
Pickled beetroot, fermented tomato, almond, feta cheese, balsamic vinaigrette	

SOUPS

Seafood Tomato Chowder	\$28
Grilled prawn, clams, mussels, potato, asparagus, cognac foam	
Mushroom Soup	\$18
Sautéed mushroom, truffle emulsion	

FROM THE GRILL

Jack Creek 100 Day Grain-Fed Beef Tenderloin, Australia	\$74 300g
Wagyu Flat Iron Steak, Australia	\$64 300g
Stockyard 200 Day Grain-Fed Farmed Ribeye MBS3, Australia	\$78 300g
Miyazaki Striploin A4, Japan	\$138 300g
Sanchoku Wagyu Ribeye MBS4 - 5, Australia	\$88 300g
Free Range Lamb Rack, Australia	\$58 300g
Olive-Fed Iberico Pork Chop, Spain	\$54 300g

ACCOMPANIMENTS

Half MSC Lobster	\$40
Foie Gras	\$16
Roasted Bone Marrow	\$14

SHARING CUTS

Sanchoku Wagyu Tomahawk MBS4 - 5, Australia	\$198 (1kg - 1.2kg)
Served with garlic sprouts	
Char Siew Bone-in Beef Short Rib	\$128 (1.5kg)
CNY Meat Feast Platter	\$148
Two beef cuts of the day, five spiced pork belly, half spatchcock chicken	
Grilled Seafood Sharing Platter	\$165
Char-grilled MSC whole Boston lobster, Atlantic scallops, tiger king prawns, 200g ASC Norwegian salmon	

SAUCES

Single cuts include a choice of one sauce. Sharing cuts include a choice of two sauces. Additional sauces are available upon request at \$5 each.	
Argentinian chimichurri	
Béarnaise	
Truffle mushroom	
Green peppercorn	
Port wine	

SIDES

Opus Over-the-Top Fries	\$18
Dressed with black truffle purée and oil, parmesan cheese	
Char-grilled Kai Lan	\$16
with crispy shallot	
Char-grilled Asparagus	\$16
with furikake	
Creamed Spinach	\$14
with whole egg yolk	
Baked Potato	\$12
with bacon bits, sour cream, spring onion	
Sautéed Local Mushrooms	\$12
Mac and Cheese	\$14
Mashed Potato Purée	\$12
French Fries	\$10

MAINS

Rosemary Lamb Shank	\$52
Slow-cooked lamb shank, sweet potato purée, gremolata, broccolini	
Sweet & Sour Glazed Spatchcock Chicken	\$46
Chilli onion marmalade, grilled kai lan, lime	
5-spices Sous Vide Pork Belly	\$48
Iberico pork belly, mashed potato purée, bok choy, pickled peanut	
Seafood Aglio Olio Linguine	\$42
Hokkaido scallop, clam, tiger prawn, asparagus, cherry tomato, basil, chili flakes	
Smoked Napa Cabbage	\$28
Burnt onion purée, grilled shallot, pickled shimeiji	
Opus Burger	\$38
Wagyu beef patty, pickled red onion, bacon, mushroom ragout, gochujang aioli, emmental cheese. Served on demi brioche bun with French fries	
Josper Oven Grilled Aubergine	\$28
Australia eggplant with herb cream pesto, tomato concasse, basil	

SUSTAINABLE SEAFOOD



Our chefs work closely with sustainable seafood suppliers to support sustainable fishing practices. We are proud to be the first restaurant in Singapore to be certified and awarded the prestigious Marine Stewardship Council (MSC) ecolabel.

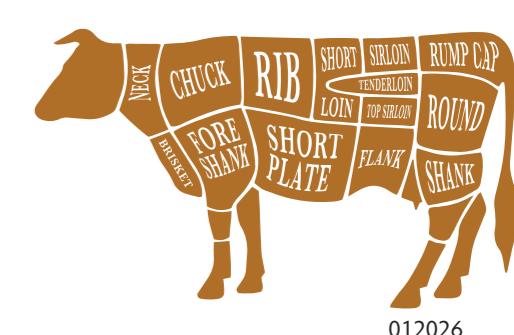
MSC Whole Boston Lobster	\$84
Grilled lobster, tobiko beurre blanc, lemon, fennel slaw	
Norwegian Salmon ASC	\$48
Pan-seared salmon, fine beans, confit potato, sun-dried tomato, anchovies, black olives, lemon vinaigrette	
Catch of the Day - Hybrid Grouper	\$88
Wood-fire grilled whole fish, beurre noisette, lemon	

DAIRY	NUTS
GLUTEN-FREE	PORK
VEGETARIAN	VEGAN
SUSTAINABLY SOURCED SEAFOOD	
CHEF RECOMMENDATION	
CNY SPECIALS	

We welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

If anyone in your party has a food allergy, kindly inform a member of the team before placing your order.

All prices are subject to 10% service charge and prevailing government taxes.

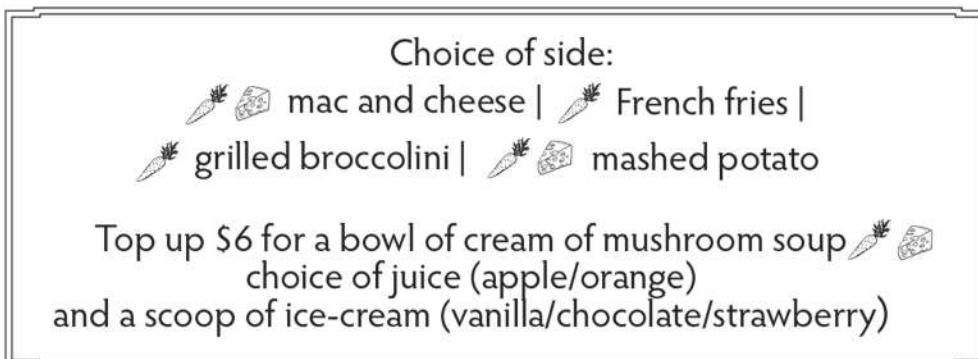


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KIDS MENU

For kids aged 12 years and below

 Cheese Burger	\$19
Single wagyu patty, streaky bacon. Served on brioche bun with French fries		
 Pasta Ala Norma	\$14
Pasta served in tomato sauce with spinach and mushroom		
 100 Day Grain-Fed Beef	\$26
Tenderloin, Argentina accompanied by a choice of one side		
 Pan-Seared Barramundi	\$19
accompanied by a choice of one side		
 Slow-cooked Chicken Breast	\$19
accompanied by a choice of one side		



 CHEF RECOMMENDATION

 DAIRY

 VEGETARIAN

DESSERTS MENU

 Deconstructed Strawberry Rhubarb Tart	\$16
Rhubarb almond streusel shortbread tart, vanilla-infused crème patisserie, summer berries jelly, raspberry gel		
 Jivara Floral Garden	\$16
Passion Fruit Inspiration ganache, cassis micro sponge, dark chocolate cigars, Valrhona Jivara 40% praline milk chocolate lollipop		
 D9 Signature Classic American Cheesecake	\$16
American cheesecake with 100% Philadelphia cream cheese		

BEVERAGES

 Coffee	\$10
Americano Latte Cappuccino		
 TWG Loose Leaf Tea	\$10
English Breakfast Earl Grey Darjeeling Jasmine Green Moroccan Mint Chamomile Choice of milk: Full Cream Milk Low Fat Milk Oat Milk Soy Milk		
 Digestif	\$15
Limoncello Amaro Montenegro Martell VSOP		
 Wine	\$18
Taylor's Port Wine Moscato d'Asti		

 CHEF RECOMMENDATION

 DAIRY

 NUTS

 VEGETARIAN