



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 Jospers 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

Flambadou Oysters \$14
Served with wagyu beef fat, chincalok, katsuoobushi

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

Duck Rillettes \$28
Cranberries compote, sour dough, teardrop pepper

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

Festive Pumpkin Bisque \$28
Grilled shrimp, edamame, 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
Served with garlic sprouts

Longhorn Bone in Dry-aged Beef \$168
(1kg)

Christmas Meat Feast \$128
Peri-peri turkey breast, smoked beef striploin, honey baked lamb riblets, thyme pork sausage served with cranberry sauce, confit garlic, vine tomato and beef jus

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 \$5

Béarnaise \$5

Truffle mushroom \$5

Green peppercorn \$5

Port wine \$5

SIDES

Opus Over-the-Top Fries \$18
Dressed with black truffle purée and oil, parmesan cheese

Char-grilled Brussel Sprout \$16
Served with pecorino and bonito flakes

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

Guinness Glazed Spatchcock Chicken \$46
Roasted garlic purée, garlic sprout, lime

Lemongrass Smoked Pork Ribs \$48
Iberico pork ribs, carrot and orange purée, pickled red onion, Italian parsley, port wine jus

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

Jospers 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 Market Price
Wood-fire grilled whole fish, beurre noisette, lemon

DAIRY NUTS

GLUTEN-FREE PORK

VEGETARIAN VEGAN

SUSTAINABLY SOURCED SEAFOOD

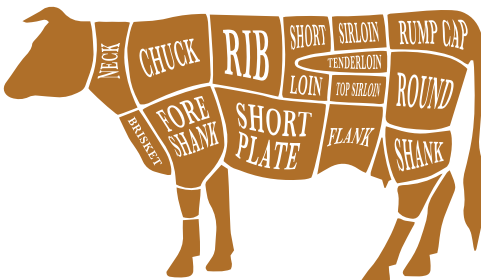
CHEF RECOMMENDATION

FESTIVE 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.











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 150g
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

Choice of side:

  mac and cheese |  French fries |
 grilled broccolini |   mashed potato

Top up \$6 for a bowl of cream of mushroom soup  
choice of juice (apple/orange)
and a scoop of ice-cream (vanilla/chocolate/strawberry)



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