



AN EGG – STRAORDINARY EASTER MEGA BRUNCH

Sunday, 5 April 2026 | 12pm to 3pm

FOOD PACKAGE

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

\$168++ per adult

\$40+ per child (ages 3 to 5)

\$80++ 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 - Wild Bramble /
Spritzen / Out of Office | Still & Sparkling Water |
Soft Drinks | Coffee & Tea

\$228++ per adult





FROM THE OCEAN

Rock Lobster
Blue Swimmer Crab
Tiger Prawn
Half Shell Scallop
Canadian Black mussel
Japanese Clam

OYSTER BAR

Fresh US Oyster
Hyogo Japanese Oyster
Condiments: Wasabi | Shoyu | Pickled Ginger | Assorted Japanese Pickles

CAVIAR STATION

Nomad
Avruga Lumpfish
Salmon Roe
With Condiments

SALAD BAR

Hydroponic Salad Greens: Mix Mesclun, Wild Rocket, Red Chicory, Lettuce
Selection of Condiments
Dressing: Citrus | Balsamic Vinaigrette | Honey Mustard | Caesar | Thousand Island | Sesame

Individual Salads & Appetisers
Avocado & Smoked Salmon, Egg Mimosa, Avruga Caviar
Compressed Melon, Feta Cheese, Balsamic Caviar
Asparagus Prosciutto, Parmesan Chip
Ama-ebi Green Lime Tartare
Heirloom Baby Carrot, Mediterranean Quinoa Salad
Smoked Chicken Salad
Smoked Duck Breast with Mango Salsa

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



ASSORTED YOGHURT

Variety of Yoghurt Flavours

JAPANESE CORNER

Sashimi Moriawase

Salmon, Tuna and Hamachi

Assorted Sushi

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

CHARCUTERIE (ITALIAN COLD CUTS)

Parma Ham

Honey-glazed Smoked Ham

Smoked Turkey Breast

Chicken Lyoner

Chorizo

Beef Pastrami

Beef Bresaola

Variety of Marinated Olives & Antipasti

CHEESE CORNER

Selection of European Seasonal Cheese

Quince Paste, Grapes, Assorted Crackers, Lavosh

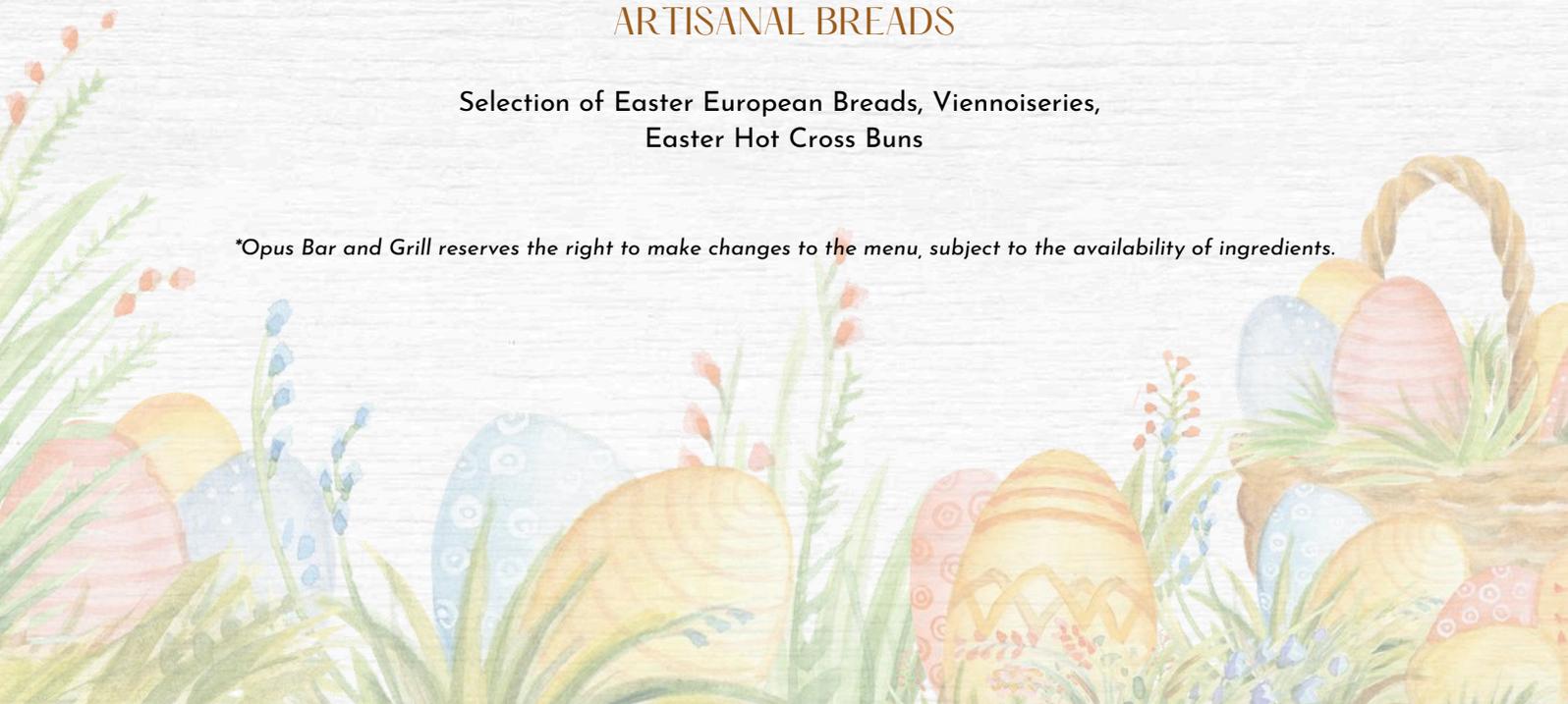
Selection of Dried Fruits & Nuts

ARTISANAL BREADS

Selection of Easter European Breads, Viennoiseries,

Easter Hot Cross Buns

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NOODLE SPECIALS – LIVE STATION

Pork Belly Shabu Ramen
with Soft-boiled Egg & Scallion

Tiger Prawn Laksa
Rice Noodle, Egg & Fish Cake

ASIAN FLAVOURS

Japanese Chawanmushi with Crab Meat
Typhoon Fried Soft Shell Crab with Thai Sweet Chilli Sauce
Buah Keluak Braised Chicken
Wok-fried Mala Mixed Vegetables
Olive Fried Rice with Shrimp and Crispy Fried Egg
Sweet & Sour Glaze Pork Ribs

SOUP DELIGHTS

Ginseng Herbal Chicken Broth
Smoked Tomato & Carrot Soup

EGG TARTLET STATION

Smoked Tobiko Mayo
Grilled Prawn & Salmon Roe
Egg & Guacamole

EUROPEAN CORNER

Shepherd's Pie
Seafood Paella with Shrimp Roe
Scalloped Cheesy Potato with Salted Egg Floss
Herb Butter Escargot
Wagyu Beef Scotch Egg

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ITALIAN CORNER – LIVE STATION

Pizzas

Over The Top - Quail Egg, Creamy Truffle Sauce, Potato, Mushroom
Spicy Pepperoni - Spicy Tomato Sauce, Beef Pepperoni, Parmesan Flakes

Pastas

Rigatoni with Tomato Concasse
Carbonara Linguine with Bacon

OPUS SIGNATURE – WOOD-FIRE FLAMED

Whole Spiced Suckling Pig at Live Station
Smoked Picanha at Live Station
Baby Lamb Riblets
Whole Poulet Rôti with Aigre-Douce Sauce
Coal Sundried Chicken Sausage

Condiments: Red Wine Sauce | Barbecue Sauce | Mint Sauce |
Choice of Mustards & Relishes

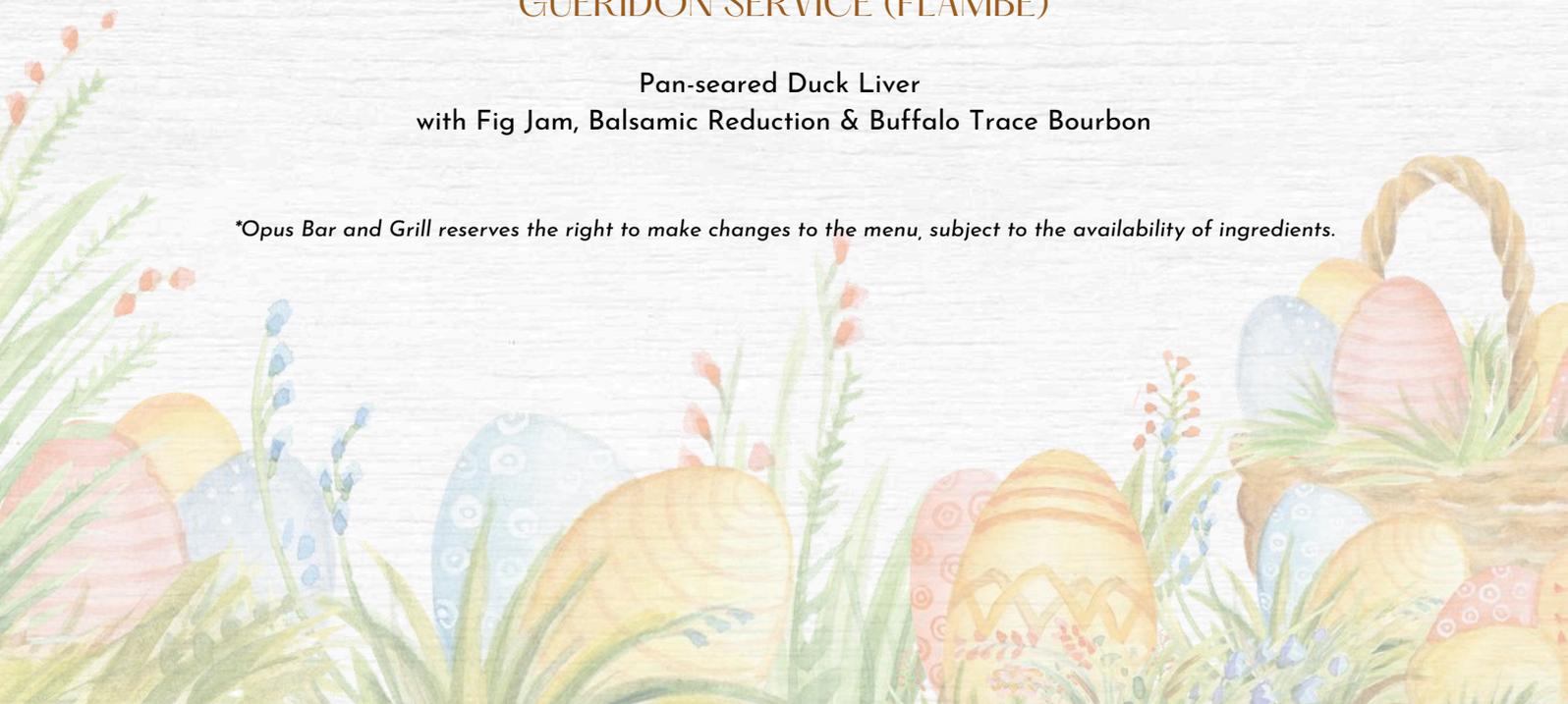
Sides & Vegetables

Haricot Verd with Sundried Tomato & Almond Flakes
Sautéed Trio Local Farm Mushrooms
Spice Rub Corn Ribs
Orange & Honey Glazed Carrots with Raisin & Feta

GUERIDON SERVICE (FLAMBÉ)

Pan-seared Duck Liver
with Fig Jam, Balsamic Reduction & Buffalo Trace Bourbon

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D9 CAKERY SIGNATURE CAKES

D9 Carrot Walnut Pound Cake
D9 Lemon Lego Gateau
D9 Signature Strawberry Verbena Tart

TARTS & PIES

Burnt Honey Walnut Shortcrust
Zesty Easter Rice Tart

MINIATURE & PETIT GATEAU

Mango Yogurt Mousseline
66% Dark Chocolate Mud Cake
Yuzu Blueberry Financier
Hazelnut Bird's Nest Gateau
Cappuccino Mascarpone Cheese Cake
Chocolate Easter Cake
Pistachio Cherry Cake
Easter Pandan Cupcakes
Lemon Blueberry Cake
Easter Rainbow Cake

DESSERT IN A JAR

Lemon Vanilla Pudding
Spiced Cinnamon Trifle
Orange Posset with Cherry and Apple Compote
Cut Fruit in Maison Jug

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CONFECTIONERY

Assorted Chocolate Egg & Bunnies
Selection of Easter Cookies
Easter Italian Macaroons

HOT DESSERTS

Hot Cross Bun Pudding

PINK CHOCOLATE FOUNTAIN

Marshmallow
Fresh Berries
Financier
Fresh Fruits

ICE CREAM

Variety of Ice Cream Flavours
Condiments: Crumble | Dark Chocolate Pearls | White Chocolate Pearls | Sauces

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