



Opus

New Year's Eve

BUFFET DINNER

WEDNESDAY, 31 DECEMBER 2025 | 6PM TO 10PM

Food Package

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

\$148++ per adult

\$30++ per child (3 to 5 years old)

\$74++ per child (6 to 12 years old)

Champagne Package

Buffet package, inclusive of free-flow:
Taittinger Brut Reserve NV Champagne | Rosé
Champagne | Red and White House Wine | Beers |
Cocktails - Santa's Mule Wine / Under the Mistletoe /
Dill and Tonic | Still & Sparkling Water | Soft Drinks |
Coffee & Tea

\$208++ per adult

Prices are subject to 10% service charge
and prevailing government taxes



FROM THE SEA

Rock Lobster | Tiger Prawn | Half Shell Scallop | Canadian Black Mussel | Japanese Clam |
Oyster Bar: Fin de Claire Oyster / Hyogo Japanese Oyster

Condiments: Lemon Wedge, Red Wine Mignonette, Wasabi Mayo, Cocktail Sauce, Tabasco

JAPANESE CORNER

Sashimi Moriawase | Salmon and Tuna Sashimi | Assorted Sushi |
Cold Soba Noodles with Condiments

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

SALAD BAR

HYDROPONIC SALAD GREEN

Mesclun Mix | Wild Rocket | Red Chicory | Butter Lettuce | Selection of Salad Condiments

DRESSING

Honey Mustard
Citrus
Sesame

Balsamic Vinaigrette
Thousand Island
Caesar

INDIVIDUAL SALADS AND APPETISERS

Mini Abalone Ceviche
Maine Lobster with Garlic Aioli and Ikura Roe
Sesame Crust Foie Gras Terrine
Crab Meat and Avruga Tartlet
Plum Vine Tomato with Burrata Mousse
Smoked Duck and Fig Salad
Sicilian Citrus and Fennel Salad
Roasted Pumpkin and Quinoa Salad
Turkey and Chestnut Salad
Smoked Salmon Cream Cheese Roulade

CHARCUTERIE, ITALIAN COLD CUTS & OLIVES

Smoked Turkey Ham | Honey-glazed Smoked Ham | Parma Ham |
Chicken Lyoner | Saucisson | Hungarian Salami | Rosette Salami |
Casalingo Salami | Chorizo | Beef Pastrami | Beef Bresaola |
Variety of Marinated Olives and Antipasto

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



CHEESE CORNER

Selection of European Seasonal Cheese

Selection of Dried Fruits and Dried Nuts

Accompaniments: Quince Paste, Grapes, Assorted Crackers, Lavosh

SELECTION OF ARTISAN BREAD

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

LIVE NOODLE STATION

Chicken Broth Noodles with Prawn Oil and Kailan

Prawn Laksa with Rice Noodles, Egg and Fish Cake

ASIAN FLAVOURS

Lemongrass Wok-fried Mud Crab

Golden Pineapple Fried Rice with Honey Ham

Steamed Garlic Abalone with Vermicelli

Herb-glazed Turkey Breast

Asparagus with Trio Mushrooms

Ginseng Chicken Soup

FESTIVE SOUP

Burnt Onion Soup

DIY TACO STATION

Smoked Beef Marmalade | Grilled Prawns | Guacamole

Condiments: Taco Shell | Tomato Salsa | Red Onion | Lettuce | Corn



EUROPEAN CORNER

Mediterranean Lamb Pie
Honey-glazed Smoked Pork Belly with Braised Red Cabbage
Fish Bouillabaisse (Fish Stew)
Grilled Corn and Bacon with Furikake
Herb Butter Escargot

IL CIELO CORNER

PIZZA

Norcina - Creamy Truffle Sauce, Chicken Sausage, Broccolini Florets
Zucca e Asparagi - Grilled Pumpkin, Charred Green Asparagus, Parmesan Flakes

PASTA

Carbonara | Tomato Concasse | Aglio Olio | Basil Pesto

WOOD-FIRE FLAMED CORNER

Crispy Pork Knuckle
Baby Lamb Riblets
Roasted Lemon and Herb Butter Chicken
Local Catch Whole Fish

Served with Mustards, Relishes and choice of Sauce - Red Wine, Barbecue, Mint

SIDES AND VEGETABLES

Roasted Beef Fat Potatoes | Roasted Pumpkin and Parsnip with Sage and Almond Flakes |
Brussel Sprouts with Bacon Bits

FROM THE ROTISSERIE

Roasted Turkey with Cranberry Sauce
Pineapple and Orange-glazed Honey Ham
Roasted Beef Striploin



D9 CAKERY SIGNATURE

D9 Cakery Cherry Noir Red Forest Gateau
D9 Cakery Lemon Raspberry Pound Cake
D9 Cakery Summer Strawberry Verbena Tart

GÂTEAUX COLLECTION

Alphonso Mango Lime Gâteaux
Double Espresso-infused Layered Cake
Nutty Hazelnut Praline Choux Puff
Yuzu Pistachio Financier

DESSERTS IN JAR

Poached Mandarin Orange with Dark Chocolate Whipped Ganache
Summer Berries Compote with Strawberry Ivory Chantilly
Cut Fruits in Maison Jug

SWEET SELECTIONS

Selection of Cookies & Italian Macarons
Assortment of Premium Pralines and Truffles

WARM DESSERT

Chocolate Bread and Butter Pudding with Rum Vanilla Anglaise

ICE CREAM AND SHERBET

Vanilla Ice Cream | Double Chocolate Ice Cream | Berries Sherbet

DARK CHOCOLATE FOUNTAIN WITH CONDIMENTS

Marshmallow
Crumble
Dark Chocolate Pearls
White Chocolate Pearls
Sauces