

WELCOME TO OPUS

WE TAKE GRILLING SERIOUSLY.

At Opus, we take pride in serving quality and sustainably sourced produce, prepared using simple methods to allow every ingredient to shine. Each dish is cooked over an open-flame grill using charcoals and Jarrah wood, to achieve the perfect char, and smoky, caramelised flavours.

Our premium steaks are handpicked and dry-aged in our custom designed dry-aging cabinet lined with Himalayan salt tiles to develop deeply flavoured and beautifully tender steaks and chops.

We are proud to be the first restaurant in Singapore to be certified and awarded the prestigious MSC ecolabel. Our chefs continue to advocate for this cause by working closely with sustainable seafood suppliers and support sustainable fishing practices.

We hope you enjoy your experience with us and look forward to welcoming you back soon.



MSC-C-54287

Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org.

Opus
BAR GRILL

OYSTERS

Freshly Shucked Chilled Oysters (1 / 6 / dozen)	5/25/45
mignonette sauce	
Oysters Kilpatrick (half dozen)	32
baked with bacon and Worcestershire sauce	
Oysters Mornay (half dozen)	32
gratinated with Mornay sauce and cheese	

STARTERS

Crab Cake 🍷	18
premium lump crabmeat, celeriac remoulade, pink grapefruit	
Seared MSC Atlantic Scallops	22
butternut squash purée, pumpkin seeds, basil	
Crispy Calamari	16
harissa aioli	
Seared Foie Gras	22
kumquat compote, duck jus, caramelised baby carrots, toasted brioche	
Watermelon & Feta Salad 🍷 🌿	15
yellow and red watermelon, feta, white balsamic	
Butter Lettuce, Avocado & Asparagus Salad 🌿	15
blue cheese and herb dressing, toasted pistachios	
Crustacean Bisque	20
lobster, gnocchi, green peas, cognac	
Caramelised French Onion Soup 🍷 🌿	15
French bread, melted Gruyère	

🌿 vegetarian 🍷 chef's suggestion

Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies. Prices are subject to 10% service charge and GST.

SKEWERS

one / two

Tandoori Chicken

capsicum, cucumber, coriander yoghurt

16 / 22

Lamb Skewer

marinated 48 hours in a family recipe of Moroccan spices

16 / 26

Jumbo Prawns

garlic butter

28 / 48

Halloumi

summer squash, eggplant, herbed olive oil

14 / 22

MAINS

Smoked Risotto

leek, pecorino

Add jumbo prawn skewer

24

24

Hand-cut 160g Steak Tartare

traditional garnishes, French fries

44

New Zealand MSC Rockling Fish

saffron-marinated seasonal vegetables, aromatic sauce

38

Wild Sea Bass Fillet

clams, mussels, artichoke, vine tomato, thyme

38

Opus Burger

wagyu beef patty, caramelised onion confit, bacon, Gruyère, garlic mayonnaise, truffle fries

32

 vegetarian  pork  chef's suggestion

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FROM THE GRILL

ALL OUR MEATS ARE GRILLED ON OUR SIGNATURE OPEN-FLAME GRILL FOR A DEEP SMOKY FLAVOUR.

SINGLE CUTS

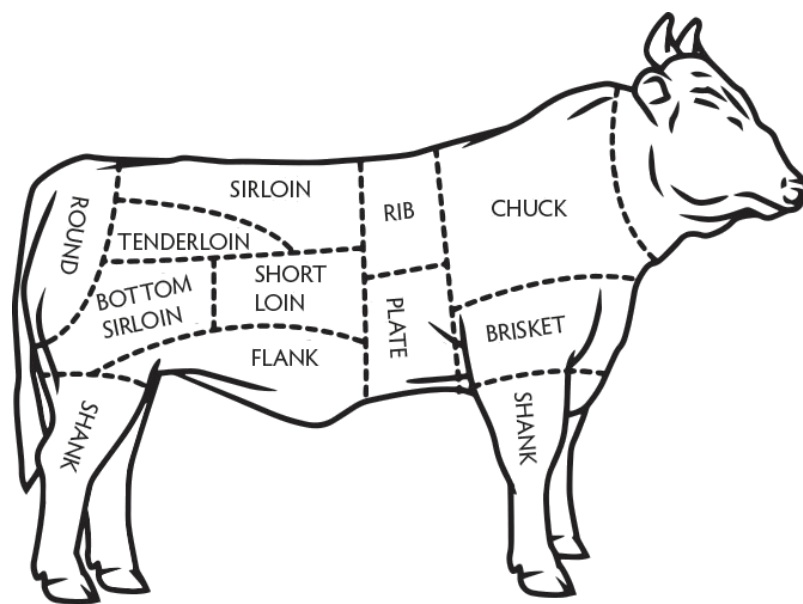
250g 150-day Grain-fed Angus Rib Eye / USA	58
250g 150-day Grain-fed Angus Tenderloin / Argentina	62
250g Tajima Wagyu Rib eye / Australia	82
300g Wagyu Sirloin / Australia	78

TOP ANY CUT

Grilled MSC Atlantic Scallop	7	Fried Hen's Egg	3
Grilled Jumbo Prawn	24	Seared Foie Gras	10

HOUSE SPECIALTIES

500g MSC Whole Live Lobster / USA served with homemade harissa dip 🍷	54
600g Grilled Butterflied Spring Chicken / Malaysia 🍷	38
300g DeRaza Ibérico Pork Rack / Spain 🐷	38
300g Premium Lamb Rack Chops / Australia	48
300g Lamb Porterhouse Chops / New Zealand 🍷	42



🐷 pork 🍷 chef's suggestion

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SHARING CUTS

OPUS' PREMIUM SHARING CUTS ARE DRAMATIC, BONE-IN-SHOW STOPPERS THAT SHOWCASE A VARIETY OF TEXTURES AND FLAVOURS.

Signature 1kg Black Angus Bone-in Rib Eye 🍖	138
Dry-aged, marble score 4, USA	
1kg Grill-Smoked Rosedale Ruby Sirloin	138
110 days grain-fed, Australia, marble score 3	
Wagyu & Lobster 🍤	148
500g Australian wagyu sirloin, live MSC Boston lobster	
1kg Whiskey-Aged F1 Wagyu Tomahawk 🍖	158
300 days grain-fed, Australia, marble score 5	
Chateaubriand	128
600g roasted tenderloin, New Zealand	
Premium Butcher's Platter	138
600g Black Angus bone-in rib eye, 150g Wagyu rump cap, braised Wagyu beef short rib, grain-fed, marble score 4-5 gourmet beef sausages	

SAUCES

Single cuts come with choice of one complimentary sauce.

Sharing cuts come with choice of two sauces. Additional sauce at \$3 each.

Armagnac green peppercorn / Béarnaise / black truffle & wild mushroom

Red wine & bone marrow / Chimichurri / Tomato and pepper relish

Opus smoky barbeque sauce / Smoked chili glaze

SIDES 🍃

6
Broccoli with garlic
Grilled fat green asparagus
Baked mac & cheese
Portobello mushrooms
French fries
Garlic mashed potato

PREMIUM SIDES

10
Twice baked Idaho Cheddar potato with scallions 🍖
Tempura Vidalia onion rings
Sunny-side up egg with creamed spinach
Truffle fries
Smoked Risotto

Opus Over-the-Top Fries 🍖

Foie gras fat, black truffle purée, Parmesan

🍃 vegetarian 🍖 chef's suggestion

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