



**Lunch, dinner  
and everything  
in between**

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**BREAKFAST  
FROM 6AM TO 11AM**

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**Freshly-baked Artisan Breads and Pastries**

(D | N | V)

Croissant, Danish, Muffin, Toasted Sourdough  
\$12.00

**Granola Clusters (N | V)**

Fresh Fruit, Organic Honey, Natural Yoghurt,  
Blueberry, Micro Mint  
\$12.00

**Energising Breakfast Bowl (N | V)**

Berry Smoothie, Granola, Banana, Blueberry,  
Chia Seed, Flaxseed, Natural Yoghurt,  
Organic Honey  
\$16.00

**Eggs (P)**

**Prepared to your preference**

Scrambled | Fried | Omelette | Egg White  
Omelette | Poached

Hash Browns, Roasted Tomato, Baked Beans,  
Pork Bacon, Chicken Sausage  
\$18.00

**Eggs Benedict**

Poached Eggs, Sourdough,  
Hash Browns, Roasted Tomato, Choice of Ham  
or Spinach, Hollandaise Sauce  
\$18.00

**Truffle Scrambled Eggs & Bacon  
Sandwich (P)**

Chicken Sausage, Hash Browns,  
Roasted Tomato  
\$14.00

**Salmon Congee (S)**  
served with Condiments  
\$14.00

**Golden Pancakes (D | N | V)**  
Mixed Berries, Maple Syrup, Nutella,  
Vanilla Bean Ice Cream  
\$14.00

**Seasonal Fruit Platter (VE)**  
selection of Fresh Sliced Fruits  
\$18.00

Food allergies and intolerances:

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.

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ALL DAY  
FROM 11AM TO 11PM

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**LIGHT BITES**

**Smoked Beef Brisket on Toast**

served with Pickled Cucumber, Sourdough  
\$28.00

**French Fries with Impossible Pork Chilli  
Con-Carne (D | V)**

served with Guacamole Dip, Sour Cream,  
Mozzarella Cheese, Jalapeño  
\$27.00

**Aburi Tamago Skewer (V)**

Egg Roll Skewer, Mustard Mayo  
\$16.00

**Tandoori Chicken Bites (D | GF)**

served with Mint Yoghurt Dip, Red Onion,  
Cucumber, Chaat Masala  
\$20.00

**Chicken Satay (N)**

served with Peanut Sauce, Cucumber,  
Onion, Pineapple, Rice Cake  
\$16.00

**Opus Crab Cake (D | S)**

Jumbo Lump Crab Meat, Mango Ginger Purée,  
Miso Aioli, Pickled Pineapple  
\$30.00

**Buffalo Chicken Wings (D | N)**

served with Celery Stick, Hot Sauce  
\$17.00

**Crispy Calamari (D | S)**

served with Sriracha Mayo  
\$20.00

**Sharing Platter**

Crispy Chicken Wings, Satay Chicken, Crispy  
Calamari, Aburi Tamago Skewer, Pickles  
\$40.00

## SALADS AND SOUP

### **Classic Caesar Salad (D | S | P)**

Romaine Lettuce, Crispy Bacon Bits, Cured Egg Floss, Herb Crouton, Garlic and Cheese Dressing

1. Citrus Cured Salmon (D | S | P)

2. Grilled Chicken Breast

3. Grilled Beef Fillet

\$25.00 | \$20.00 | \$25.00

### **Beetroot Salad and Goat Cheese (D | V)**

Garden Green, Cherry Tomato, Pickled Beetroot, Goat Cheese, Balsamic, Olive Oil Caviar  
\$23.00

### **Healthy Bowl**

Locally-farmed Organic Lettuce, Avocado, Cherry Tomato, Edamame, Buckwheat Soba Noodle, Kenya Bean, Chuka Wakame, Beancurd, Pickled Green Cucumber, Pink Ginger Dressing

1. Smoked Salmon and Tamago (S)

2. Crispy Tofu (VE)

\$25.00 | \$15.00

### **Portobello Mushroom Soup (D | V)**

served with Sourdough, Truffle Oil  
\$20.00

### **Creamy Tomato Soup (D | V)**

Roasted fresh Tomato, Caramelised Onion, Herb Crouton  
\$18.00

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**SANDWICH & BURGER**

(Choice of Side Salad or Fries)

**Club Sandwich (D | P)**

Country Sourdough, Chicken Breast,  
Streaky Bacon, Cage-free Fried Egg,  
Butter Lettuce, Aioli, Tomato, Cheddar Cheese  
\$30.00

**Opus Burger (D | P)**

Wagyu Beef Patty, Streaky Bacon, Mushroom,  
Gochujang Aioli, Pickled Red Onion, Cheddar  
Cheese, Brioche Bun  
\$35.00

**Plant-based Pork Tortilla Wrap (D | V)**

Plant-based Pork Patty, Herb Pesto, Lettuce,  
Tomato, Cheddar Cheese, Hard-boiled Egg,  
Wheat Tortilla  
\$25.00

## **ASIAN**

### **Hong Kong Wonton Noodles Soup (S)**

Chicken Broth, Shredded Chicken,  
Shrimp Dumpling, Kai Lan, Egg Noodles  
\$25.00

### **Singapore King Prawn Laksa (N | S)**

Spicy Coconut Gravy, Fish Cake, Hard-boiled  
Egg, Tau Pok, Sambal, Calamansi  
\$35.00

### **Singapore Char Kway Teow (S)**

Rice Noodles and Yellow Noodles, King Prawn,  
Chinese Chicken Sausage, Fish Cake,  
Chinese Chives, Calamansi  
\$25.00

### **Sambal Nasi Goreng (N | S)**

Fried Rice with Sambal, Prawn Crackers,  
Crispy Chicken Wing, Fried Egg, Achar, Pickles  
\$22.00

### **Singapore Chicken Rice**

Poached Chicken, Local Greens, Pandan and  
Ginger Flavoured Rice, Condiments  
\$22.00

### **Paneer Butter Masala and**

#### **Aloo Gobi (D | N | V)**

Choice of Chapatti or Basmati Rice  
served with Pickles, Pappadams, Yoghurt,  
Sliced Onion  
\$25.00

### **Butter Chicken Masala (D | N)**

Choice of Chapatti or Basmati Rice  
served with Pickles, Pappadams, Yoghurt,  
Sliced Onion  
\$27.00

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## **PIZZA**

### **Classic Margherita Pizza (D | V)**

Cherry Tomato, Mozzarella di Bufala,  
Basil, Oregano

\$23.00

### **Pepperoni Pizza (D)**

Cherry Tomato, Spicy Beef Pepperoni,  
Jalapeño, Mozzarella

\$26.00

### **BBQ Chicken Hawaiian Pizza (D)**

Smoked Chicken, Pineapple, Pickled Onion,  
Mozzarella, Barbecue Sauce

\$25.00

### **Pizza ai Frutti di Mare (S)**

Spicy Tomato, Mixed Seafood,  
Red Onion, Jalapeño

\$34.00



## **LARGE PLATES**

**Plant-based Bolognese Rigatoni (D | V)**  
Braised Plant-based Meat with Tomato Gravy,  
Carrot, Onion, Celery, Fresh Basil,  
Parmesan Cheese  
\$24.00

**Mac and Cheese (D | P)**  
Macaroni, Streaky Bacon, Egg Yolk, Parmesan  
and Cheddar Cheese, Fresh Parsley  
\$28.00

**Seafood Aglio Olio (S)**  
Mixed Seafood, Sundried Tomato, Basil,  
Chilli Flakes, Asparagus  
\$34.00

**Fish and Chips (S | D)**  
Deep-fried Seabass Fillet, Smoked Spices Rub,  
Yuzu and Mustard Tartare, Crispy Fries,  
Lemon Wedge  
\$30.00

**Half Spring Chicken (D)**  
Boneless Half Chicken, Truffle Mashed Potato,  
Broccolini, Cherry Tomato, Chicken Jus  
\$32.00

**Braised Lamb Shank (D)**  
Slow Braised Lamb Shank with Red Wine,  
Mashed Potato, Broccolini, Pearl Onion  
\$34.00

**Beef Striploin Steak 300g**  
Australian Grass-fed Beef Striploin, Garden  
Salad and Fries, Black Pepper Sauce  
\$45.00

**Smoked Napa Cabbage (V)**  
Burnt Onion Purée, Grilled Shallot,  
Pickled Shimeiji  
\$22.00

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**FOR THE LITTLE ONES**

**Chicken Fried Rice**

Diced Chicken, Mixed Vegetable, Egg

\$14.00

**Shredded Chicken Noodle Soup**

Chicken Broth, Egg Noodles, Kai Lan

\$14.00

**Tomato Macaroni (D | V)**

Roasted Tomato Coulis, Parmesan Cheese

\$14.00

**A SWEET TREAT**

**Signature American Cheesecake (D | N)**  
with Berry Cômposite, Mixed Berries,  
Almond Streusel  
\$10.00

**Hazelnut Praline Gâteau (D | N)**  
with Toasted Hazelnuts, Chocolate Sauce,  
Green Shiso  
\$10.00

**Seasonal Fruit Platter (VE)**  
selection of Fresh Sliced Fruits  
\$18.00

**Ice Cream (D)** per scoop  
Madagascar Vanilla | Dark Chocolate |  
Strawberry  
\$5.00

**Sorbet (GF | VE)** per scoop  
Raspberry | Yuzu  
\$5.00

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**LATE NIGHT SNACKS  
FROM 11PM TO 4AM**

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**LIGHT BITES**

**Opus Crab Cake (D | S)**

Jumbo Lump Crabmeat, Mango Ginger Purée,  
Miso Aioli, Pickled Pineapple

\$30.00

**Smoked Beef Brisket on Toast**

served with Pickled Cucumber and Sourdough

\$28.00

**Classic Caesar Salad (D | S | P)**

Romaine Lettuce, Crispy Bacon Bits, Cured  
Egg Floss, Herb Crouton, Garlic and Cheese  
Dressing

1. Citrus Cured Salmon (D | S | P)

2. Grilled Chicken Breast

3. Grilled Beef Fillet

\$25.00 | \$20.00 | \$25.00

**SANDWICHES**

**(Choice of Side Salad or Fries)**

**Club Sandwich (D | P)**

Country Sourdough, Chicken Breast,  
Streaky Bacon, Cage-free Fried Egg,  
Butter Lettuce, Aioli, Tomato, Cheddar Cheese

\$30.00

**Opus Burger (D | P)**

Wagyu Beef Patty, Streaky Bacon, Mushroom,  
Gochujang Aioli, Pickled Red Onion,  
Cheddar Cheese, Brioche Bun

\$35.00

**Plant-based Pork Tortilla Wrap (D | V)**

Plant-based Pork Patty, Herb Pesto, Lettuce,  
Tomato, Cheddar Cheese, Hard-boiled Egg,  
Wheat Tortilla

\$25.00

**LARGE PLATES**

**Classic Margherita Pizza (D | V)**

Cherry Tomato, Mozzarella di Bufala,  
Basil, Oregano

\$23.00

P: Pork | N: Nuts | S: Seafood | D: Dairy | V: Vegetarian |

VE: Vegan | GF: Gluten-free

**Pepperoni Pizza (D)**

Cherry Tomato, Spicy Beef Pepperoni,  
Jalapeño, Mozzarella  
\$26.00

**Half Spring Chicken (D)**

Boneless Half Chicken, Truffle Mashed Potato,  
Broccolini, Cherry Tomato, Chicken Jus  
\$32.00

**Plant-based Bolognese Rigatoni (D | V)**

Braised Plant-based Meat with Tomato Gravy,  
Carrot, Onion, Celery, Fresh Basil,  
Parmesan Cheese  
\$24.00

**Seafood Aglio Olio (S)**

Mixed Seafood, Sundried Tomato, Basil,  
Chilli Flakes, Asparagus  
\$34.00

**A SWEET TREAT**

**Signature American Cheesecake (D | N)**

with Berry Cômposite, Mixed Berries,  
Almond Streusel  
\$10.00

**Hazelnut Praline Gâteau (D | N)**

with Toasted Hazelnuts, Chocolate Sauce,  
Green Shiso  
\$10.00

**Seasonal Fruit Platter (VE)**

selection of Fresh Sliced Fruits  
\$18.00

**Ice Cream (D) per scoop**

Madagascar Vanilla | Dark Chocolate |  
Strawberry  
\$5.00

**Sorbet (GF | VE) per scoop**

Raspberry | Yuzu  
\$5.00

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**BEVERAGES**  
**AVAILABLE 24 HOURS EXCEPT**  
**WHERE OTHERWISE STATED**

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**CLASSIC COCKTAILS**

**(Last orders for cocktails are 10:30pm)**

**Aperol Spritz**

Aperol, Prosecco, Soda

\$19.00

**Daiquiri**

Bacardí Rum, Lime Juice, Simple Syrup

\$19.00

**Margarita**

Olmecca Gold Tequila, Cointreau, Lime Juice

\$19.00

**Mojito**

Bacardi, Sugar, Lime Juice, Soda, Mint Leaves

\$19.00

**Negroni**

Beefeater London Dry Gin, Campari,  
Cinzano Vermouth

\$19.00

**Old Fashioned**

Wild Turkey Bourbon, Sugar, Angostura Bitters

\$19.00

**Paloma**

Espolon Blanco Tequila, Lime Juice,  
Grapefruit, Soda

\$19.00

**Classic Martini**

Beefeater London Dry Gin, Dry Vermouth,  
Lemon Twist  
\$20.00

**Long Island Iced Tea**

Beefeater London Dry Gin, Bacardi, Smirnoff,  
Olmecca Gold, Cointreau, Lemon Juice,  
Coca Cola  
\$20.00

**Singapore Sling**

Beefeater London Dry Gin, Bénédictine,  
Cointreau, Cherry Heering, Pineapple, Lime,  
Bitters, Soda  
\$20.00

**SPRITZES**

**Campari Spritz**

Prosecco, Campari, Soda  
\$18.00

**Passoã Spritz**

Prosecco, Passoã Passion Fruit Liqueur, Soda  
\$18.00

**MOCKTAILS**

**Blue Lagoon**

Blue Lagoon Syrup, Lemon Juice, Sprite  
\$12.00

**Shirley Temple**

Grenadine, Lime Juice, Ginger Ale  
\$12.00

**Virgin Mojito**

Lime Juice, Sugar, Soda, Mint Leaves  
\$12.00

**CIDER**

**(Available bottled in 330ml)**

**Magners Original Irish**

**\$14.00**

**CRAFT BEER**

**(Available bottled in 330ml)**

**Crossroads IPA**

**\$16.00**

**Crossroads Lager**

**\$16.00**



**SPIRITS**

(Available in standard shots of 45ml.  
Last orders for Spirits are 10:30pm)

**VODKA**

**Absolut**

\$15.00

**Belvedere**

\$17.00

**Grey Goose**

\$21.00

**GIN**

**Beefeater**

\$15.00

**Bombay Sapphire**

\$18.00

**Bols Genever**

\$19.00

**Tanglin Singapore**

\$19.00

**Tanglin Black Powder**

\$20.00

**Roku**

\$20.00

**Monkey 47**

\$21.00

**The Botanist**

\$21.00

**Hendrick's**

\$21.00

**RUM**

**Havana Club 3 Years Old**

\$15.00

**Captain Morgan Spiced**

\$19.00

**Havana Club 7 Years Old**

\$20.00

**TEQUILA**

**Olmeca Reposado**

\$18.00

**Patrón Reposado**

\$19.00

**Código 1530 Blanco**

\$20.00

**MEZCAL**

**Del Maguey VIDA**

\$20.00

**BOURBON**

**Wild Turkey**

\$19.00

**Woodford Reserve**

\$21.00

**WHISKY**

**Chivas Regal**

\$16.00

**Nikka From The Barrel**

\$19.00

**Macallan 12 Years Old**

\$22.00

**Macallan 18 Years Old**

\$38.00

**COGNAC**

**Martell VSOP**

\$19.00

**Martell Cordon Bleu**

\$28.00

**BRANDY**

**St-Rémy VSOP**

\$16.00

**WINES**

(Available in standard pours of 150ml  
or standard bottles of 750ml)

**RED**

**Alamos, Malbec, Argentina**

\$19.00 | \$88.00

**d'Arenberg The Love Grass, Shiraz, Australia**

\$21.00 | \$94.00

**Terre Forti, Merlot, Italy**

\$17.00 | \$68.00

**WHITE**

**Petit Clos Henri, Sauvignon Blanc,  
New Zealand**

\$19.00 | \$88.00

**Ministry of Clouds, Riesling, Clare Valley**

\$19.00 | \$98.00

**Terre Forti, Mazet Chardonnay, Italy**

\$17.00 | \$68.00

**ROSÉ**

**Château La Coste Lady A Rose, France**

\$20.00 | \$108.00

**Antico Rosone Vino Rosato, Italy**

\$18.00 | \$78.00

**CHAMPAGNE & SPARKLING**

**Taittinger Brut Réserve, Champagne, NV**

\$28.00 | \$148.00

**Taittinger Prestige Rosé**

\$30.00 | \$158.00

**Siltterra Brut Prosecco DOC, Veneto, NV**

\$17.00 | \$70.00

**Moscato d'Asti Bricco Quaglia**

\$16.00 | \$75.00

**Copenhagen Sparkling Tea Organic GRØN,**

**Denmark**

\$80.00

**ZERO-PROOF WINE**

**Bodegas Torres Natureo Garnacha-Syrah**

\$40.00

**Bodegas Torres Natureo White Muscat**

\$40.00

**Bodegas Torres Natureo Sparkling**

**Semi-Seco**

\$40.00

## NON-ALCOHOLIC BEVERAGES

### Hot Drink

Americano  | Espresso  |

Macchiato 

\$9.00

Cappuccino  | Flat White  |

Latte  | Hot Chocolate 

\$10.00

### TWG Loose Leaf Tea

English Breakfast | Earl Grey | Darjeeling |

Jasmine Green Tea | Moroccan Mint |

Chamomile

\$10.00

### Soft Drink

Coca-Cola Classic  | Coca-Cola Zero

Sugar  | Sprite  | Ginger Ale  |

Soda Water | Tonic Water 

\$8.00

Fever Tree Cucumber Tonic Water 

Fever Tree Ginger Beer 

\$9.00

### Milkshake

Coconut  | Vanilla Oreo  |

Double Chocolate 

\$12.00

### Fresh Fruit Juice

Apple | Orange | Watermelon

\$12.00

### Mineral Water

(Available bottled in 500ml & 1000ml)

San Pellegrino Sparkling Natural |

Acqua Panna Still Natural

\$9.00 | \$12.00