



**Lunch, dinner
and everything
in between**

BREAKFAST
FROM 6AM TO 11AM

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
\$16.00

Energising Breakfast Bowl (N | V | GF)

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

Eggs (P)

Prepared to your preference

Scrambled | Fried | Omelette | Egg White
Omelette | Poached

served with Hash Browns, Roasted Tomato,
Baked Beans, Pork Bacon, Chicken Sausage
\$22.00

Eggs Benedict (GFO)

Poached Eggs, Sourdough,
Hash Browns, Roasted Tomato, choice of
Ham or Spinach, Hollandaise Sauce
\$22.00

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

served with Chicken Sausage,
Hash Browns, Roasted Tomato
\$18.00

Salmon Congee (S)
served with Condiments
\$16.00

Golden Pancakes (D | N | V)
Mixed Berries, Maple Syrup, Nutella,
Vanilla Bean Ice Cream
\$16.00

Seasonal Fruit Platter (VE)
selection of Freshly 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.

All prices are subject to 10% service charge and prevailing government taxes.

ALL DAY
FROM 11AM TO 11PM

LIGHT BITES

Smoked Salmon Tartar with Toast

(D | G | GFO)

served with Pickled Cucumber,
Toasted Sourdough

\$28.00

French Fries with Impossible Pork Chilli

Con-Carne (D | V)

served with Guacamole Dip, Sour Cream,
Mozzarella Cheese, Jalapeño

\$28.00

Spam Fries (D)

Chicken Spam Meat served with Spicy Mayo

\$20.00

Tandoori Chicken Bites (D | GF)

served with Mint Yoghurt Dip, Red Onion,
Cucumber, Chaat Masala

\$22.00

Chicken Satay | 6 sticks (N | G)

served with Peanut Sauce, Cucumber,
Onion, Pineapple, Rice Cake

\$18.00

Opus Crab Cake (D | S | G)

Jumbo Lump Crabmeat, Miso Aioli,
Pickled Pineapple

\$32.00

Barbecue Honey Chicken Mid-wings |

8 pieces (GF)

served with Pickled Achar, Calamansi

\$24.00

Crispy Calamari (D | S | G)

served with Sriracha Mayo

\$20.00

D: Dairy | G: Gluten | GF: Gluten Free | GFO: Gluten Free
Option | N: Nuts | P: Pork | S: Seafood | V: Vegetarian |
VO: Vegetarian Option (Available upon request)

SHARING BITES

Combo Platter

Choice of 1 Pizza (Margherita Pizza /
Pepperoni) and 1 Light Bite

\$46.00

Sharing Platter

Barbecue Honey Chicken Mid-wings,
Chicken Satay with Peanut Sauce, Crispy
Calamari, Spam Fries

\$40.00

SALADS

Classic Caesar Salad

Romaine Lettuce, Crispy Bacon Bits, Hard-
boiled Egg, Herb Croutons, Garlic and Cheese
Dressing

1. Citrus Cured Salmon (D | S | P)
2. Grilled Chicken Breast (D | S | P)
3. Grilled Beef Fillet

\$25.00 | \$20.00 | \$25.00

Sweet Corn and Feta Cheese Salad

(D | V | GF)

Garden Green, Sweet Corn, Cherry Tomato,
Feta Cheese, Almond Flakes, Balsamic and
Orange Dressing, Pomegranate

\$24.00

Healthy Bowl (S | GFO)

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

1. Smoked Salmon and Tamago
2. Crispy Tofu

\$25.00 | \$18.00

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SOUP

Forest Mushroom Soup (D | V)
served with Toasted Sourdough, Truffle Oil
\$20.00

Creamy Tomato Soup (D | V)
served with Toasted Sourdough,
Caramelised Cherry Tomato
\$16.00

SANDWICH & BURGER

(Choice of Side Salad or Fries)

Club Sandwich (D | P | G | GFO | VO)
Country Sourdough, Chicken Breast,
Streaky Bacon, Cage-free Fried Egg,
Butter Lettuce, Aioli, Tomato, Cheddar Cheese
\$30.00

Opus Signature Burger (D | P | G)
Wagyu Beef Patty, Streaky Bacon, Mushroom,
Gochujang Aioli, Pickled Red Onion,
Cheddar Cheese, Brioche Bun
\$42.00

**Avocado and Sundried Tomato
on Toast** (V | GFO)
Open-faced Sourdough, Avocado,
Sundried Tomato, Hummus, Cucumber,
Red Onion, Pomegranate
\$25.00

PIZZA

Classic Margherita Pizza (D | V | GFO)

Cherry Tomato, Mozzarella di Bufala,
Basil

\$24.00

Pepperoni Pizza (D | GFO)

Cherry Tomato, Spicy Beef Pepperoni,
Jalapeño, Mozzarella

\$28.00

BBQ Chicken Hawaiian Pizza (D | GFO)

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

\$28.00

Burrata and Parma Pizza (D | P | GFO)

Burrata Cheese, Parma Ham, Arugula

\$38.00

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ASIAN

Wonton Noodles Soup (S | GFO)

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

Vegetarian Dumpling Noodle Soup (V)

Vegetable Broth, Vegetable Dumplings,
White Cabbage, Beancurd, Rice Noodles
\$25.00

Singapore King Prawn Laksa (N | S | GF)

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

Singapore Char Kway Teow (S | G)

Rice Noodles and Yellow Noodles, King Prawn,
Chinese Chicken Sausage, Fish Cake,
Chinese Chives, Calamansi
\$28.00

Sambal Nasi Goreng (N | S | G | VO)

Fried Rice with Sambal, Prawn Crackers,
Crispy Chicken Wing, Fried Egg, Achar Pickles
\$26.00

Singapore Chicken Rice (G)

Slow-poached Chicken served with Pandan
and Ginger flavoured rice, Local Greens,
Condiments
\$25.00

Wok-fried Rice with Char Siew

(D | G | P | GFO)

Chinese Fried Rice, Char Siew Pork,
Fried Egg, Scallion
\$26.00

ASIAN

Lamb Shank Rendang (D)

Slow-cooked Lamb Shank in Curry, served with
Basmati Rice and Achar Pickles

\$48.00

Butter Chicken (D | N)

Succulent Chicken cooked in a delicately
spiced velvety Tomato and Butter sauce,
served with Pickles, Poppadum, Indian Salad,
and a choice of Basmati Rice or Plain Naan

\$27.00

Palak Paneer (V)

Soft Indian Cottage Cheese in Spinach Gravy,
served with Pickles, Poppadum, Indian Salad,
and a choice of Basmati Rice or Plain Naan

\$25.00

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LARGE PLATES

il Cielo Signature: Rigatoni Al Ragu Genovese

(D | G)

Slow-cooked Black Angus Beef Chunks, Light
Tomato Sauce, Rigatoni Pasta, Grated Cheese
\$34.00

Plant-based Bolognese Spaghetti

(D | V | G | GFO)

Braised Plant-based Meat with Tomato Gravy,
Carrot, Onion, Celery, Fresh Basil,
Parmesan Cheese
\$28.00

Mac and Cheese (D | P | G | GFO)

Carbonara style, Macaroni, Bacon Bits,
Egg Yolk, Parmesan and Cheddar Cheese,
Fresh Parsley
\$28.00

Grilled King Prawn Aglio Olio (S | VO)

King Prawns, Spaghetti, Fresh Tomato,
Garlic, Basil, Chilli Flakes, Asparagus
\$38.00

Fish and Chips (S | D | G)

Deep-fried Seabass Fillet, Smoked Spices Rub,
Yuzu and Mustard Tartare, French Fries,
Lemon Wedge
\$34.00

Crispy Half Spring Chicken (D | G)

Half Spatchcock Chicken served with
French Fries and Garden Salad
\$32.00

Black Angus Beef Striploin Steak 300g

(GF)

Grass-fed Beef Striploin served
with Port Wine Sauce, French Fries and
Garden Salad
\$58.00

FOR THE LITTLE ONES

Chicken Fried Rice (G | GFO)

Diced Chicken, Mixed Vegetable, Egg
\$14.00

Shredded Chicken Noodle Soup (G)

Chicken Broth, Egg Noodles, Kai Lan
\$14.00

Tomato Macaroni (D | V | G)

Roasted Tomato Coulis, Parmesan Cheese
\$14.00

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A SWEET TREAT

**D9 Cakery Signature American
Cheesecake (D | N)**

with Berry Cômposite, Mixed Berries,
Almond Streusel

\$12.00

Hazelnut Praline Gâteau (D | N)

with Toasted Hazelnuts, Chocolate Sauce

\$12.00

Seasonal Fruit Platter (VE)

selection of Freshly Sliced Fruits

\$18.00

Ice Cream (D) per scoop

Madagascar Vanilla | Dark Chocolate |

Strawberry

\$5.00

LATE NIGHT SNACKS
FROM 11PM TO 4AM

LIGHT BITES

Opus Crab Cake (D | S | G)

Jumbo Lump Crabmeat, Miso Aioli,
Pickled Pineapple
\$32.00

Chicken Satay | 6 sticks (N | G)

served with Peanut Sauce, Cucumber, Onion,
Pineapple, Rice Cake
\$18.00

Tandoori Chicken Bites (D | GF)

served with Mint Yoghurt Dip, Red Onion,
Cucumber, Chaat Masala
\$22.00

SANDWICH & BURGER

(Choice of Side Salad or Fries)

Club Sandwich (D | P | G | GFO)

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

Opus Signature Burger (D | P | G)

Wagyu Beef Patty, Streaky Bacon, Mushroom,
Gochujang Aioli, Pickled Red Onion,
Cheddar Cheese, Brioche Bun
\$42.00

PIZZA

Classic Margherita Pizza (D | V | GFO)

Cherry Tomato, Mozzarella di Bufala,
Basil
\$24.00

Burrata and Parma Pizza (D | P | GFO)

Burrata Cheese, Parma Ham, Arugula
\$38.00

D: Dairy | G: Gluten | GF: Gluten Free | GFO: Gluten Free
Option | N: Nuts | P: Pork | S: Seafood | V: Vegetarian |
VO: Vegetarian Option (Available upon request)

LARGE PLATES

Crispy Half Spring Chicken (D | G)

Half Spatchcock Chicken served with French
Fries and Garden Salad
\$32.00

Mac and Cheese (D | P | G | GFO)

Carbonara style, Macaroni, Bacon Bits,
Egg Yolk, Parmesan and Cheddar Cheese,
Fresh Parsley
\$28.00

Grilled King Prawn Aglio Olio (S)

King Prawns, Spaghetti, Fresh Tomato,
Garlic, Basil, Chilli Flakes, Asparagus
\$38.00

A SWEET TREAT

D9 Cakery Signature American

Cheesecake (D | N)

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

Hazelnut Praline Gâteau (D | N)

with Toasted Hazelnuts, Chocolate Sauce
\$10.00

Seasonal Fruit Platter (VE)

selection of Freshly Sliced Fruits
\$18.00

Ice Cream (D) per scoop

Madagascar Vanilla | Dark Chocolate |
Strawberry
\$5.00

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BEVERAGES
AVAILABLE 24 HOURS EXCEPT
WHERE OTHERWISE STATED

CLASSIC COCKTAILS

(Last orders for cocktails are 10:30pm)

Americano

Campari, Martini Vermouth, Soda

\$19.00

Daiquiri

Bacardí Rum, Lime Juice, Simple Syrup

\$19.00

Margarita

Olmecca Gold Tequila, Cointreau, Lime Juice

\$19.00

Mojito

Bacardi, Simple Syrup, Lime Juice, Soda,

Mint Leaves

\$19.00

Negroni

Beefeater London Dry Gin, Campari,

Martini Sweet Vermouth

\$19.00

Old Fashioned

Wild Turkey Bourbon, Simple Syrup,

Angostura Bitters

\$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

Aperol Spritz

Aperol, Prosecco, Soda

\$19.00

Campari Spritz

Prosecco, Campari, Soda

\$18.00

Passoã Spritz

Prosecco, Passoã Passion Fruit Liqueur, Soda

\$18.00

MOCKTAILS

Amelia's Passion

Passion Fruit Juice, Mint Syrup, Fresh Lime.

Ginger Ale

\$12.00

Blue Lagoon

Blue Lagoon Syrup, Lemon Juice, Sprite

\$12.00

Shirley Temple

Grenadine, Lime Juice, Ginger Ale

\$12.00

Virgin Mojito

Lime Juice, Simple Syrup, Soda, Mint Leaves

\$12.00

CIDER

(By bottle | 330ml)

Magners Original Irish

\$14.00

CRAFT BEER

(By bottle | 330ml)

Crossroads IPA

\$16.00

Crossroads Lager

\$16.00

BEER

(By can | 320ml)

Tiger

\$14.00

Heineken

\$14.00

SPIRITS

(Available in standard shots of 45ml.)

Last orders for Spirits are 10:30pm)

VODKA

Absolut

\$15.00

Smirnoff

\$15.00

Belvedere

\$17.00

Grey Goose

\$21.00

GIN

Beefeater

\$15.00

Bombay Sapphire

\$18.00

Roku

\$20.00

Monkey 47

\$21.00

The Botanist

\$21.00

Hendrick's

\$21.00

RUM

Bacardi

\$15.00

Havana Club 3 Years Old

\$15.00

Myers Rum

\$15.00

TEQUILA

Olmecca Reposado

\$18.00

Patrón Reposado

\$19.00

Código 1530 Blanco

\$20.00

Reserva 1800 Coconut

\$20.00

BOURBON

Buffalo Trace

\$19.00

Wild Turkey

\$19.00

Makers Mark

\$19.00

Knob Creek

\$19.00

Woodford Reserve

\$21.00

WHISKY

Johnnie Walker Black Label

\$15.00

Jameson

\$15.00

Chivas Regal

\$16.00

Monkey Shoulder

\$16.00

Nikka From The Barrel

\$19.00

Macallan 12 Years Old

\$22.00

Glenfiddich 12 Years Old

\$22.00

Glenlivet 12 Years Old

\$22.00

Macallan 15 Years Old

\$25.00

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 servings of
150ml by glass or 750ml by bottle)

RED

Alamos, Malbec, Argentina

\$19.00 | \$82.00

d'Arenberg Love Grass, Shiraz, Australia

\$21.00 | \$95.00

Tempus Two Silver Series Cabernet

Sauvignon, Australia

\$17.00 | \$70.00

Tempus Two Silver Series Merlot, Australia

\$17.00 | \$70.00

WHITE

Ministry of Clouds, Riesling, Clare Valley

\$19.00 | \$98.00

Tempus Two Silver Series Pinot Gris,

Australia

\$17.00 | \$70.00

Tempus Two Silver Series Sauvignon Blanc,

Australia

\$17.00 | \$70.00

ROSÉ

Château La Coste Lady A Rose, France

\$23.00 | \$98.00

CHAMPAGNE & SPARKLING

Ruggeri Argeo Prosecco Brut DOC, Italy

\$17.00 | \$70.00

Taittinger Brut Réserve, Champagne, NV

\$28.00 | \$148.00

Taittinger Prestige Rosé

\$158.00

DESSERT WINE

Moscato d'Asti, Italy

\$18.00 | \$75.00

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 Original  | Coca-Cola Zero

Sugar  | Sprite  | Ginger Ale  |

Soda Water | Tonic Water 

\$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

