



DELIVERY & SELF PICK-UP MENU

Self-pick-up: 12pm to 9:30pm (Order 1 hour in advance)

Delivery: 12pm to 9:30pm (Order 2 hours in advance)

STARTERS	\$
Super Food Organic Spinach & Quinoa Salad	22
Green apple, pumpkin seed, pomegranate, extra virgin olive oil	
Butter Lettuce, Avocado & Asparagus Salad	15
Blue cheese and herb dressing, toasted pistachios	
Watermelon & Feta Salad	15
Yellow and red watermelon, feta, white balsamic	
Crab Cake	20
Lump crabmeat, celeriac remoulade, pink grapefruit	
SKEWER (TWO SKEWERS)	\$
Halloumi	22
Summer squash, eggplant, herbed olive oil	
Garlic Butter Jumbo Prawns	48
Lamb Marinated for 48 hours in Moroccan Spices	26
HOUSE SPECIALTIES	\$
600g Grilled Butterflied Spring Chicken / Malaysia	38
300g DeRaza Ibérico Pork Rack / Spain	38
250g New Zealand MSC Rockling Fish	38
with saffron-marinated seasonal vegetables	
Opus Burger	32
wagyu beef patty, caramelized onion confit, bacon, Gruyere, garlic mayonnaise, wedges	

KIDS MENU	\$
Kid's Fish & Chips - Breaded fish fillets with French fries and mayonnaise	12
Beef Ragout Spaghetti	12

DESSERT	Slice	Whole
Classic American Cheesecake	10	80
100% Philadelphia cream cheese		
Signature Double Chocolate Cake	6	55
Eight layers of premium Valrhona chocolates and yoghurt cocoa sponge		
Fraise Chantilly (Strawberry Shortcake)	8	65
Fresh strawberries, Japanese sponge and French chantilly cream		

FLAME-GRILLED STEAKS (SINGLE CUTS)	\$
250g 150-day Grain-fed Angus Tenderloin / Argentina	62
250g 150-day Grain-fed Angus Rib Eye / USA	58
250g Tajima Wagyu Rib Eye / Australia	82
300g Wagyu Sirloin / Australia	78
FLAME-GRILLED STEAKS (SHARING CUTS SERVE TWO)	\$
1kg Black Angus Porterhouse	148
Marble score 3, Australia	
Best-seller 1.2kg Whiskey-Aged Rangers Valley Wagyu Tomahawk	158
360 days grain-fed, Australia, marble score 5	
Wagyu & Lobster	148
500g Australian Wagyu sirloin, live Boston lobster	
Premium Butcher's Platter	138
600g Black Angus bone-in rib eye, 150g Wagyu rump cap, braised Wagyu beef short rib and gourmet beef sausages	

OPUS JUNE FATHER'S DAY SPECIAL (Usual price: \$202) \$

+ 1kg Black Angus Porterhouse Marble score 3, Australia 163

+ A Whole Grilled Boston Lobster (worth \$54)

MAKE IT A STEAK & WINE COMBO \$

Select a sharing cut, 2 side dishes & 1 bottle of wine* 160

*Pierre Jean French Merlot or Chardonnay

An additional charge of \$10 for Wagyu Tomahawk.

Additional \$30 to change wine with the following wine selection:

- Petit Clos Henri Sauvignon Blanc, Marlborough, New Zealand
- Paul Jaboulet, Parallele 45 Roussane Viogner, Cotes du Rhone, France
- 2015 Mudgee Shiraz, Petersons, Hunter Valley, Australia
- Chateaux L'Escadre Grande Reserve Blay Merlot & Cabernet Sauvignon, Cote de Blaye, France

SIDES	
Broccoli with Garlic / Portobello Mushrooms / Garlic Mashed Potato / Baby Green Salad	6
Truffle Wedges	10

SAUCES (Single cuts: One Sauce | Sharing cuts: Two sauces)

Additional sauce at \$3 each. Choices include: Armagnac green peppercorn / Béarnaise / Black truffle & wild mushroom / Chimichurri / Red wine & bone marrow / Tomato and pepper relish / Opus smoky barbeque sauce / Smoked chili glaze

BEVERAGES TO-GO

ICE TEAS	3
Pandan Lemon / Rosemary Honey / Mint Calamansi / Green Jasmine Lemon Lime	
JUICES	4
Orange / Cranberry / Guava / Mango	
BOTTLED BEER	10
Crossroad Lager / Crossroad IPA / Asahi / Corona	

WINES PER BOTTLE	60
▪ Petit Clos Henri Sauvignon Blanc, Marlborough, New Zealand	
▪ Paul Jaboulet, Parallele 45 Roussane Viogner, Cotes du Rhone, France	
▪ 2015 Mudgee Shiraz, Petersons, Hunter Valley, Australia	
▪ Chateaux L'Escadre Grande Reserve Blay Merlot & Cabernet Sauvignon, Cote de Blaye, France	
COCKTAILS	15
Earl's Old Fashion / Laibar Sour / Twisted Negroni	

DELIVERY SERVICE (Order 2 hours in advance)
Free delivery with a minimum of \$80 nett spend within 10km radius. Otherwise, it is chargeable at \$25 per location.

SELF-PICK-UP (Order 1 hour order in advance)
Self pick-ups will enjoy 20% off. Customers have the option of drive-through at the hotel's porte cochère to pick-up their orders with a 15-minute grace time for vehicles.

TO ORDER (Available from 12pm to 9:30pm)

1. Reach us via Whatsapp at +65 9107 9209 or email sinhi.f&b@hilton.com.
2. Place your order
3. Review your bill
4. Make online payment: (Pay Now) UEN07479300D
5. Send us a screenshot of your bank payment slip
6. Wait for your delivery or self pick-up

For further enquiries, please call 6730 3390 or 6737 2233.

Our food may contain traces of food allergens. Do let us know on your order request if you have any special dietary needs or food allergies. All steaks are served in medium doneness. Only PayNow is accepted. Prices are subject to 7% GST.