

OPUS

RESTAURANT ON PRINCE ARTHUR

Appetizers

Tomato-harrisa bisque with brioche croutons	16
Baby lettuces and vegetable chips with champagne vinaigrette	17
Pulled tuna on potato and fava bean salad with tomato jam and niçoise	24
Stracciatella di bufala on heirloom tomato with chorizo and kale	23
Juniper cured ocean trout with skyr, oats and pistachio honey	22
Seared foie gras and maple apples with currant purée	25
Tartare of beef with sweet shrimp, avocado and horseradish	23
Selection of caviar with buckwheat blini and crème fraîche	

Main courses

Magret of duck on smoked farro with caramelised fennel purée, walnut crumble and licorice	42
Fogo Island cod on sunchoke marmalade with samphire and lemon	43
Aged prime striploin on eggplant caviar with chick peas and truffle	47
Elk loin on tomato risotto with capers and green olive	46
Atlantic halibut on couscous di mais with squash and pesto	44
Black pepper-crusted tuna loin on shredded vegetables with green onion beurre blanc	45
Rack of lamb and salsify with carrots, pickled onions and thyme	46
Herb cavatelli and summer vegetables with shaved black truffle and corn brodo	38

Sides

Green beans and pumpkin seed in garlic brown butter	13
Sauté of mushrooms with white wine and chive butter	13

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Vanilla crème brulee with mixed berries
and macaron
10.50

Flourless chocolate cake and pudding with
chili gel and balsamic
10.50

Doughnuts tossed in cinnamon sugar topped
with custard and blueberry
10.50

White chocolate mousse with passion fruit curd,
mango and plantain chip
10.50

Salted caramel chocolate tart with sponge toffee,
popping candy and grapefruit
10.50

Selection of cookies and candies
6.50

Selection of house made
sorbets or ice cream
10.50

Selection of cheeses
(priced accordingly)