

OPUS

RESTAURANT ON PRINCE ARTHUR

Appetizers

Salsify bisque with white truffle honey and Parmesan	17
Baby lettuces and vegetable chips with champagne vinaigrette	16
Veal carpaccio with olive, capers and tuna sauce	24
Sea scallops and falafel on black sesame butter with shallots	23
Pork belly and roasted palm hearts on romesco with almonds	22
Seared foie gras and maple apples with currant purée	25
Beef tartare with beets, mushroom, garlic, squash and goat's cheese	23
Selection of caviar with buckwheat blini and crème fraîche	

Main courses

Roast chicken and duck confit with Savoy cabbage, turnips and foie gras emulsion	42
Fogo Island cod on cauliflowers with white lentils, Vadouvan and lime	44
Aged prime striploin on mushroom couscous with parsley and garlic	47
Red deer venison on baby broccoli with black garlic and burnt sake	47
Sea bream and carrots with cavatelli and dill	43
Black pepper-crusting tuna loin on shredded vegetables with green onion beurre blanc	45
Rack of lamb and panisse with artichokes and black truffle	46
Celeriac ravioli with saffron pickled apples, gremolata and squash	39

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)