

OPUS

RESTAURANT ON PRINCE ARTHUR

Appetizers

Potage of leek and lobster with sourdough croutons	16
Mixed baby lettuces and beets with walnut vinaigrette	15
Hamachi and Yellowfin tuna tartare with pickled ginger, pomelo and wasabi kefir	23
Sauté of mushrooms with garlic, herbs and tomato	20
Giant scallop and roasted mushrooms with black garlic and fried puff pastry	24
Ricotta tortellini with artichoke, white asparagus and King crab	25
Glazed pork belly and crackling on almond puree with beans, carrots and maple bourbon vinegar	19
Kobe beef steak frites with sunchoke and oxtail prune au jus	21
Seared foie gras on maple-glazed apples and currant puree	24
Selection of black caviar with buckwheat blini and crème fraîche	

Main courses

Red snapper on pickled squash couscous with bone marrow gratin and smoked paprika jus	39
Magret of duck and figs on spiced turnips and crispy leeks with roast saffron jus and puffed rice	41
Black cod and shrimp on cauliflower grits with lemon and olive	43
Aged prime striploin with truffled vegetables and fines herbes jus	44
Butter-poached lobster on bamboo rice with carrots and coconut shellfish	45
Hemp heart-crusting lamb rack on tabbouleh and eggplant with harissa and mint	45
Pepper-crusting tuna on rice cake with sake shoyu beurre blanc	44
Elk loin and fava bean orzo on black truffle gravy with artichokes and beets	42
Steamed vegetables in white truffle consommé with extra-virgin olive oil	30



Desserts

Vanilla crème brûlée with langue du chat and fresh berries
10.50

Almond stuffed pear tarte tatin on red plum purée
with cardamom ice cream
10.50

White chocolate mousse with passion fruit,
coconut and lychee
10.50

Dark chocolate molten cake and caramelized banana
with kalamansi sorbet
10.50

Apple fritters with toffee caramel, cinnamon sour cream
and pecan streusel
10.50

Lemon pudding cake on tropical fruit tartare
with fennel ice cream and pistachio
10.50

Selection of cookies and candies
6.50

Selection of house made sorbets or ice cream
10.50

Selection of cheeses
(priced accordingly)