

OPUS

RESTAURANT ON PRINCE ARTHUR

Appetizers

Rutabega bisque with apple butter	16
Baby lettuces and vegetable chips with champagne vinaigrette	17
Yellowfin tuna ceviche and soy with ginger and coriander	23
Seared sea scallops with celtuce and gojuchang	21
Carpaccio of beef with cashew cream and black truffles	22
Buffalo mozzarella on du Puy lentils with rhubarb, watercress and Meyer lemon	20
Seared foie gras and maple apples with currant puree	25
Selection of caviar with buckwheat blini and crème fraîche	

Main courses

Roast chicken on collard greens with creamy potatoes and Piri-Piri	39
Fogo Island cod on black walnut cabbage with pickled beet jus	43
Aged prime striploin on beet fondue with horseradish	47
Red deer venison loin on cauliflower with roasted grapes and verjus	45
Greenland turbot on samphire couscous and tarragon jus	43
Black-pepper crusted tuna loin on shredded vegetables with green onion beurre blanc	45
Rack of lamb on braised millet with fig and lemon	46
Ricotta ravioli with peas, mushrooms and anise jus	36

Sides

Caramelized Brussel sprouts with chili and white asparagus	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)