

# OPUS

RESTAURANT ON PRINCE ARTHUR

## Appetizers

Parsnip purée with jalapeño, apple and gougère	17
Baby lettuces and vegetable chips with champagne vinaigrette	16
Dungeness crab and toasted nori with caviar, jackfruit and wasabi	26
Sea scallops and roasted cauliflower with comté	25
Tuna carpaccio and grilled baby gem lettuce with lime aioli	23
Seared foie gras and maple apples with currant purée	27
Beef tartare with roasted tomato and black garlic tapenade	24
Selection of caviar with buckwheat blini and crème fraîche	

## Main Courses

Roast chicken and dumpling on leek tartare with ramp relish and velouté	42
Fogo Island cod on potatoes, fennel and saffron	45
Aged prime striploin and cauliflower mash with spinach and caper	49
Wild boar and bone marrow with carrots, parsley root and caramelized shallots	47
Sea bass and prawns on mushroom orzo risotto with lemon marmalade and parsley	44
Black-pepper crusted tuna loin on shredded vegetables with green onion beurre blanc	46
Rack of lamb and chickpeas on amaranth grains and guajillo chili jus	49
Herb pappardelle with broccoli pistou and Romano cheese	39

## Sides

Herbed beans with almond soffrito	13
Sauté of mushrooms with white wine and chive butter	13

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Vanilla crème brulee with mixed berries  
and langue de chat  
12.50

Pear Belle Helene and red wine reduction  
with praline  
12.50

Opera cake and raspberry mousseline with  
chocolate espresso cream  
12.50

Lemon Ile flottante with tarragon,  
gingerbread and ginger  
12.50

Sea buckthorn mousse with granola  
and chestnuts  
12.50

Selection of cookies and candies  
8.50

Selection of house made  
sorbets or ice cream  
12.50

Selection of cheeses  
(priced accordingly)