



OPIG
kitchen & bar



MENU


SMALL BITES

Shoestring Fries, Nachos Cheese & Olives 	\$12
Chargrilled Chicken Satay, Peanut Sauce	\$16
Homemade Garlic Bread 	\$6
Five Spices Crunchy Shrimp Chin	\$14
Signature Wok Fried XO Carrot Cake	\$18
Tsing Tao Beer-Battered Calamari	\$22
"SPAM-LITE" Fries, Wasabi Mayonnaise	\$14
Hot Stone Garlic Prawns, Garlic Bread	\$24
Chunky Fried Chicken, Salted Egg Mayonnaise	\$16
Salt & Pepper Shimeji Mushrooms Tempura 	\$12
Pan-Seared US Tenderloin Beef Cubes, Garlic Chips & Lime Salt	\$28


All prices are subject to 10% service charge & government prevailing GST




HEALTHIER CHOICE

Classic Grilled Chicken Caesar Salad	\$20
Super Food Pomelo Salad, Yuzu Kumquat Sauce 	\$22
Thai Style Grilled King Prawns Vermicelli & Green Salad	\$26

SOUPY

Truffle Wild Mushroom Soup, Garlic Bread 	\$14
Signature Flambé Seafood Bisque	\$28
Hot Stone Tom Yum King Prawns Soup	\$20

PIZZA & DOUGH

"Heart Attack" Crispy Pork Lard & Arugula Pizza on Coca Bread	\$24
Signature Chili Pomelo Seafood Pizza on Coca Bread	\$28
"Impossible Meat" Hawaiian Pizza on Coca Bread 	\$24
180g U.S Angus Beef Smoked BBQ Burger, Truffle Fries	\$26

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CARBO

"Impossible Meat" Spicy Pomodoro Penne 	\$24
Cheesy U.S Angus Beef Bolognese Spaghetti	\$26
Mushroom & Bacon Carbonara Penne	\$22
Szechuan "Ma La" King Prawns Spaghetti	\$28
Wild Mushroom Barley Risotto 	\$20
Creamy Barley Risotto with Stuffed Crab Claw	\$28
Hot Stone Pork Lard Egg Fried Rice, Chinese Sausages & Shiitake Mushrooms	\$36

WONDER BAGS

- Choice of (1) One Sauce
- Signature Chili Pomelo Sauce
 - Garlic Butter Sauce
 - Hua Tiao Garlic Sauce
 - Assam Curry Sauce

Seafood Bag (1kg)	\$58
Green Lip Mussels Bag (700g)	\$38
White Clams Bag (1kg)	\$34
King Prawns Bag (700g)	\$46
Steamed/Fried Mantou (6pcs)	\$6



OPIO SIGNATURE

Crispy “Har Cheong” Boneless Chicken Thigh, Citrus Spicy Sauce	\$28
Chargrilled Octopus, Wasabi & Citrus Dip	\$42
Tsing Tao Beer-Battered Seafood Platter (Fish/Prawns/Calamari)	\$52
Pan Seared Barramundi Fish Fillet, Assam Curry Sauce	\$36
Australian Rack of Lamb, Lemongrass & Five Spices, Mint Yogurt Sauce	\$38
Chargrilled Thai Style Lemongrass Kurobuta Pork Chop	\$42
48Hours Slow-Cooked Australian Angus Beef Short Ribs, Original Jus	\$58

SWEET TOOTH

“Alcoholic” Tiramisu, Vanilla Ice-Cream	\$16
Crispy Fried Lotus & Red Bean Pancake, Vanilla Ice-Cream	\$18
“Mao Shan Wang” Durian Crème Brûlée	\$16
72% Dark Valrhona Chocolate “Soufflé”, Vanilla Ice-cream	\$18