



## Indulge your inner carnivore at Orchard Road's premier grill destination

Cuts above the rest

4 DAYS AGO RESTAURANTS

Share

### INDULGE YOUR INNER CARNIVORE AT ORCHARD ROAD'S PREMIER GRILL DESTINATION

By SG-Promoted | Mar 16, 2018

There's no denying the satisfaction that comes from devouring a good steak, something **Opus Bar & Grill** knows all too well. Be it a romantic dinner date or after-work hangout with friends, the restaurant has always been a go-to for its delectable grilled meats. It's also celebrating its third birthday this year, and with it comes even more reasons to head down to the joint.

In celebration of turning three, diners can look forward to Opus's newly launched Super Trio, priced at just \$133++ for two persons. Expect nothing but the best of land, sea and soil; a mouthwatering 500g Australian Westholme Wagyu Sirloin and 500g whole Live Boston Lobster served with homemade Harissa dip. A special wine package is also part of the deal, with two hours of free flow red and white wines from Sunday to Thursday. As for Fridays and Sundays, enjoy 50% off wine by the bottle. Now that's what we call a proper birthday bash!

Of course, here's not forgetting what Opus is best known for—prime cuts grilled to absolute perfection over an open-flame charcoal grill. We're already hungry just picturing it! We recommend signature sharing cuts, perfect for two persons such as the U.S. whiskey-aged California Tomahawk (1 to 1.2kg) at \$138++ and Black Angus Porterhouse (1 to 1.2kg) at \$128++. Another highlight is the steakhouse's specially commissioned Himalayan salt tile cabinet, with a sharing cut of 800g Rangers Valley Angus OP rib (dry-aged for 14 to 36 days) at \$120++.

The restaurant definitely brings its A-game in its seafood dishes too. Better yet, they're made with eco-consciousness in mind. Dishes certified by the Marine Stewardship Council (MSC)'s eco-label are prepared from sustainably caught sources. Examples include the Atlantic scallops with edamame, blood sausage and miso espuma, and Glacier 51 toothfish fillet with charred leek, broccolini and brown butter dashi.

Don't leave without sampling other standout dishes as well. Our eye is on the Roasted Sakura chicken—perfect as a sharing portion for two people. Other meats to devour are the 300g Australian rack of lamb and 300g DeRaza Iberico pork. As always, leave space for dessert. Made with smoked salted caramel and coconut & calamasi ice cream, Opus's signature Charcoal grilled banana is definitely a treat for your tastebuds. Chocolate lovers can also delight in the Chocolate dome, filled with blueberry crumble, Bailey ice cream and hot chocolate briolette. Yum!

With so many meats and treats to savor at **Opus**, we say gather your squad and make a date there pronto!

For reservations, call (65) 6730 3390 or email [Opus@hilton.com](mailto:Opus@hilton.com)

Address: Lobby Level, Hilton Singapore. 581 Orchard Road, Singapore 238883

Website: [singapore.hilton.com/Opus](http://singapore.hilton.com/Opus)