

# APPETISER

## Seasonal Oyster

Half-Dozen | \$54

One Dozen | \$108

S

## Classic Caesar | \$26

Romaine Lettuce, Anchovies, Pancetta, Parmesan Crisps,

63\* Egg

D, E, G, P

## Organic Kale Salad | \$22

Tuscan Kale, Avocado,

Broccoli, Ginger, Miso Tahini,

Spiced Seeds

N, V

## Classic Beef Tartare | \$28

Confit Egg Yolk, Pickled Shallots

G, E

## Tuna and Tomato Tartare | \$26

Confit Cherry Tomatoes,

Salmon Roe, Squid Ink Tuile,

Ponzu Gel

G, S

## Charred Octopus | \$30

Abrolhos Octopus, Tomato Jam,

Aubergine Caviar, Chorizo Crumbs

P

## Hokkaido Scallop | \$34

Grilled Avocado, Thai Broth, Chillies

S

## Hudson Valley Duck Terrine | \$34

Pickled Onions, Apricots,

Pear and Apple Chutney,

Warm Brioche

G, N, P

## Jamon Iberico | \$28

Celeriac Mousse, Mushroom

Ketchup, Toasted Sourdough

G, P

# VEGAN

## Japanese Pumpkin | \$22

Sage, Cumin Spiced Cashew Cream,

Pine Nuts, Fennel

N

## Kale Textures | \$26

Spirulina Linguine, Kale and

Olive Pesto, Hazelnuts, Truffle Oil

G, N

# SOUP

## Mushroom Soup | \$14

Toasted Hazelnuts,

BBQ Mushrooms, Chives

D, N

## Spring Risotto | \$26

Peas, Asparagus, Spinach,

Morel Mushrooms, Lemon Zest

## Garden Bowl | \$16

Mesclun Greens, Asparagus,

Avocado, Almonds,

Apple Cider Dressing

N

## Seafood Bisque | \$22

Grilled Tiger Prawns,

Saffron Rouille

A, D, S

# JOSPER CHARCOAL GRILL

Our beef is grilled in the Josper oven, heated only by charcoal under a temperature of 400 degree celsius, giving a charred finish to add depth to the aroma and flavour of our meats.

## RIBEYE

### John Stone | \$108

Grass-fed, 35 Days Dry Aged County Longford | Ribeye 280g

### Stockyard | \$78

Black Angus, 200 Days Grain-fed Queensland | Ribeye 300g

## TENDERLOIN

### Stanbroke | \$78

Grass-fed Queensland | Tenderloin 200g

### Williams River

Crossbred, 400 Days Grain-fed MBS 5/6

Tenderloin 180g | \$74

Tenderloin 250g | \$92

## STRIPLOIN

### Kagoshima | \$138

A4 Craft Wagyu Kyushu | Striploin 200g

### Yukimuro | \$175

A4 Snow-aged Wagyu Niigata | Striploin 200g

### Rangers Valley | \$98

Pure Black Angus 300 days Grain-fed Northern NSW | Striploin 300g

### 2GR | \$158

Full-blood Wagyu MBS 9+ Eastern NSW | Striploin 280g

### Stanbroke | \$58

Grass-fed Queensland | Striploin 300g

## SPECIAL CUT

### Mayura | \$108

Full-blood Wagyu MBS 9+ South Australia | Rump 220g

### Five Founders | \$78

0% Carbon Footprint Northern Queensland | Cube Roll 280g

## ON THE BONE

### Stanbroke | \$128

Grass-fed Queensland | OP Rib per kg

### Williams River | \$210

Crossbred, 400 Days Grain-fed MBS 5/6 | Tomahawk per kg (For 2-3 persons)

## SHARING PLATTER

### Daily Butcher's Cut | \$248

Two cuts each of Black Angus and Wagyu, served with sides of the day

(For 2 persons)

## SIDES

Peas, Sugar Snaps, Pancetta Lardons, 63\* Egg | \$14  
A, D, E, P

Mashed Potatoes, Spring Onions | \$14  
D, V

Japanese Pumpkin, Sage, Pine Nuts | \$14  
D, N, V

Cauliflower, Almonds, Thyme | \$14  
D, N, V

## SAUCE

Black Peppercorn A, D  
Café de Paris Butter D  
Truffle Mushroom Sauce A  
Red Wine Sauce A  
Mustard  
Additional Sauce | \$6

Asparagus, Olive Oil, Lemon Zest | \$14  
D, V

Creamy Spinach, Parmesan, Nutmeg | \$14  
D, V

Ratte Potatoes, Garlic, Thyme, Chives | \$14  
D, V

Hand Cut Fries served with Garlic Aioli | \$14  
E, V

# MAIN

## Wild-Caught Pink Snapper | \$42

Puffed Wild Rice, Sweet Corn Purée, Curried Fish Velouté

A, D

## Catch of the Day | \$48

Chive Pomme Purée, Sauce Vierge, Olive Cheeks, Sun-dried Tomatoes, Poached Prawns

D, S

## Prawn Risotto | \$32

Aged Aquarello Rice, Seafood Bisque, Prawns

A, S

## Boston Lobster Thermidor | \$68

Served with Charred Lemon

A, D, S

## Poussin Jaune Savel | \$40

Ratte Potatoes, Broccolini, Mushrooms, Truffle Jus

A, D

## Bangalow Pork Chop | \$44

Burnt Smith Apple, Pork Crackling, Lemon Curd, Sherry Vinegar Jus

D, E, P

## Hudson Valley Duck Breast | \$48

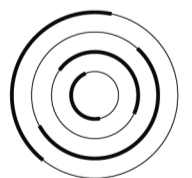
Celeriac Purée, Grilled Leek, Sultana Merlot Sauce

A, D, E, G

## Lumina Lamb Rack | \$62

Madagascar Honey Glazed Carrots, Salsa Verde, Pistachio Crumbs, Rosemary Jus

A, D, N



ORIGIN  
Grill

[f](#) @origingrillsg

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A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | P Pork | S Shellfish | V Vegetarian

Price is subject to 10% service charge and prevailing government taxes including GST.