





Welcome to Origin Grill.

We source the best produce from the land, field and sea, and let them shine through simple yet intricate cooking techniques. We are driven by responsible sourcing and sustainable ingredients that create a sense of excitement and spark dialogue around the table. We pair these ingredients with timeless recipes and warm personalities to take your palate on a gastronomical journey of discovery.






SNACKS

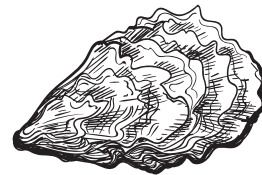
Roasted Cauliflower and Almond Crème   \$12
Josper roasted cauliflower, toasted almonds, gremolata and almond yolk emulsion

Spicy Beef Tartare   \$20
Chopped Angus beef, chipotle aioli, oignon confit, egg yolk, sorrel, rye chips

Cured Foie Gras Terrine   \$25
Shaved foie gras, chamomile compressed cantaloupe, gingerbread crumble, mint

Jamon Iberico   \$16
Spanish ham, toasted sourdough, celeriac mousse, mushroom ketchup

Oyster Selection 
Seasonal Oysters
Single \$7 ½ Dozen \$40





Legend  contains dairy  contains gluten  contains nuts  contains seafood  vegan

Prices are in SGD, subject to 10% service charge and 7% GST.

SALADS



Origin Green Salad    \$20
 Broccoli, avocado, edamame, kale, ginger miso tahini vinaigrette, spiced seeds

Tomato Symphony  \$20
 Yellow fermented tomatoes, cherry tomato confit, romesco sauce, ground Kalamata olives, mixed seed cracker, garlic emulsion



Seasoned Jackfruit Roll  \$18
 Pickled beetroot layered with marinated young jackfruit, green pea cream, lemon foam, red cabbage gel



APPETIZERS

Tuna & Bonito   \$22
 Torch'd tuna, sesame leaf, jalapeno, ginger bonito dressing, seaweed cracker

Origin Octopus  \$24
 Charred Fremantle octopus, tomato jam, eggplant caviar






Hokkaido Scallops & Jerusalem Artichoke   \$24
 Scallops in smoked butter, artichoke barigoule foam, crispy prosciutto ham, onion ash








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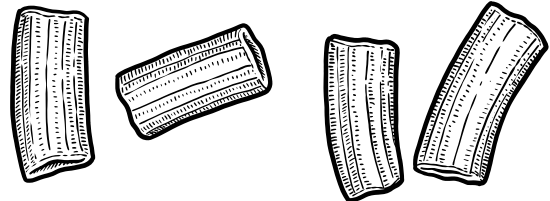
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SOUPS

- Smoked Canadian Cod Chowder   \$16
Thyme smoked cod, crustaceans, potatoes, carrots, peas, dill oil
- Celeriac Tris  \$12
Sous vide celeriac, chips and croutons, basil oil
- Roasted Tomato Soup   \$16
Plum tomatoes, crab, buffalo, basil oil

PASTA




- Pasta with Green Kale Textures    \$25
Spirulina linguine, green kale and olive pesto, truffle oil, kale chips, roasted almonds
- Beef Amatriciana   \$28
Rigatoni pasta, minced beef, tomato ragout, pickled chilli, onion, bacon, pecorino





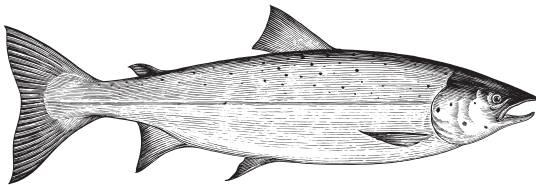
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FISH




Sustainable Catch of the Day    \$42
Organic vegetables, watermelon radish, piquillo, ice plant, citrus chimmichuri

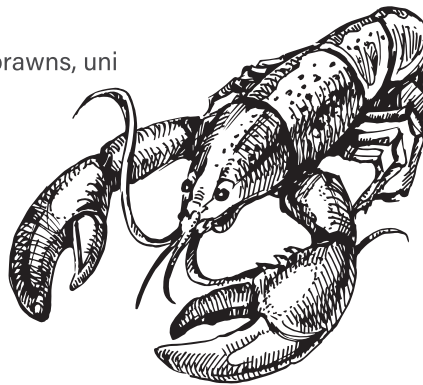
Black and White Cod   \$40
Roasted Atlantic cod, macerated tomatoes, asparagus, crustacean squid ink sauce



SEAFOOD

Thai Tiger Prawn   \$80
Coconut and lime dressing, coriander, burnt cauliflower







Prawn Risotto    \$32
Aged acquerello risotto, seafood bisque, prawns, uni

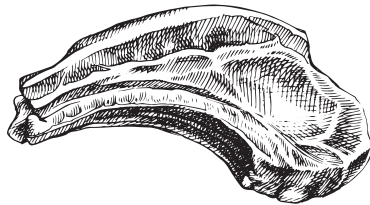


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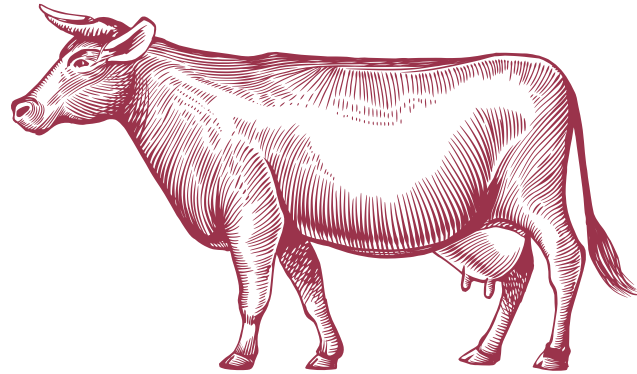
MAIN

- Australian Pork Chop   \$36
Charcoal grilled, sage and garlic rub, fermented plums,
pickled mustard seeds, kale
- Murray Bridge Lamb Loin   \$42
Rosemary olive tapenade crust, butternut terrine,
cipolline onions, jus
- Whole Roasted Poussin Jaune Savel   \$38
Roasted chicken stuffed with truffle butter, bouillon braised savoy and carrots,
roasted topinambur, perigourdine gravy



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Origin' s beef menu is a bespoke selection featuring grass and grain-fed, corn-fed, pure-bred, cross-bred and full blood Angus and Wagyu cattle. Sourced from Australia, Japan and USA, our curation encompasses some of the world's best beef.



CHEF'S CUT



Kagoshima Craft Wagyu A4 Maruzen Farm, Kagoshima, Kyushu

Female cattle are fed with a diet of soy beans, soy flour and corn, which increases the high quality fats that have low melting points. The meat has the finest texture, juiciest flavour, and lingering taste on your taste palate.

Striploin 200g \$108



Olive Craft Wagyu A4 Hata Farm, Manno Town, Kagawa, Shikoku

The smallest prefecture in Japan, which is renowned for producing olives. Due to the large production of olives, Olive Beef was born. The bespoke Olive beef is high in oleic acid, which guarantees a rich and buttery mouthfeel.

Cut of the Day 250g \$218



Snow-aged Full Blood Wagyu A4, Niigata, Japan

Yukimuro method uses a traditional snow-covered room to preserve and age meat, allowing it to develop sweetness and mellowness. This ancient wisdom of the snow country has been handed down for generations.

Striploin 200g \$168

Choice of Sauce: Red Wine Jus | Origin Mushroom and Brandy Cream
Fresh Peppercorn Sauce | Béarnaise | Mustard

Add-ons: Foie Gras \$19 | Lobster \$38

ORIGIN ANGUS CLASSICS



John Stone Grass-fed Dry-Aged 35 Days, Ireland

Hand-selected grass-fed cattle are matured using the traditional dry-aging method, resulting in exceptional tenderness.

T-bone 1kg \$208



Rangers Valley Black Angus 100% Pure Black Angus, 300 Days Grain-fed MS 5+, Northern New South Wales, Australia

Marbling, consistency, flavour and melt-in-the-mouth tenderness are maximised by a proven feeding program by Rangers Valley - specialised vegetarian grain rations fed slowly, over a period of time.

Striploin 300g \$68



Stockyard Black Angus 200 Days Grain-fed MS 4, Queensland, Australia

Stockyard's long fed beef is derived from Angus cattle fed on grain for a minimum of 200 days at the Kerwee Feedlot on a specially formulated high energy grain ration consisting of locally wholesome wheat, barley and sorghum to guarantee taste. Absolutely no growth hormones, antibiotics, animal by-products or genetically modified (GMO) feed products are used.

Ribeye 300g \$68

Choice of Sauce: Red Wine Jus | Origin Mushroom and Brandy Cream
Fresh Peppercorn Sauce | Béarnaise | Mustard

Add-ons: Foie Gras \$19 | Lobster \$38

ORIGIN CROSSBRED CLASSICS

**Williams River Crossbred Wagyu, 400 Days Grain Fed Ms 5/6, Northern Queensland,
Australia**

The rich pastures on the riverbank provide lush grazing for the young studs
on the pristine heritage station.

Tenderloin 180g \$68 | 250g \$88



Flank 280g \$48



Tomahawk per kg (Good for 2-3 persons) \$198



Origin Beef Platter (Good for 2 Persons) \$238

Two cuts each of both Origin Angus and Chef's Cut, beef fat potatoes, confit vine tomatoes

Choice of Sauce: Red Wine Jus | Origin Mushroom and Brandy Cream
Fresh Peppercorn Sauce | Béarnaise | Mustard

Add-ons: Foie Gras \$19 | Lobster \$38


SIDES



Sautéed Asparagus  \$12
Sautéed asparagus, garlic chips, lemon oil



Truffled Mac & Cheese   \$15
Trio of cheese, macaroni, truffle essence

Beef Fat Potatoes  \$12
Roasted fingerlings, beef fat, rosemary salt

Champ Potato   \$12
Scallions, chives, potato mousseline



Braised Mushrooms   \$16
Portobello, button, albufera sauce












Buttered Brussels   \$12
Sautéed brussel sprouts, hazelnut beurre noisette, parma ham powder

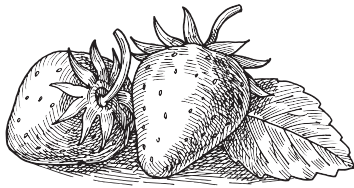
French Fries \$8
Straight cut fries, seaweed aioli

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DESSERTS

- Cheddar Castella Cake**    \$18
Blue cheese cream, Darjeeling smoked
grilled pineapple
- Bergamot Avocado Parfait**    \$12
Avocado lime parfait, macadamia cashew seed,
pistachio, candied cucumber, yoghurt chantilly
- Frozen Grand Marnier Souffle**   \$16
Orange bergamot creme anglaise, fruit
compote, langue de chat
- Choco Loco**  \$16
Caramelised Seed Soil, garbanzo chocolate mousse,
mango passion sphere, banana cake
- European Cheese Platter**   \$24
Four kinds of European cheeses (subject to availability)
Crackers, homemade jam, berries, nuts



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VEGAN



Tomato Symphony

\$20

Yellow fermented tomatoes, cherry tomato confit, romesco sauce, ground Kalamata, mixed seed cracker, garlic emulsion

Seasoned Jackfruit Roll

\$18

Pickled beetroot layered with marinated young jackfruit, green pea cream, lemon foam, red cabbage gel

Celeriac Tris

\$12

Sous vide celeriac, chips and croutons, basil oil

Pasta With Green Kale Textures

\$25

Spirulina linguine, green kale and olive pesto, truffle oil, kale chips, roasted almonds

Choco Loco

\$16

Caramelised Seed Soil, garbanzo chocolate mousse, mango passion sphere, banana cake



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