

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
N

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. In line with Shangri-la's Rooted In Nature programme, all our beef is ethically and responsibly sourced from sustainable or organic farms. 🌱

RIBEYE

Five Founders | \$78

0% Carbon Footprint
Northern Queensland
Cube Roll 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

Tajima | \$78

Full-blood Wagyu, 350 Days Grain-fed
South Australia | Hanging Tender 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

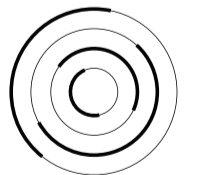
Burnt Smith Apple, Pork
Crackling, Lemon Curd,
Sherry Vinegar Jus
D, E, P 🌱

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

Facebook @origingrillsg
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A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | P Pork | S Shellfish | V Vegetarian
🌱 Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.
Price is subject to 10% service charge and prevailing government taxes.