ORIGIN GRILL

SHANGRI-LA SINGAPORE

À LA CARTE

Lunch 12:00pm to 2:30pm, last order 2:00pm · Dinner 6:00pm to 10:00pm, last order 9:30pm

MENU

Masters of Fire and Smoke

SHARING

Sanchoku Angus 40 Days Dry Aged Tomahawk 1.2KG ✦ 198
Choice of Three Sides and Two Sauces

FROM THE JOSPER CHARCOAL GRILL

COMES WITH CHOICE OF ONE SAUCE

FLANK

Tender Valley, Grain Fed, 220g 28

TENDERLOIN

"Chef's Signature" Sanchoku Organic, Grain Fed with Truffle Mushroom Sauce, Pomme Paille, Chive 150g ✦ 44

Sanchoku Organic, Grain Fed, 200g 58

Satsuma A5 Wagyu, Rice Plant Fed 68 per 100g

STRIPLOIN

Tender Valley, Grain Fed, 300g 58

RIBEYE

Pardoo Takeda 10, Pasture Raised, Grain Finished 78 per 100g

Little Joe Angus, Grass Fed, MB4+, 300g 82

COLD STARTERS

Chicken Caesar Salad *(D)(E)(G)(P)(SE)* 22
Grilled Corn-Fed Chicken, Ciabatta Croutons, Sundried Tomato, Parmigiano Reggiano, Gem Lettuce, Guanciale Chips, Caesar Dressing, Poached Egg, Anchovy

Beef Tartare *(D)(E)(G)* ✦ 28
Hand-Chopped Pardoo Wagyu, Capers, Pickled Shallots, Tabasco, Ketchup, Smoked Egg Yolk, Brioche Nantaise Crostini

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.
Prices are in SGD, subject to 10% service charge and prevailing government taxes. Above menu is subject to change.

MENU

COLD STARTERS · CONTINUED

Tuna Tataki *(E)(SE)* — 22
Seared Yellowfin Tuna, Romaine Lettuce, Quail Egg, Green Bean, Olive, Pickled Shallot, Cherry Tomato, Calamansi Dressing, Espelette Pepper

Heirloom Tomato & Smoked Burrata *(D)(G)* — 28
Heirloom Tomatoes, Smoked Burrata, Basil Cress, Smoked Extra Virgin Olive Oil, Toasted Ciabatta, Charcoal Olive Powder

HOT STARTERS

Wild Mushroom & Truffle Soup *(D)(E)(G)(V)* — 18
Porcini, Sour Cream, Garlic and Parsley Brioche Toast

Crab Cake *(D)(E)(G)(SH)* — 30
Sri Lankan Crab, Honey Mustard Aioli, Arugula, Pickled Shallot, Lemon

Soy Tamarind Prawn *(G)(S)(SH)* — 22
Crispy Battered Prawn, Soy Tamarind Dressing, Toasted Sesame, Chilli Padi

Foie Gras *(D)(E)(G)* ✦ — 36
Pan Seared Rougie Foie Gras, Brioche Toast, Orange and Sauternes Marmalade, Aged Balsamic, Extra Virgin Olive Oil

Char Grilled Fremantle Octopus *(SE)* — 28
Quiona And Tomato Salad, Spring Arugula, Citrus Segments, Yuzu Gel

Boston Lobster Thermidor *(A)(D)(G)(SH)* ✦ — 98
Mozzarella, Mushroom, Carrot, Cayenne
— Choice of One Side

Alaska King Crab Leg *(A)(D)(SH)* — 98
Chilli Butter Sauce, Spring Arugula, Charred Lemon

MAINS

Chicken and Chorizo Skewers *(A)(D)(P)* — 29
Corn-Fed Spring Chicken, Iberico Chorizo, Sweet Chilli, Lemon Butter Sauce, Arugula, Charred Lemon

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MAINS · CONTINUED

Citrus Marinated Salmon *(A)(D)(SE)* 44
Pan Seared Norwegian Salmon, Char Grilled Broccolini, Garlic Confit, Roasted Vine Tomato, Vierge Salsa, Dill Beurre Blanc

Josper Fired Lion's Mane Mushroom Steak *(D)(G)(V)(S)* 32
Locally Grown Lion's Mane, Origin BBQ Glaze, Fried Ceps, Crispy Quinoa

Herb Crusted Cod *(A)(D)(SE)* ✦ 48
Sustainable Aquna Murray Cod, Smoked Tomato Chutney, Creamy Risotto, Parmesan Chips, Parsley Oil

OG Burger *(D)(E)(G)(P)* 39
Stanbroke Wagyu Beef, Aged Cheddar, Bacon, Tomato Relish, Mayonnaise, Smoked Heirloom Tomato, Home Made Pickles, Gem lettuce, Brioche Bun, OG Spiced Hand Cut Steak Fries

Chilli Prawn Spaghetti *(A)(D)(G)(SH)* 48
Grilled Selva Black Tiger Prawns, Bisque Sauce, Cherry Tomatoes, Chilli Garlic Butter, Ikura, Extra Virgin Olive Oil

Add Pan Seared Foie Gras 10

Lamb Chops *(G)(T)* 68
Ras el Hanout Spiced Kinross Station Lamb, Mint Labneh, Pumpkin & Miso Tahini, Dukkah, Roasted Garlic Jus

SIDES

Garden Salad, Espelette Vinaigrette *(D)(T)* 14

Creamed Organic Spinach & Pecorino Cheese *(D)(G)* 14

Char-Grilled Brocolini & Garlic Confit 14

Char-Grilled Spring Asparagus & Toasted Almond *(T)* 16

Russet Potato Purée *(D)* 16

Gratinated Aged Cheddar Mac 'n' Cheese *(D)(G)* 16

Hand-Cut Truffle & Parmesan Fries *(D)(G)* 16

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SIDES · CONTINUED

Hand-Cut OG Spiced Fries *(G)* 16

SAUCES

Argentinian Chimichurri Sauce 5

OG Signature Beef Steak Butter 5

Classic Tarragon Bearnaise *(E)(D)* 5

Bordeaux Red Wine and Shallot Jus *(A)(P)(D)* 6

Black Truffle Jus *(A)(P)(D)* 7

DESSERTS

Yuzu & Key Lime Pie *(D)(E)(G)(T)* 15
Graham Cracker, Torched Meringue, Finger Lime

Chocolate Lava Cake *(D)(E)(G)(T)* 16
Valrhona 62%, Anglaise Sauce, Salted Piedmont Hazelnut Gelato, Candy Floss

Strawberry Cheesecake, "Rose Flower" *(D)(E)(G)(T)* 15
Pistachio Gelato, Raspberry Lychee Macaron, Chitose Strawberry, Crispy Kunafa

Black Forest *(A)(D)(E)(G)(T)* 18
Bitter Cherry Kirsh, Chocolate Sponge Cake, Chantilly, Dark Coco Powder, Cocoa Nibs, Milk Chocolate Sauce

Baked Alaska *(A)(D)(E)(G)(T)* 15
Casked Aged Rhum Flambé, Mango, Coconut, Passion Fruit Gelato, Caramelised Pistachio, Almond Tuille, Tropical Compote

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