

# OPERA

EVERYDAY | SOCIAL | BRASSERIE

**BEYOND OUR DOORS**

Connect with our manager to know more about our  
outdoor catering & bulk order services.

@opera.everyday

As you settle into this chic and glamorous surrounding, expect a stylish, modern take on traditional Italian and Continental fare, made from fresh and authentic seasonal ingredients.

We have kept the ambience minimal, for all that Opera drama to stage your plate.

The culinary spread is a 21st-century edition of the same timeless classics that many consider to be Italy's greatest foods, from hand-rolled pastas and Neapolitan pizzas to those lavish continental dishes.

So let the curtain rise!

## ALL DAY BREAKFAST/ BRUNCH

SERVED TILL 7PM

### BREAKFAST BURRITO 🌱🌶️🍅

refried beans, yellow cheddar, avocado, whole wheat tortilla

(a) tofu	250.00
(b) egg	250.00
(c) chicken	300.00

### GRANOLA BOWL 🥣

Greek yoghurt, granola, fruits, nuts, seeds  
(can do vegan with almond milk)

380.00

### PANCAKES

served with vanilla ice cream

choose your spread

(a) berry mascarpone	280.00
(b) nutella banana	260.00

### WAFFLE

served with vanilla ice cream

(a) strawberry greek yoghurt	280.00
(b) avocado cream cheese	320.00

## EGGS

### SCRAMBLED EGGS 🌶️🍅

served with sourdough & salad

(a) classic	220.00
(b) 3 cheese	260.00
(c) chicken sausage & cheddar	280.00

### FRENCH FOLD OMELETTE 🌶️🍅

served with sourdough & salad

(a) Indian masala	220.00
(b) spinach & ricotta	250.00
(c) mushroom & goat cheese	250.00
(d) chicken sausage	280.00

### FRIED EGGS 🌶️

served with sourdough, wedges & salad

sunny side up/ over easy/ both sides

210.00

### EGGS BENEDICT 🌶️🍅🌊

served on sourdough, rocket leaves, salad, hollandaise

(a) cream spinach	300.00
(b) smoked salmon	350.00

### SHAKSHUKA EGGS 🌶️

(baked in skillet) tomato sauce, parsley, herbs, onions; served with sourdough

350.00

## SOUP

CREAM OF MUSHROOM	320.00
mushroom puree, cream; served with piadina bread	
MINESTRONE	320.00
mixed vegetables, penne pasta, tomato sauce; served with piadina bread	
BROCCOLI TRUFFLE	320.00
oven roasted broccoli puree, truffle oil, cream; served with piadina bread	

## SALAD

AVOCADO & FETA 🌱	460.00
avocado, sundried tomato, sweet corn, olives, lettuce, kale, lemon mint vinaigrette	
INSALATA MISTA 🌱	410.00
lettuce, cherry tomatoes, cucumber, onion, parmesan, olive tapenade dressing	
POACHED APPLE & BEETROOT 🌱🌱❤	390.00
green & red apple, candied walnuts, beetroot, mixed leaves, honey mustard vinaigrette	
CAPRESE 🌱🌱	370.00
fresh mozzarella, extra virgin olive oil, tomatoes, pesto, balsamic reduction	
CAESAR SALAD	310.00
veg/ chicken; romaine lettuce, caesar dressing, parmesan, sourdough croutons ADD CHICKEN @ 100.00	

## BUN PANUOZZO

SERVED WITH POTATO WEDGES

FUNGI PÂTÉ PARMIGIANA	340.00
assorted fungi, parmesan crisps tuile, mixed cheddar sauce	
VERDE RATATOUILLE ❤	320.00
salsa verde, zucchini, broccoli, bell pepper, marinara sauce, brie cheese	
PISTACHIO CAPRESE BURRATA	390.00
pistachio pesto olive oil, burrata, lettuce, rocket leaves, garlic butter; served with pumpkin butter	
ROCKET BELL PEPPER	340.00
grilled vegetables, mozzarella, bell pepper pesto, rocket leaves	
PERI PERI SAUSAGE 🇮🇳	370.00
marinated sausage in orange basil juice; served with orange mayo	


## TOAST

CHOICE OF BREAD: FOCACCIA, BROWN BREAD, SOURDOUGH, GLUTEN FREE RAGI BREAD

AVOCADO TOAST  	600.00
imported avocado guacamole, extra virgin olive oil, sourdough (a) order one piece	320.00
MUSHROOM CHEDDAR	350.00
button mushroom, herbs, balsamic vinegar, yellow cheddar	
CARAMELISED FIG & CHEESE 	350.00
mascarpone pesto, fresh figs, caramelised onions, rocket leaves, goat cheese	
BERRY VANILLA FRENCH TOAST	350.00
blueberry jam, vanilla curd, cinnamon, banana bread	
ROMESCO BELL PEPPER 	320.00
sundried pesto, roasted bell pepper, edible flowers, bell pepper mayo, dill leaf	
CHICKEN HUMM 	390.00
roasted chicken, paprika powder, hummus, olives, olive oil	

## BETWEEN THE BREADS

CHOICE OF BREAD: FOCACCIA, BROWN BREAD, SOURDOUGH, GLUTEN FREE RAGI BREAD

VEGGIE DELIGHT	300.00
chickpea hummus, lettuce, tossed vegetables, red cheddar; served with sriracha mayo	
OPERA CLUB SANDWICH	350.00
lettuce, tomato, cucumber, coleslaw; served with bell pepper mayo ADD CHICKEN @ 100.00	
PESTO COTTAGE CHEESE	350.00
pesto sauce marinated cottage cheese; served with hot seasoning	
SPICY COTTAGE CHEESE	350.00
peri peri powder, garlic herb, butter, bell pepper mayo, garlic mayo, mint mayo, romaine lettuce	
CHICKEN CHEESE 	370.00
oven roasted chicken, mozzarella, lettuce; served with sriracha mayo & lentil hummus	
PANKO CHICKEN FRIED 	390.00
herb marinated Thai chicken, garlic butter, bell pepper mayo, balsamic mayo, harissa sauce, caramelised onions, romaine lettuce, balsamic reduction	
LAMB SANDWICH 	420.00
lamb bolognese; served with herb butter, mascarpone cream cheese, balsamic mayo, sundried tomato mayo	

## COMFORT PLATES (VEG)

LOTUS WITH BURRATA 🌱❤️	550.00
peri peri lotus stem, creamy edamame sauce, edible flowers, microgreens	
FRIES	
(a) classic 🌱🌾	230.00
(b) garlic and lemon 🌱🌾	260.00
(c) truffle parmesan 🌾	300.00
BANANA FRIES	
(a) truffle parmesan 🌱	300.00
(b) garlic & lemon 🌱	260.00
(c) peri-peri	240.00
PERI PERI WEDGES 🌱	270.00
served with sour cream, pepper mayo	
BLACK BEAN TACO 🌾	470.00
corn sheet tacos, salsa, sour cream, refried beans	
ARANCINI BALLS 🥜	380.00
risotto rice, thyme, marinara sauce, scamorza; served with salsa, pesto, dill leaf	
CLASSIC FALAFEL PLATTER 🌱	490.00
roasted pepper hummus, classic hummus, falafel, salad, pita bread	
GUACAMOLE CHIP & DIP PLATTER ❤️	510.00
homemade nachos chips; served with sour cream, cheddar	
ASSORTED HUMMUS PLATTER 🌱	450.00
served with pita bread & salad	
MINI SKILLET LASAGNA	450.00
exotic veggies, alfredo sauce, parma rosa sauce, mozzarella, piadina bread	
TOMATO & BASIL BRUSCHETTA 🌱🥜	370.00
cherry tomato, pesto, garlic, basil oil, balsamic reduction, sourdough	
BURRATA SOURDOUGH 🥜❤️	580.00
sundried tomato pesto, basil pesto, sourdough, baby burrata	
CHEESE SHROOMS 🌾	350.00
stuffed assorted cheese, Italian herbs; served with bell pepper mayo, harissa mayo	
OPERA CLASSIC GARLIC BREAD	300.00
bell peppers, parsley, harissa mayo; served with bell pepper mayo	

CORN RIBS 🌾 320.00  
boiled crispy corn, tossed with pineapple hot sauce, parmesan

SMOKED CHEESE DOUGH BALL 390.00  
bell pepper, smoked scamorza, bell pepper pesto; served with garlic aioli

SPINACH & RICOTTA CROQUETTES 400.00  
tossed spinach, ricotta, fried garlic, parmesan, mashed potatoes; served with marinara sauce

## COMFORT PLATES (NON-VEG)

HOT CHICKEN WINGS 🍷 450.00  
marinated wings, house hot sauce

BBQ CHICKEN WINGS 🍷 450.00  
toasted in homemade bbq sauce; served with sour cream, red radish, white sesame seeds

OPERA CRISPY CHICKEN 🍷 450.00  
panko crumbed, hot sauce, red cabbage slaw

SMOKED CHICKEN SATAY STICK 🍷 🌾 ❤️ 450.00  
hot sauce, garlic, ginger, olive oil, spring onions, sesame seeds; served with sour cream

CHIPOTLE CHICKEN TACOS 🍷 470.00  
roasted chicken, chipotle mayo, salsa

CHICKEN PANDAN 🍷 🌾 420.00  
pan roasted chicken, cajun spice, bbq sauce, cabbage wrapped

MINI SKILLET CHICKEN/ LAMB LASAGNA 🍷 ❤️ 450.00  
minced chicken, marinara sauce, mozzarella, piadina bread

SKILLET LAMB BOWL 🍷 520.00  
thyme, salt pepper, marinara sauce; served with piadina bread

PANKO FISH FINGERS 🍷 🌊 480.00  
marinated fish in orange basil juice; served with orange mayo

FRIED CALAMARI FINGERS 🍷 🌊 520.00  
served with lemon zest, capers, chipotle aioli



## NEAPOLITAN PIZZAS

24 HOUR FERMENTED DOUGH, TIPO 'OO' FLOUR, SEMOLINA DUSTING

ASK FOR VEGAN OR GLUTEN FREE PREPARATION

12NOON ONWARDS

### ADD ONS

Burrata @300.00

Parmesan @100.00

Garlic Butter @50.00

MARGHERITA ❤️ 650.00

marinara sauce, basil, fresh mozzarella, parmesan, olive oil

SPICY MARGHERITA 650.00

marinara sauce, fresh mozzarella, jalapeno, red pimento pepper, parmesan

BRIE CHEESE 750.00

marinara sauce, brie cheese, assorted cheese, mixed caper pink sauce, roasted garlic, mozzarella, scamorza, parmesan, olive oil

FARM HOUSE 700.00

corn, olive, zucchini, mozzarella, marinara sauce, parmesan

FUNGI & ROCKET 720.00

mushroom sauce, button & shiitake mushroom, rocket leaves, scamorza, mozzarella, parmesan, olive oil

HOT BELL PEPPER ❤️ 730.00

marinara mixed hot sriracha sauce, oven roasted bell pepper, cherry tomato, roasted garlic, mozzarella, parmesan, olive oil

ITALINO 700.00

oven roasted bell pepper, broccoli, onion, black olives, roasted garlic, fresh mozzarella, parmesan, olive oil

SMOKED PINEAPPLE 700.00













smoked pineapple, kalamata olives, caramelized onion, roasted garlic, goat cheese, scamorza, fresh mozzarella, parmesan, olive oil

ZUCRONI ZOODLE 🥜 750.00



pesto with marinara sauce, walnuts, rocket leaves, cherry tomato, burrata stuffed with sriracha sauce, parmesan, olive oil

SEI FORMAGGI 🥜 900.00

ricotta, goat cheese, red cheddar, scamorza, fresh mozzarella, parmesan, roasted walnuts, olive oil

PUMPKIN PIE 	800.00
grilled chicken, pumpkin sauce, fresh mozzarella, red cheddar, parmesan	
BIANCO 	700.00
white base sauce, caramelized onions, goat cheese, cheddar, chicken sausages, roasted garlic, fresh mozzarella, parmesan, olive oil	
SMOKED CHICKEN 	750.00
marinara sauce, smoked chicken, fresh red chilli, jalapeno, roasted garlic, scamorza, fresh mozzarella, parmesan, olive oil	
PEPPER CHICKEN 	800.00
roasted chicken, bell pepper, garlic, fresh mozzarella, parmesan, fried basil, olive oil	
CHICKEN SALAMI 	850.00
hot sauce, kalamata olives, fresh mozzarella, parmesan, rocket leaves, olive oil	
DEATH BY MEAT  	950.00
roasted chicken, minced lamb, lamb pepperoni, chicken sausage, jalapenos, roasted garlic, scamorza, fresh mozzarella, parmesan, olive oil	
LAMB PEPPERONI  	850.00
marinara sauce, lamb pepperoni, sundried tomato, garlic, fresh mozzarella, parmesan, chilli olive oil	
SMOKED SALMON PESTO   	900.00
pesto sauce, caramelized onions, red jalepeno, walnuts, mozzarella, parmesan, rocket leaves, olive oil	


## FLAT BREAD

PIADINA BREAD WITH GARLIC BUTTER	150.00
OLIVE PESTO 	370.00
pesto sauce, mozzarella, sundried tomato, walnut, marinara sauce	
PEPPER CHEESE	350.00
marinara sauce, mozzarella, pimento pepper, jalapeno, broccoli	
PERI PERI CHICKEN 	400.00
oven roasted chicken, mozzarella, jalapeno	

## SIGNATURE HAND ROLLED PASTAS


MADE FROM SEMOLIA / EGGLESS

SERVED WITH SOURDOUGH BREAD


CANDY PASTA  600.00  
zucchini, leek, celery, cream cheese rich cream; served with pumpkin saffron sauce

GARGANELLI PASTA 550.00  
homemade penne, corn basil hot sauce, dill leaf microgreens, cream cheese, parmesan

BEETROOT FETTUCCHINE  600.00  
broccoli, mushroom; served with beetroot sauce, edible flowers, microgreens, parmesan

PISTACHIO TORTELLINI  620.00  
mascarpone, pistachio, ricotta, cream cheese; served with green apple sauce



MARBLE PASTA 600.00  
pan seared spinach, ricotta cream cheese, pumpkin harissa sauce

MUSHROOM GOAT CHEESE RAVIOLI  650.00  
goat cheese stuffed mushroom; served with bell pepper harissa sauce, fried basil, cheddar

GNOCCHI 550.00  
mash potato, parmesan, cheddar, basil pesto sauce

BAKED GNOCCHI 580.00  
mash potato, parmesan, cheddar, parma rosa sauce, diced mozzarella

SPAGHETTI AGLIO E OLIO 500.00  
garlic, leek, celery, kalamata olive, sundried tomato, basil, chilli flakes, parmesan

LAMB BEET TORTELLINI   650.00  
lamb beetroot bolognese stuffed with raisins, cranberry, walnuts; served with beetroot, coconut sauce, red cheddar, parmesan, microgreens, edible flowers

LAMB BEET BOLOGNESE FETTUCCHINE   650.00  
roasted beetroot lamb; served with beetroot bolognese sauce, edible flowers, microgreens, parmesan

**CLASSIC HAND ROLLED PASTAS** 500.00  
ASK FOR GLUTEN FREE OPTIONS

CHOOSE YOUR SHAPE  
garganelli/ fettuccine/ spaghetti

CHOOSE YOUR SAUCE  
arrabiata/ alfredo/ parma rosa/ basil pesto

## RISOTTO

FRESH MUSHROOM PÂTÉ	600.00
mushroom sauce, herbs toasted risotto, black truffle, rocket leaves, microgreens	
SMOKED TOMATO & MASCARPONE	600.00
arborio rice, tomatoes, sundried tomato, mascarpone, parmesan, fresh basil	
BEETROOT & GOAT CHEESE	630.00
beetroot sauce, goat cheese, garlic	

## LARGE PLATES

PRE-ORDER - 40 MINS

GRILLED CHICKEN 🍷	550.00
mash potato, grilled vegetables, Italian herbs, ricotta spinach, homemade brown sauce	
GRILLED FISH 🍷 🌊	600.00
mash potato, grilled vegetables, Italian herbs, lemon butter capers sauce	

## DESSERTS

SKILLET COOKIE 🍪 ❤️	390.00
(serves 4) (pre-order 25 mins)	
(a) Beet Apple Walnut beetroot, apple, cranberry, walnuts, condensed milk; served with vanilla ice cream	
(b) Toffee sugar, butter, caramelized milkmaid; served with vanilla ice cream	
(c) Callebaut Choco pineapple chocolate, callebaut chips; served with vanilla ice cream	
TIRAMISU 🍷 ❤️	450.00
ladyfinger, topped with classic chocolate, espresso shot, fresh vanilla peel	
CREAM CHEESE CARAMEL 🍷 🌊	290.00
mascarpone cheese, milk maid	
OREO BLUEBERRY CHEESECAKE	320.00
mascarpone, blueberry compote	

## SMOOTHIE BOWLS

BERRY BANANA	420.00
banana, blueberry, yoghurt, mint leaves, peanut butter, flax seeds	
AVOCADO BANANA 🌱🥥	480.00
avocado, banana, spinach, nuts, dates, yoghurt, honey	
BERRY BLAST 🌱❤	450.00
mixed berries, yoghurt, honey, granola, banana, apple	






## MOCKTAILS

FIZZY APPLE 🍷	250.00
green apple, caramel syrup, apple juice, lime juice, aerated water	
ITALIAN SUMMER 🍷	240.00
watermelon juice, strawberry, basil, lime juice, aerated water	
BERRY LIME 🍷❤	280.00
mixed berries, lemon juice, simple syrup, mint leaves, aerated water	
STRAWBERRY FIELDS	210.00
fresh cucumber, basil, strawberry puree, lime juice, aerated water	
PROHIBITION FIZZ	240.00
fresh orange, raspberry, mint, lime juice, simple syrup, ginger syrup	
VIRGIN CUCUMBER GIMLET 🍷	220.00
fresh muddled cucumber, fresh lime juice, simple syrup, aerated water	
TANGY GRAPE	280.00
house made grapefruit syrup, lime juice, jalapeno, aerated water	
TROPICAL ZINGER	250.00
raspberry purée, pineapple juice, ginger, kaffir lime, lime juice, aerated water	
HOLIDAY DETOX	250.00
pineapple juice, fresh cucumber, lime juice, basil leaves, aerated water	
VIRGIN MOJITO	180.00


## ICED TEA ask for sugar free option

CLASSIC	220.00
PEACH	240.00
SEASONAL	260.00
REDBULL	300.00

## JUICES

APPLE & GINGER 	200.00
BEET APPLE ORANGE 	220.00
PINEAPPLE BASIL 	220.00
ORANGE CARROT & KAFFIR LIME 	230.00
SEASONAL JUICE  <small>ask for flavours</small>	200.00

## SHAKES

PEANUT BUTTER CARAMEL 	280.00
STRAWBERRY COFFEE	260.00
BLUEBERRY OREO	260.00
NUTTY SHAKE	280.00
CHOCO STRAWBERRY	250.00
FERRERO ROCHER	280.00
KITKAT	240.00
BUTTERSCOTCH CARAMEL	260.00
BROWNIE HAZELNUT	260.00

## MIXERS & CHASERS

COKE/ SPRITE CAN	140.00
TONIC WATER	120.00
GINGER ALE	120.00
REDBULL	200.00
FRESH LIME SODA/ WATER	120.00
MINERAL WATER	MRP

## COFFEE


### ESPRESSO BAR

ADD FLAVOURS @ 40.00

CARAMEL/ HAZELNUT/ VANILLA/ IRISH

MILK OPTIONS @ 60.00

SOY MILK/ ALMOND MILK/ OAT MILK

	HOT	COLD
CAPPUCCINO	140.00	
CAFÉ MOCHA	180.00	200.00
CAFÉ LATTE	180.00	200.00
AMERICANO	130.00	150.00
ESPRESSO	110.00	
IRISH COFFEE	180.00	200.00
HOT CHOCOLATE	200.00	
ICED CHOCOLATE		240.00
AFFOGATO		240.00
VIETNAMESE DRIP 		280.00
CLASSIC FRAPPE		240.00
COLD COFFEE		200.00
ESPRESSO TONIC/ ORANGE/ CRANBERRY		240.00

### MANUAL BAR

V60	180.00	200.00
FRENCH PRESS	180.00	
COLD BREW		240.00



