



OPUS ONE

**MAKER'S DINNER**

8th APRIL 2026

**AMUSE BOUCHE**

Mash Potato Espuma | Caviar | Saffron Sauce  
Parmesan Sable | Duck Prosciutto | Szechuan Peppercorn Powder | Sour Cherry Gel  
*Overture 2022, 2021*

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**JOSPER GRILLED MEDITERRANEAN OCTOPUS**

Charred Red Cabbage | Fermented Red Bell Pepper Sauce | Pickled Shallots  
*Opus One 2021, 2019*

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**AGED FRENCH DUCK BREAST**

Potato Gratin | Orange | Chocolate Jus  
*Opus One 2022, 2012*

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**USDA ANGUS MB3 "ROSSINI STYLE"**

Torched Foie Gras | Black Truffle | Brioche  
*Opus One 2017, 2013*

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**CHOCOLATE LAVA CAKE**

Vanilla Ice | Raspberry | Mint

**Dinner Menu with Wine Pairing \$528++**

**OCEAN**  
RESTAURANT

  
**RESORTS WORLD™**  
SENTOSA

**PIVÈNE**

Please inform us should you have any special dietary requirements or allergies.

 Nuts  Dairy  Shellfish  Gluten  Pork  Sustainably Farmed Produce  Vegetarian