

ORIGIN

Grill · Bar 源点



FOREWORD

As our name implies, the point at which we begin is our ingredients. We focus on responsible sourcing and sustainability at every chance we get. We search out interesting suppliers with bespoke products that create a sense of excitement and encourage discussion due to their origin, whether that's beef from afar, seafood from the region, or tropical fruit sourced locally.


We take these fresh ingredients and marry them with unique and exotic flavours to play upon their taste and enhance your dining experience. Using both technical methods and the more modern "less is more" philosophy, we aim to create dishes that are both delicious and comforting so that you step away from the table feeling fulfilled.





 **VEGETARIAN**

 **NUTS**

 **PORK**

 **SHELLFISH**





A LA CARTE MENU

Our appetisers and salads use the freshest ingredients from around the world to maximize flavour and enhance your meal.

The ingredients have surprising origins—tuna from the Philippines, home-cured Indonesian octopus bottarga, caviar from Zhejiang, U.S scallops, and local free-range chicken fed a diet of corn, garlic, and sesame.

SOUP OF THE DAY

\$18

CLASSIC SEAFOOD CHOWDER

smoked bacon, Idaho potato, clams & blue cod flakes in a creamy chowder base

\$24

Appetizers

SEASONAL FRESH OYSTERS

HALF DOZEN \$32 FULL DOZEN \$64

SUMMER ASPARAGUS, BOTTARGA AND CREAMY BURRATA

gently charred spears topped with octopus bottarga

\$36

RAW TUNA ON VEGETABLE AND SEED FLAT BREAD

avocado and jalapeño cream, edamame and nori salt

\$28

OCTOPUS CHARRED WITH SMOKED PAPRIKA

spiced tomato jam, eggplant purée and fava beans

\$32

HAND-CUT STEAK TARTARE

classic condiments, crowned with Kaluga Queen caviar

\$38

CHICKEN LIVER AND BRANDY PÂTÉ

heirloom radishes, pickles and toasted baguette

\$26

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



Lim Kheng Chye Collection, courtesy of National Archives of Singapore

NEWTON STATION, SINGAPORE
THE TRAIN TRAVELS FROM TANK ROAD STATION VIA OXLEY HILL AND
ACROSS ORCHARD ROAD TO NEWTON STATION AND THEN NORTH TO
THE WOODLANDS STATION.



FROM THE GARDEN AND PASTURES

Salads

GOAT CHEESE, CHARRED RED PEPPERS AND PISTACHIOS
avocado, romaine lettuce and olives with pomegranate vinaigrette

\$28



PAN-SEARED U.S SCALLOPS WITH FRAGRANT CHILLI JAM
pomelo, wing beans, holy basil and crushed peanuts

\$32



CHICKEN BREAST, GRAPES, ENDIVE AND ORGANIC BARLEY
walnuts, fresh horseradish and apple cider emulsion

\$22



Pasta and Rice

SPAGHETTI TOSSED WITH HEIRLOOM TOMATOES AND BASIL
fresh tomato sauce, garlic and extra virgin olive oil

\$24



TROFIE PASTA WITH PESTO AND FRENCH BEANS
parmesan wafer, potato and pinenuts

\$26



ACQUERELLO AGED ITALIAN RISOTTO WITH PRAWN
topped with charred jumbo prawn and shellfish essence

\$36





Courtesy of National Archives of Singapore

TANK ROAD RAILWAY STATION, SINGAPORE
THE STATION SERVED AS THE MAIN TERMINUS FOR PASSENGER TRAINS
COMING DOWN FROM THE WOODLANDS JETTY ON THE SINGAPORE-
KRANJI RAILWAY. OPENED IN 1903, THE STATION WAS CLOSED IN 1932
WHEN THE TANJONG PAGAR STATION OPENED.



FROM THE LAND & SEA

You are what you eat, which is why we select only fresh, premium ingredients here at Origin. The provenance of our seafood and meats is vital to us, and all our meats are sustainably farmed, hormone-, antibiotic- and cruelty-free. Our wild black cod is line-caught off the coast of Canada, the daily market fish is line-caught off the coast of New Zealand, and both are “Friend of the Sea” certified.

Mains

MISO BUTTER GLAZED BLACK COD

Sauteed greens and soy-glazed shishito peppers
\$48

SLOW-ROASTED CRISPY PORK BELLY WITH AROMATICS

Tuscan kale two ways, confit apple and sauce soubise
\$48



GRASS-FED AUSTRALIAN LAMB RACK

radicchio, labneh cheese with nuts and honey vinaigrette
\$62



RANGERS VALLEY BEEF BONE-IN SHORT RIB

savoury Korean barbeque marinade, potato gratin and cabbage slaw
\$52



Courtesy of National Archives of Singapore

STEAM CARGO TRAIN AT TANJONG PAGAR DOCK



THE SEA

DAILY MARKET FISH

grilled to perfection and served with seasonal greens

WHOLE FISH (Serves two) **\$88**

FILLET (Serves one) **\$48**

JUMBO BUTTERFLIED PRAWNS

yuzu lemon and fine herbs whipped butter

\$58



LOMBOK LOBSTER

charred whole lobster served on the shell
with soy, spring onions, ginger and garlic

\$98



GRILLED WHITE POMFRET

three flavours tamarind sauce with fried shallots and garlic

\$58

ORIGIN SEAFOOD TASTING PLATTER **\$198**

(Good for 2 people)



JUMBO BUTTERFLIED PRAWNS

Yuzu lemon and fresh herbs

LOMBOK LOBSTER

Soy, spring onion, ginger and garlic

OCTOPUS CHARRED WITH SMOKED PAPRIKA

spiced tomato jam, eggplant puree and fava beans

GRILLED U.S SCALLOPS WITH FRAGRANT CHILI JAM

pomelo, wing beans, holy basil and crushed peanuts

DAILY MARKET FISH

grilled to perfection



Arshak C Galstaun Collection, courtesy of National Archives of Singapore

KRANJI RAILWAY, SINGAPORE
TRAIN ON RAILWAY LINE THAT WAS OPENED IN 1903,
LINKING TANK ROAD AND KRANJI, SINGAPORE



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

**RANGERS VALLEY BLACK MARKET 100% PURE BLACK ANGUS,
300 DAYS GRAIN-FED MS 5+**

The high-nutrient grasses surrounding the picturesque tablelands
of Glen Innes ensures a distinct difference in marbling scores

Northern New South Wales, Australia

STRIPLOIN 300g \$72
TOP SIRLOIN 300g \$62

JOHN STONE GRASS-FED DRY-AGED 35 DAYS

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

Ireland

STRIPLOIN 400g \$98
RIBEYE 500g \$138

SAUCES

Red wine jus | Origin mushroom and brandy cream |
Smoky barbecue | Fresh peppercorn sauce |
Bearnaise

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

**WILLIAMS RIVER CROSS BRED WAGYU,
400 DAYS GRAIN FED MS 5/6**

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

Northern Queensland, Australia

TENDERLOIN 180g \$65 / 250g \$88

RIBEYE 300g \$82

FLANK 280g \$48

TOMAHAWK per kg \$198

(Good for 2-3 people)

**WYLARAH CROSS BRED WAGYU,
450 DAYS GRAIN FED MS 8/9**

Raised on pasture and finished on grain which work together to create intense marbling, complexity and depth of flavour.

Queensland, Australia

STRIPLOIN 300g \$128

MAYURA FULL BLOOD WAGYU, 600 DAYS GRAIN-FED MS 8+

Mayura Station is located in the Limestone Coast, in an area perfect with rich rolling hills, plenty of rainfall and fertile soil resulting in an award-winning boutique beef prized for its buttery texture and juiciness

South Australia

RIBEYE 280g \$198

SAUCES

Red wine jus | Origin mushroom and brandy cream |
Smokey barbeque | Fresh peppercorn sauce |
Bearnaise

ORIGIN BEEF TASTING PLATTER

(Good for 2 people)

\$208

RANGERS VALLEY BLACK MARKET 100% PURE BLACK ANGUS RUMP, 300 DAYS GRAIN-FED MS 5+

The high-nutrient grasses surrounding the picturesque tablelands of Glen Innes ensures a distinct difference in marble scores

Northern New South Wales, Australia

WILLIAMS RIVER CROSS BRED WAGYU TENDERLOIN, 400 DAYS GRAIN-FED MS 5/6

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

Northern Queensland, Australia

MAYURA FULL BLOOD WAGYU BEEF RIBEYE, 600 DAYS GRAIN-FED MS 8+

Mayura Station is located in the Limestone Coast, in an area perfect with rich rolling hills, plenty of rainfall and fertile soil resulting in an award-winning boutique beef prized for its buttery texture and juiciness

South Australia

SNOW-AGED FULL BLOOD WAGYU STRIPLOIN A4

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

Niigata, Japan

SAUCES

Red wine jus | Origin mushroom and brandy cream |
Smokey barbeque | Fresh peppercorn sauce |
Bearnaise

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



Exclusively for Origin

SNOW-AGED FULL BLOOD WAGYU A4

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

Niigata, Japan

STRIPLOIN 200g \$168

SHIRO KIN FULL BLOOD WAGYU, 500 DAYS JAPANESE DIET FED MS 9

Award-winning cattle produced in the fertile Darling Downs region.

*South East Queensland, Australia
season opening early 2018*

RIBEYE 250g \$198

STRIPLOIN 200g \$148

SAUCES

Red wine jus | Origin mushroom and brandy cream |
Smokey barbeque | Fresh peppercorn sauce |
Bearnaise



SIDES

YOUNG LEAVES, CRESS AND HERB SALAD

selection of lettuce with fennel, radish and house dressing

\$14



SEASONAL SELECTION OF GREENS

have it served simply steamed, lightly buttered or sauteed

\$14



ROASTED BEETS AND CARROTS

goat cheese, walnuts and agave vinaigrette

\$16



ROASTED WILD MUSHROOMS

with extra virgin olive oil and herbs

\$14



SAUTEED BRUSSEL SPROUTS

Double smoked bacon and red wine jus

\$16



STRAIGHT CUT FRIES

fried until golden, truffle aioli

\$14





DESSERTS

BRIOCHE DONUT AND COFFEE ICE-CREAM

filled with orange cream, nut crumble

\$18



ORIGIN YUZU LEMON TART WITH STRAWBERRY ICED LOLLY

our take on the lemon tart of the future

\$16

PASSION FRUIT SWIRL PAVLOVA AND TOASTED COCONUT

topped with fresh mango and lime-scented Chantilly cream

\$18

VANILLA CRÈME BRÛLÉE, TUILES AND BERRIES

traditional recipe caramelized with a thin layer of golden sugar

\$16

TEXTURES OF CHOCOLATE

cocoa crumble, milk chocolate truffle, cocoa sorbet

\$18



DAILY SEASONAL SELECTION OF EUROPEAN CHEESE

fruit and nut sourdough, oat biscuits and fig jam

\$26



ORIGIN SIGNATURE CAKES

Daily sweet creations available, please check with your server

\$14

