



B E D R O C K
ORIGIN

FOOD MENU





TOMAHAWK TUESDAY

ENJOY 50% OFF DRY-AGED TOMAHAWK STEAK EVERY TUESDAY

Savour every bite of this huge bone-in ribeye, renowned for its rich, tender, and succulent meat with exceptional marbling. Simply perfect for sharing!

VALID TILL 25 JUNE 2024

Limited quantities available daily.

Prices are subject to 10% service charge and prevailing government tax.



Aged Barramundi Tail

ORIGIN SPECIALTIES

ORIGIN'S COLD SEAFOOD CATCH ^{NEW}

brown crab 1kg, oyster 6pcs, cold prawn 6pcs, cold clam salad,
red wine vinegar mignonette, cocktail sauce

169

TURBOT ON THE BONE

tomato salsa, kombu butter

78

CATCH OF THE DAY

market price

AGED BARRAMUNDI TAIL

chilli, herbs, lemon

serves 2 to 3 persons

98

WHOLE TURBOT (1.2KG)

3 to 7 days in advance order is required

market price

AUSTRALIA ROCK LOBSTER THERMIDOR

polenta fries, homemade pickles, bearnaise sauce

149



Origin Cold Seafood Catch



Australia Rock Lobster Thermidor

STARTERS

BEDROCK SMOKED TOMATO SOUP

applewood smoked tomatoes, basil mascarpone

16

FRENCH ONION SOUP

onion, beef broth, bacon, gruyere gratin

18

ROASTED BONE MARROW BEEF TARTARE

chopped parsley salad, mountain caviar

38

CHAR-GRILLED CAESAR SALAD

baby cos, coated egg, bacon, white anchovies

22

GRILLED PEAR SALAD

arugula, blue cheese, dates, walnut

22

STARTERS

KING CRAB CAKE

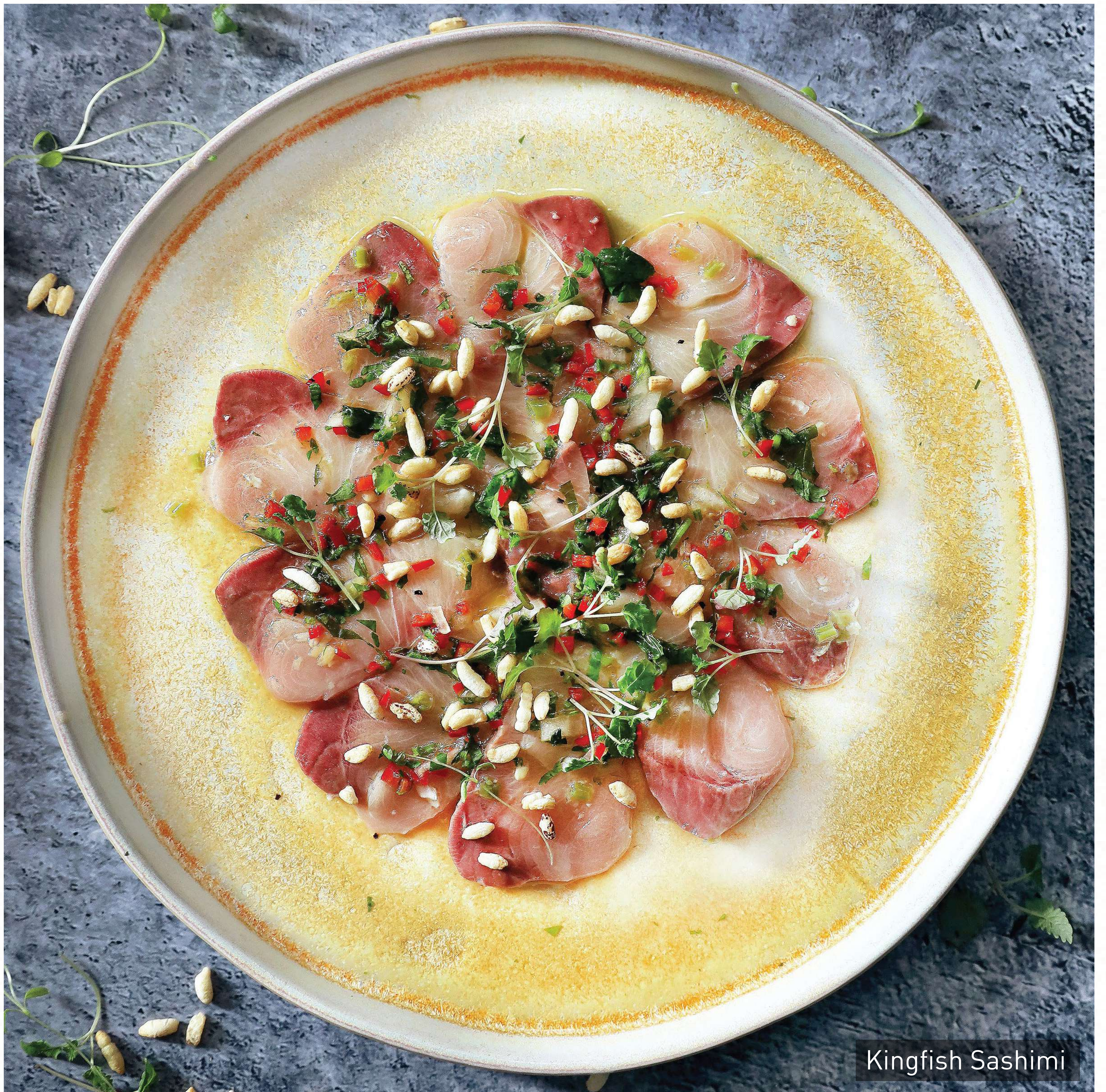
apple tartare sauce

38

STEAKHOUSE CHOPPED SALAD

lettuce, avocado, corn, asparagus, chickpeas, tomatoes,
spanish onion, mushroom, herb dressing

24



Kingfish Sashimi

RAW & CURED

JAMON

jamon iberico de bellota, crisp bread

54

OYSTERS

freshly shucked oysters, dashi jelly, lemon

minimum 3 per order

market price

KINGFISH SASHIMI

brown rice puff, chopped wasabi, ceviche soy dressing

38

AVOCADO & CAVIAR

avruga caviar, sour cream, grated egg, chive

26

RAW & CURED

KALUGA HYBRID CAVIAR

Kaluga Sturgeon x Schrenckii Sturgeon

Maturation: 10-12 years

Colour: Dark brown to golden

Roe: 3-3.2mm

Taste: Well-balanced, strong creamy and buttery flavour.

After taste is bright and refreshing.

30g - **\$138** 50g - **\$199** 100g - **\$388**

PLANT-BASED ORIGINALS

TRUFFLE AGLIO E OLIO

spaghetti, black truffle, garlic, hazelnut

Gluten-free spaghetti option is available upon request.

32

PLANT-BASED BEEF WELLINGTON

mixed green salad, roasted vegetables demi-glaze

38

PLANT-BASED STEAK FRITES

fries, vegetable glaze

36

THE BEDROCK ORIGIN CULINARY EXPERIENCE

Is inclusive to different diets or lifestyles with
plant-based dishes available for the enjoyment of all.

THE REST



ALL ITEMS ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

BARRAMUNDI

macerated tomatoes, dill, basil

42

CHOPPED STEAK BURGER

usda prime beef, bacon, fried egg, mustard
bbq sauce, oak smoked aged cheddar, fries

38

BARRAMUNDI COLLAR

vine ripened tomatoes

58

BRICK PRESSED CHICKEN

boneless baby chicken, roasted celeriac,
white truffle butter, roast chicken jus

38

APPLEWOOD FIRE GRILL



ONLY DRY-AGED T BONE STEAK, DRY-AGED RIBEYE AND USDA PRIME TENDERLOIN IS APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

JAPANESE WAGYU

AGED KEISAN WAGYU STRIPLOIN

(経産牛)

250g

158

A4 MIYAZAKI WAGYU RIBEYE

(宮崎牛)

250g

198

A4 ARITA WAGYU RIBEYE

(有田牛)

250g

158

DRY-AGED

DOUBLE CUT PORTERHOUSE STEAK

1kg

198

T BONE STEAK

500g

98

RIBEYE

300g

108

TOMAHAWK STEAK

corn fed long-bone ribeye

market price

USDA PRIME

TENDERLOIN

250g

98

Price is subject to 10% service charge and prevailing government taxes.

ARITA WAGYU RIBEYE (有田牛)

Renowned for its refined taste, strong lean flavour and exquisite marbling, the Arita Wagyu, a distinguished breed among Miyazaki cattle, is raised naturally on a diet comprising meticulously chosen grains and self-cultivated pasture grass. This award-winning Wagyu breed stands out for its exceptional quality and flavour profile.



Prices are subject to 10% service charge and prevailing government tax.

APPLEWOOD FIRE GRILL



ALL ITEMS ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

AUSTRALIAN GRASS FED

RIBEYE

350g

89

STRIPLOIN

300g

79

Price is subject to 10% service charge and prevailing government taxes.

APPLEWOOD FIRE GRILL



ONLY BEDROCK PEPPER STEAK IS APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

BEDROCK CLASSICS

BEDROCK PEPPER STEAK

300g, wagyu ribeye,
black peppercorn sauce

118

WHOLE RACK OF LAMB

roasted root vegetables,
mint sauce

158

SAUCES

red wine sauce, Bedrock chilli oil, classic béarnaise,
wholegrain whisky mustard, steak butter

ON TOP

PAN-FRIED FOIE GRAS	20
WHITE TRUFFLE BUTTER	6
OLIVE OIL FRIED EGGS	6

Price is subject to 10% service charge and prevailing government taxes.

ON THE SIDE

THE EARTH'S HARVEST

BEEF FAT FRIED RICE

brown rice, barley

16

SAUTEED MUSHROOMS

garlic chives

18

CHAR-GRILLED SPICY BRUSSELS SPROUTS

toasted quinoa, chilli oil

16

GRILLED ASPARAGUS

asparagus pesto, almonds

18

WOODFIRED GRILLED CHILLI CORN

coriander, bacon, cheese

16



Char-grilled Spicy Brussels Sprouts

ON THE SIDE

CLASSICS

BLACK TRUFFLE FRIES

18

TRUFFLE MASHED POTATOES

18

BEDROCK MAC 'N' CHEESE

22

CREAMED SPINACH, POACHED EGG

18



Bombe Alaska

SWEETS

BEDROCK CRUMBLE FOR 2 26

apple slices, walnut streusel, vanilla ice cream
(please allow 20 minutes)

BOMBE ALASKA 22

white chocolate raspberry ice cream, butter cookies,
chocolate pearls, meringue, rum

PINEAPPLE STRUDEL 22

black raisin, coconut ice cream
(please allow 20 minutes)

NUTTY CHOCOLATE CRUMBLE CAKE 16

lime-mascarpone whipped cream

CAKE IN A BOX

NUTTY CHOCOLATE CRUMBLE

Rich, moist butter cake, loaded with chocolate chips, ground pecans and walnuts for a dense crunchy texture. A thoughtful gift made for holidays and celebrations.

\$36 | 5-inch



Price is subject to 10% service charge and prevailing government taxes.

SINGAPORE'S BIGGEST DYNAMITE BOMBE ALASKA

An impressive fiery showstopper with raspberry white chocolate ice cream and butter cookies, encased in torched meringue, finished with a stunning flambe of rum for a theatrical finale.

3 days advance order is required.

4-6 persons **\$89** | 8-10 persons **\$139** | 12-16 persons **\$199**

Price is subject to 10% service charge and prevailing government taxes.