

STELLAR
at ALTITUDE[®]

July Lunch Menu



Menu du Jour

LUNCH AT STELLAR

3 COURSE LUNCH \$48⁺⁺ / 4 COURSE LUNCH \$58⁺⁺

A selection of seasonal snacks

APPETISERS

Tomato | Rock melon | Feta | Puff pastry

Bounty mussel tartare | Kholrabi | Tempura coriander | White wine | Sesame

Foie gras mousse | Sugar tuile | Pistachio | Blueberry

(Supplement \$7⁺⁺)

THE STELLAR SALAD

(OUR SALAD CAN BE SERVED AS EITHER AN APPETISER OR A MAIN COURSE)

Tiger prawn | Poached Norwegian salmon | Spinach | Kale | Spelt | Miso aubergine

Cranberry | Pistachio | Honey and olive oil dressing

SOUP

Beetroot gazpacho | Pickled heirloom beetroot

Artichoke veloute | Saltbush | Hazelut crumbs

All prices are still subjected to 10% service charge & prevailing government taxes



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LUNCH AT STELLAR

MAINS

Barramundi | Lentils | Greek yogurt | Brussels sprouts | Orange | Refrito

Barley risotto | Hobinosugai clams | Coffee | Chives

Kurobuta pork loin | Black garlic puree | Shallots | Frisee | Red wine glaze

Braised Wagyu beef cheek | Garlic mash | Nashi pear | Seeds and nuts
(Supplement \$8⁺⁺)

STELLAR CHEESE

Selection of 4 artisanal cheeses | pear | muscatels | bread | crackers
(Supplement \$8⁺⁺)

STELLAR DESSERT

Salted caramel chocolate ganache | Hazelnut praline | Pomegranate | Langue de chat

Caramelized pineapple slices | Kaffir lime ice cream | Candied black sesame | Coconut foam



Menu du Jour

LUNCH AT STELLAR

5-COURSE GASTRONOMIQUE

\$78⁺⁺

AMUSES

Beetroot cured salmon | Pickled heirloom beetroot | Beetroot chips | Chive crème fraîche

Burrata | White nectarine | Muesli | Almond

Allium consommé | Pear | Spring onion

US prime rib eye 160g | Bone marrow crust | Spring peas in morel butter

Crispy dutch cream potatoes in Wagyu dripping

“WILDFLOWER”

Floral-infused meringue | Kaffir lime leaf curd | Beurre noisette | Coconut sable wheel

Sommelier's Wine Pairing \$58⁺⁺

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