

# 15 STAMFORD

BY ALVIN LEUNG

Stall No. 178906

Name

Month DEC

## STARTERS



### ASIAN CEVICHES

- King Salmon** 24  
Sakura Ebi, Honey Pineapple, Kaffir Lime, Thai Basil, Toasted Jin Long Yu Rice Powder
- Hiramasa Kingfish** 24  
Yuzu Gel, Scallion Oil, Garlic, Chilli, Ponzu
- Yellowfin Tuna Akami** 24  
Nori Pie Tee, Furikake, Gochujang Dressing
- Japanese Squid** 26  
Horseradish Snow, Shiso Leaf, Green Yuzu, Watercress
- Hokkaido Scallop** 28  
Guava, Kaffir Lime, Osmanthus, Chia Seed, Salted Plum Emulsion
- Greenland Shrimp** 28  
Lime Avocado, Pressed Cucumber & Apple, Spiced Tomato Essence

### SALADS

- Charred Cos Lettuce** 16  
Shaved Macadamia, Chilli Cheese Soil, Piquillo Peppers Sauce
- Three Style Corn** 16  
Heirloom Tomato, Pat Chun Vinaigrette
- Chargrilled Avocado Salad** 18  
Watercress, Macerated Cherry Tomatoes, Persian Feta, Herb Yoghurt Dressing
- Coal Charred Beetroot Salad** 18  
Pinenut, Fried Kale, Burnt Butter, Parmesan Cheese
- Maine Lobster Cobb Salad** 26  
Blue Cheese, Avocado, Roasted Bacon Bits, Rye Croutons, Hard Boiled Egg, Cherry Tomatoes, Pommery Mustard Dressing

### SOUPS

- Double Boiled Chicken Broth** 28  
Foie Gras, Morels, Black Truffle, Chicken Essence
- Mud Crab White Bisque** 28  
Yellow Curry Snow Crab Bun, Piment d'Espelette

### SMALL PLATES

- Chicken Satay** 19  
Cucumber Onion Slaw, Pineapple Peanut Sauce
- Foie Gras Kaya Toast** 26  
Organic Egg Foam, Kaya Gel, Brioche
- Fried Soft Shell Crab** 30  
Green Papaya Relish, Yellow Curry Emulsion
- Chargrilled Fremantle Octopus** 33  
Jambu Slaw, Wok Fried Green Chilli
- Torched Beef Tartare** 34  
Perilla Leaf, Avruga Caviar, Pork Skin Crackling, Spicy Lime Egg Emulsion

## MAINS

### BIG PLATES

- Lobster & Scallop Macaroni & Cheese** 48  
Mimolette Cheese, Jinhua Ham Floss, Chive
- Saba Mackerel** 48  
Ginger Floss, Bonito Tofu, Mullet Roe, Nori Lotus Chips, Spinach Miso Sauce
- Patagonian Toothfish** 52  
Green Mango Relish, Fried Aubergine, Louisiana Shrimp Floss, Gan Xiang Curry Sauce
- Pork Prime Rib Bak Kut Teh** 38  
Compressed Watermelon, Angelica Barbeque Sauce
- Black Angus Beef Short Rib** 44  
Cold Vermicelli, Soused Radish, Charred Leek, Korean Char Siew Glaze
- Black Angus Beef Filet Mignon** 70  
Lemongrass Sunchoke Purée, Fried Foie Gras, Black Truffle, Bone Marrow Shoyu Jus

### ASIAN PLATES

- Rotisserie Chicken Rice** 24  
Chilli Sauce, Ginger Purée, Dark Soy Sauce, Jin Long Yu Premium Rice
- Corn Fed Spring Chicken Chop** 24  
Housemade Coleslaw, Hand Cut Potato Fries, Chicken Gravy
- Duck Leg Buckwheat Soba** 28  
Cordyceps Flower, Goji Berries, Broccoletti, Chinese Herb Broth
- Laksa by Alvin Leung** 32  
Tiger King Prawn, Smoked Onsen Quail Eggs, Dried Shrimp Floss
- Charred Baked Lotus Leaf Fried Rice** 34  
Tiger Prawns, Hokkaido Scallops, Chinese Kale, X.O Gravy

### CHARCOAL GRILL

	Ladies' Cut 160 Gm	Gentlemen's Cut 320 Gm
<b>Tajima Wagyu Beef Rump Cap MB 6</b> Sarawak Black Pepper Sauce	35	60
<b>Grainge Black Angus Beef Tenderloin MB 2+</b> Sarawak Black Pepper Sauce	48	86
<b>Tajima Wagyu Beef Hanger Steak MB 6 320 Gm</b> Sarawak Black Pepper Sauce		58
<b>Rosedale Ruby 30 Days Butter Aged Angus 320 Gm Beef Rib Eye MB 2+</b> Sarawak Black Pepper Sauce		76
<b>Devesa Angus Côte De Boeuf Bone-in 800 Gm</b> Sarawak Black Pepper Sauce		110
<b>Mayura Station Full Blood Wagyu Beef Strip Loin MB 8 200 Gm</b> Sesame Ginger Verde		138
<b>Game Farm Spatchcock Poussin Chicken 700 Gm</b> Kecap Manis Sauce		38
<b>Bangalow Sweet Pork Rack 300 Gm</b> Sesame Ginger Verde		44
<b>Erko Dutch Milk Fed Veal Chop Bone-in 300 Gm</b> Buah Keluak Sauce		58
<b>Murray Bridge Pasture Fed Lamb Rack 300 Gm</b> Cucumber Mint Yogurt		64
<b>Kühlbarra Barramundi 250 Gm</b> Buah Keluak Sauce		34
<b>Jade Perch 250 Gm</b> Tomato Jambu Vinaigrette		52
<b>Glacier 51 Toothfish 250 Gm</b> Tomato Jambu Vinaigrette		55
<b>Skull Island Wild King Prawn 300 Gm</b> Chilli Guava Vinaigrette		50
<b>Maine Lobster 550 Gm</b> Tomato Jambu Vinaigrette		76

### ABOUT CHEF ALVIN LEUNG

At 15 Stamford, two Michelin-starred Chef Alvin Leung has taken inspiration from his years of walking through Asia, such as Korea, the Philippines, Thailand, Malaysia, Hong Kong and Singapore, to pay humble tribute to Asian cuisine. From our local signature Satays to Yakitori in Japan and grilled skewered meats along the streets of Thailand and Vietnam, Chef Leung has translated his love for Asian street food to a dedicated grill section on the menu.

**SIGNATURE DISH**  
BY CHEF ALVIN LEUNG

## SIDES

- Hand Cut Russet Potato Fries** 12  
Smoked Chilli Sea Salt, Ginger Flower & Tamarind Vinegar
- Braised Button Mushrooms** 12  
Six Spice, Buttery Beef Jus
- Glazed Baby Carrots** 12  
Tarragon Butter, Stingless Bee Honey
- Shoyu Poached Daikon** 12  
Cordyceps Flower, Fried Kailan
- Stir Fried Amaranth Spinach Leaves** 12  
Butter, Salted Egg
- Fried Brussels Sprout & Kale** 12  
Yuzu Mayonnaise, Citrus Rind
- Grilled Cauliflower** 12  
Thai Hollandaise
- Grilled Eggplant** 14  
Saikyo Miso, Nanami Chilli Pepper

## SWEET PLATES

- Ondeh Ondeh** 20  
Grated Coconut, Gula Java Sago, Taro Ice Cream
- Chendol** 20  
Coconut Water Konjac, Pandan Jelly, Gula Melaka Glaze, Adzuki Bean Ice Cream, Coconut Purée Nitro
- Yeung Ji Kam Lu** 20  
Mango, Sago, Pomelo, Coconut Snow
- Baked Valrhona Chocolate** 22  
Bak Kwa Sablé, Banana Plantation Rum Gelato
- Pandan Soufflé** 24  
Lemongrass Pistachio Biscotti, Palm Sugar Ice Cream
- Pineapple & Coconut Soufflé** 24  
Sea Coconut Cookie, Cempedak Ice Cream

Please note that soufflés require a minimum of 30 minutes preparation time

**PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES OR FOOD INTOLERANCES.**

Prices are in Singapore dollars and subject to 10% service charge and 7% government tax.