



*December Dinner Menu*

# Ingredients of the Season



## LOCH FYNE *Salmon and Oysters*

Ethically sourced and harvested from cool, clear waters of Scotland's West Coast, Loch Fyne salmon is smoked using generations-old artisanal methods and is renowned for its quality. Loch Fyne oysters are individually size graded, purified in filtered seawater and dispatched live. The flavour of the oysters vary from salty to almost sweet between seasons.



## ROCK ROSE GIN

Nestled in a quiet village deep in the Highlands of Scotland is Dunnet Bay Distillery. Its highly acclaimed Rock Rose Gin is flavoured with botanicals such as sweet cicely, which brings lovely liquorice and aniseed notes, bog myrtle for its herbal flavour and finally apple mint with a slightly sweeter mint to taste.



## LAVENDER SORREL

Stellar now has its very own living herb garden. Try a 'trip to the garden' and taste a selection of herbs including lemon meringue scraped with Lavender sorrel.



## MAYURA WAGYU

Award-winning Mayura Full blood Wagyu beef is from the pristine Lime Stone Coast in South Australia. Mayura is a single source farm which means the Wagyu remain there for all their lives. The feed is also all grown on the farm and they have a special grain mix which includes chocolate. All this contributes to this Wagyu achieving the highest possible marbling score of 9 plus.



## KAMPOT GREEN PEPPERCORNS

Kampot pepper corns from Cambodia grow best at foot of the mountains because of the quartz in the soil. Due to the policies of the Khmer regime they went into a decline. However now there is a resurgence. One of the world's best peppers they are highly perfumed and fragrant.



## STURIA CAVIAR

Sustainably produced in the Bordeaux region of France, Sturia caviar is meticulously selected grain by grain and tasted at every stage of the production process. A delicate salting process enables a robust expression of a long hazelnut flavour on the palate.



## FROMAGES MON *since 1960*

Hervé Mons is a third generation affineur, and one of France's most respected and award-laden cheese experts. He sources French and Swiss cheeses from specialist regional producers then carefully matures them at his facility Tunnel de la Collonge, a converted railway tunnel in nearby Ambière, France to produce a wide ranging and ever-changing array of spectacular artisanal cheeses.



## HOKKAIDO UNI

The ban on harvesting sea urchins in the Shakotan area of Hokkaido is usually lifted in June. The time to enjoy fabulous fresh sea urchin is June to August. The uni from Hokkaido is the most prized because of the kombu, or kelp, that they feed on, and the clean water where they live.

CHEF'S 'OMAKASE' EXPERIENCE \$220++

A specially curated 8-course tasting experience prepared by our chefs featuring the best ingredients of the day from the Stellar farms.

*6-course Vegetarian Omakase \$140++*

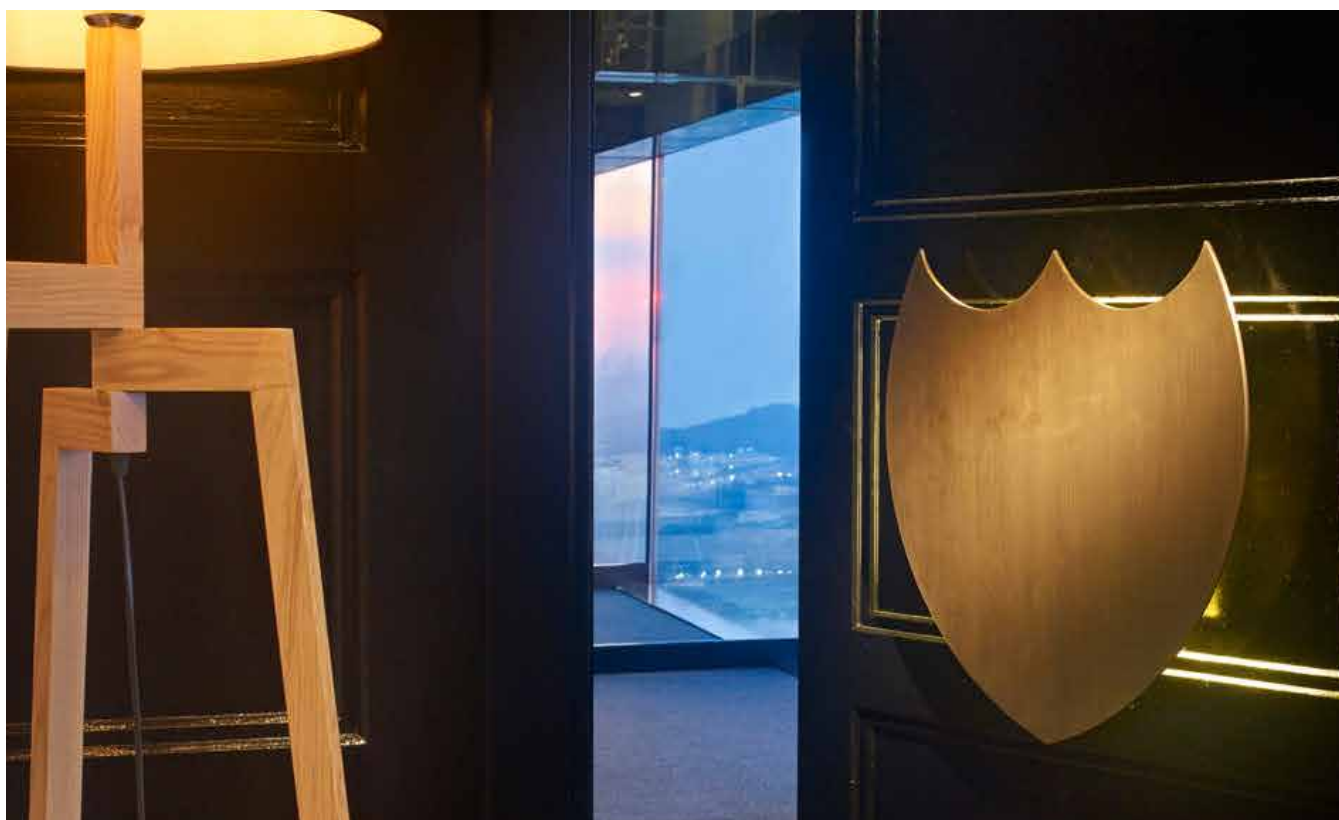
THE PLÉNITUDE SUITE

Follow our culinary team as they source for the world's ultimate ingredients to pair perfectly with the Dom Pérignon Plénitudes. Ten courses served omakase style featuring the very best of the season.

Paired with three different Plénitudes,

**Dom Pérignon Vintage 2009**  
**Dom Pérignon Rosé Vintage 2005**  
**Dom Pérignon P2 2000**

Ten-course sensorial menu \$350++  
The Plénitude Pairing \$550++



*Minimum 2 pax orders of Constellations menu per table. Last order for Constellations is at 9.15pm.  
To enjoy your gastronomic experience please allow a minimum of two hours.  
All prices are still subjected to 10% service charge & prevailing government taxes.*



# Constellations

BY CHEF CHRISTOPHER MILLAR

6-COURSE CONSTELLATION \$160<sup>++</sup>

WINE PAIRING RECOMMENDED BY OUR SOMMELIER \$98<sup>++</sup>

Steamed sea urchin custard | Iberico cracker | Sturia vintage caviar

*(\$10 supplement)*

or

Tajima flank tartare | cured egg yolk | egg confit | grape mustard

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Taste of Loch Fyne | Rock Rose Gin marinated Loch Fyne Kinglas salmon | Loch Fyne oyster

Australian avocado | ikura | sesame cracker

or

Deep fried purple fig | Tosi gorgonzola | Madagascar honey | Iberico crisp

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Mud crab, vongole clam and saffron broth | bamboo clam | garlic mandarin crumble

or

Lautrec Pink garlic velouté | snails | basil

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Crispy skinned baby Japanese Amadai | Tarama beurre noisette | zucchini | Cambodian kompot

or

Charred Japanese octopus | umami broth | bonito flakes | fresh green pea

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Mayura Full Blood Wagyu Oyster Blade 9+ | Bone marrow crust | Truffled chervil root |

Crispy Dutch cream potatoes in Wagyu dripping

or

Roast Dorper baby lamb | Salt bush | Jerusalem artichoke | Kumquat jelly

or

Seared lemon sole “meuniere” | beurre noisette | capers | charlotte potato | clam emulsion

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• D E S S E R T A R T •  
WINE PAIRING RECOMMENDED BY OUR SOMMELIER

----- SWEET WOOD FIRED NAGASAKI CORN -----

Roasted corn ice cream | brown butter espuma | honeycomb | salty fingers

----- VALRHONA CREMEUX -----

Caramelised chocolate cremeux | almond praline | cornflower blossoms

----- WHITE PEACH -----

Peach and lychee sorbet | compressed peach | sauternes | berries

----- CHOCOLATE TERRARIUM -----

Chocolate cloud | soil | parsley & mint sponge | green gooseberry | wood smoke



STELLAR CHRISTMAS GARDEN SET

----- PINE TREE -----

Pistachio dacquoise | Pine infused Valrhona Bahibé | Gorgonzola mint butter | Cocoa nibs

----- SNOWBALL -----

Vanilla viennois | Yuzu parfait | Grapefruit confit | Passionfruit snow

MONS CHEESE SELECTION

A daily selection of cheese from France's premier fromagerie Mons.

Located near Lyon, the Mons Caves carefully mature cheeses from over 130 cheese makers around France.

The Mons cheese selection is served with quince paste, muscatels, pear, crackers and walnut bread.

*(supplement \$10<sup>++</sup>)*

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