



December Lunch Menu

STELLAR
ALTITUDE

Menu du Jour

LUNCH AT STELLAR

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

A selection of seasonal snacks

APPETISERS

Jerusalem Artichoke | Iberico ham | Hazelnuts

Heirloom baby beetroot | Pomegranate | Crème Fraiche | Shallots

Foie Gras mousse | Cherry | Pistachio
(Supplement \$5⁺⁺)

THE STELLAR SEAFOOD SALAD (AS HOT OR COLD SALAD / APPETISER OR MAIN) CREATE YOUR OWN SEASONAL SEAFOOD SALAD

Tiger prawns | poached norwegian salmon | clams | mussels

Arugula | baby spinach | baby romaine

Fennel | beetroot | cherry vine tomato | pickled Japanese cucumber

Quinoa | sunflower seeds | walnuts

Lime and coriander vinaigrette | pomegranate and almond vinaigrette

SOUP

Potato & Leek velouté | Wagyu dripping crumbs

Vegetable stew | Carrot | Parsnip | Turnip

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



Menu du Jour

SET LUNCH MENU

MAINS

Spelt Risotto | Spinach | Shimeji | Scallops

Barramundi | Baby potato | Tobiko | Black garlic cream

Magret duck breast | Celeriac | Orange | Cranberry | Port

Mayura 100 Hour wagyu brisket | Cauliflower | Grape | Red wine glaze
(Supplement \$8⁺⁺)

STELLAR CHEESE

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

STELLAR DESSERT

Mulled winter fruits | Plum pudding | Honey ice cream

Dark chocolate parfait | Orange & lemon marmalade | Mint butter flakes



Menu du Jour

LUNCH AT STELLAR

5 COURSE GASTRONOMIQUE \$78⁺⁺

AMUSES

Loch Fyne oysters | Sake jelly | Ikura

Compressed water melon | Feta | Bolognaise oil

Mud crab | Clams | Saffron broth

Sanchoku Wagyu flank | Bone marrow crust | Chervil root

“WILDFLOWER”

Floral-infused meringue | kaffir lime leaf curd | beurre noisette | coconut sable wheel

Sommelier's Wine Pairing \$58⁺⁺

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