



February Lunch Menu



Menu du Jour

LUNCH AT STELLAR

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

A selection of seasonal snacks

APPETISERS

Blistered baby tomatoes | Rock melon | Iberico ham

Celeriac mousse | Wagyu dripping crumbs | Pistachio

Hokkaido Scallop Tartare | Grape | Horseradish cream

(Supplement \$5⁺⁺)

THE STELLAR SEAFOOD SALAD

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

Tiger prawns | Poached Norwegian salmon | Baby romaine | Millet | Pumpkin |

Sunflower Seeds | Charred sweet corn | Lemon basil pesto vinaigrette

SOUP

Asparagus Velouté | Quail egg | Rosemary crumbs

Allium Consommé | Pear | Spring Onion

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



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MAINS

Charcoal Gnocchi | Squid | Clams | Fennel | Coffee

Barramundi | Kale | Brown Swiss brown mushroom | Paprika

French corn fed chicken | Romanesco | Pistachio | Walnut | Mirin

Sanchoku Wagyu Tri-tip MBS 7 | Pickled vegetables | Baby carrot | Red wine Jus
(Supplement \$10⁺⁺)

STELLAR CHEESE

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

STELLAR DESSERT

Banana coconut French toast | Aerated chocolate | Soy milk ice cream

Langue de chat | Fromage Fraise cream | Bubble gum meringue



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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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