



March Lunch Menu



Menu du Jour

LUNCH AT STELLAR

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

A selection of seasonal snacks

APPETISERS

Phyllo tart | Mushroom | Chorizo | Feta

Beetroot | Apples | Kohlrabi | Ricotta

Loch Fyne oysters | Pomelo | Crème fraiche

(Supplement \$5⁺⁺)

THE STELLAR SALAD

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

Tiger prawns | Poached Norwegian salmon | Baby spinach | Arugula | Spelt

Rosemary Potatoes | Cauliflower | Hazelnut | Sweet plum vinaigrette

SOUP

Butternut squash velouté | Pumpkin seeds | Paprika

Chilled almond soup | French baguette | Chives

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



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LUNCH AT STELLAR

MAINS

Red snapper | Shiitake | Snow pea | Umami broth

Orzotto | Walnut | Mozzarella | Squid | Clams

Confit French corn-fed chicken | Parsnip | Genmaicha tea leaves

Beef short rib | Spiced slaw | Baby carrots | Chilli beef glaze
(Supplement \$10⁺⁺)

STELLAR CHEESE

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

STELLAR DESSERT

Creamy cold chocolate pudding | Toasted panetone | Hazelnut praline

Corn custard brulee | Popcorn | Peach sorbet



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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