

STELLAR
at ALTITUDE[®]

April Lunch Menu



Menu du Jour

LUNCH AT STELLAR

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

A selection of seasonal snacks

APPETISERS

Artichoke | Ricotta | Smoked peas | Smoked eel

Stracciatella | Asparagus | Rhubarb

Foie Gras Mousse | Apples | Iberico ham

(Supplement \$5⁺⁺)

THE STELLAR SALAD

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

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

Brussels sprouts | Pickled shallots | Hazelnut | Chive dressing

SOUP

Carrot chowder | Thyme | Carrot crumbs

Vegetable stew | Celeriac | Leek | Turnip

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



Menu du Jour

LUNCH AT STELLAR

MAINS

Barramundi | Citrus confit | Swiss button mushroom | Black olives

Spelt risotto | Beetroot | Snow peas | Walnuts | Scallops

Pork belly | Barley | Kale | Miso glaze

Mayura wagyu brisket | Pumpkin | Red wine glaze

(Supplement \$10⁺⁺)

STELLAR CHEESE

Selection of 4 artisanal cheeses | pear | muscatels | bread | crackers

(Supplement \$8⁺⁺)

STELLAR DESSERT

Purple sweet potato cheese pebbles | Dehydrated coconut foam | Salted pecan soil

Gianduja chocolate ice cream | Burnt soya marshmallow | Speculoos crumble



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⁺⁺

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