



*April Dinner Menu*



Chef Millar's appreciation of the best, freshest and outstanding ingredients inspires him and his team to create flavours, textures and dining experiences for Stellar's guests.

Always searching for direct relationships with artisanal producers and farmers such as single-source full blood Mayura Wagyu in Limestone Coast of south Australia,

France's Sturia vintage Caviar and Mons Cheese as well as Scotland's Loch Fyne Seafood, Stellar brings to the table some of the most coveted ingredients sourced from some of the best regions around the world.



SOURCING  
FOR THE BEST  
INGREDIENTS



## THE PLÉNITUDE SUITE

Created in collaboration with the 'king' of champagnes, Dom Perignon, Stellar unveils the Plenitude Suite - a progressive 'secret' private dining space tucked away in a discreet area of Stellar is the first of its kind in Singapore and also the world's first permanent Plenitude Suite.

Through visits to the abbey and conversations with Dom Perignon Oenologist, Vincent Chaperon, Chef Chris imparts his understanding and knowledge of the philosophy of the three Plenitudes to the guests each night in the suite; combined with an immersive one-of-a-kind multi-sensorial dining experience abound with a series of video vignettes of chef's journey to some of the world's best farms in the search of the ultimate ingredients that would go into ten-course tasting menu; projections on the dining table and the use of aroma, touch and music.

Nine-Course Elements Menu

\$220++

Dom Pérignon champagne is available by the glass and bottle



*Last seating is at 9.30pm.*

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



## Carte

4-COURSE

\$120\*\* ( ONE FIRST & SECOND APPETISER + ONE MAIN + ONE DESSERT )

VEGETARIAN OMAKASE

\$120\*\*

WINE PAIRING RECOMMENDED BY OUR SOMMELIER

\$68\*\*

• FIRST APPETISER •

Artichoke | smoked eel | ricotta curd | hazelnuts | fennel pollen

Beetroot cured salmon | pickled heirloom beetroot | beetroot chips | chive crème fraiche

Caramelised foie gras | espuma | pear | brioche crumble | sherry

• SECOND APPETISER •

Hokkaido scallops | butternut squash | frisée | balsamic

Burrata | white nectarine | muesli | almond

Allium consommé | pear | spring onion

• MAINS •

Red snapper | bok choy | snow pea | mushroom | genmaicha infused fish stock

Slow roasted pork jowl | turnip | broccolini | fennel | master stock glaze

Roast Dorper baby lamb | saltbush | Jerusalem artichoke | Kumquat jelly

US prime rib eye 160g | bone marrow crust | spring peas in morel butter  
crispy Dutch cream potatoes in Wagyu dripping  
(200g, \$20 supplement)

• DESSERT •

SWEET WOOD FIRED NAGASAKI CORN

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

CHOCOLATE TERRARIUM

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

WILDFLOWERS

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

*Last seating is at 9:30pm. The 4-Course menu is only available from Sunday to Thursday.  
All prices are still subjected to 10% service charge & prevailing government taxes.*



# Constellations

BY CHEF CHRISTOPHER MILLAR

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

VEGETARIAN OMAKASE  
\$160<sup>++</sup>

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

Artichoke | smoked eel | ricotta curd | hazelnuts | fennel pollen



Abalone a la plancha | foie gras | forest berries | morel sauce



Allium Consommé | pear | spring onion



Hokkaido scallops | butternut squash | frisée | balsamic



Mayura full blood Wagyu oyster blade MBS 9+ | bone marrow crust | truffled spring broad beans  
crispy Dutch cream potatoes in Wagyu dripping



DESSERT ART

Elegantly crafted creations specially curated by our pastry chefs at your table

*Last seating for Constellations menu is at 9:30pm.  
All prices are still subjected to 10% service charge & prevailing government taxes.*



# Elements

BY CHEF ISAAC HENRY

9-COURSE ELEMENTS  
\$220<sup>++</sup>

WINE PAIRING RECOMMENDED BY OUR SOMMELIER  
\$108<sup>++</sup>

*In a world of elements the culinary team at Stellar creates a nine course gastronomic journey.  
Through layers of elements, a story unfolds about ingredients, flavours and technique.*

*"Come into my kitchen"  
It all starts with ingredients so the first step in this journey starts with a visit to the kitchen where the chef will introduce the ingredients of the day and details on the chef's direct relationship with farmers and producers.*

## UNI AND CAVIAR

Steamed sea urchin custard | iberico cracker | Sturia vintage caviar



## CHEESE AND PEAS

Brie De Meaux | carrot | garden peas



## SEA AND SPICE

Squid | geoduck | fennel | smoked paprika



## CRAB MEETS EGG

Mud Crab 'Ravioli' | poached organic egg yolk | broth of shells | lime leaf



## FISH ON A VINE

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



## PIG ON A LOTUS

US pork jowl | lotus seeds | garlic custard



## STEAK AND POTATOES

Japanese Wagyu beef | Naruto sweet potatoes | hay | Peruvian yam | truffle



## MONS CHEESE SELECTION

Table service



## DESSERT ART

Elegantly crafted creations specially curated by our pastry chefs at your table



## PETIT FOUR

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# Dessert Art

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

## NECTARINE

Nectarine cubes | nectarine gin sorbet | flowers & herbs jelly

## HONEYCOMB

Golden yuzu pudding | spiced mango wafer | local raw honey | yuzu confit

## WILDFLOWERS

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

## CHOCOLATE TERRARIUM

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

*Last seating is at 9:30pm. All prices are still subjected to 10% service charge & prevailing government taxes.*