



May Lunch Menu



Menu du Jour

LUNCH AT STELLAR

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

A selection of seasonal snacks

APPETISERS

Tomato | Strawberries | Feta | Crispy tart

Baby potato | Iberico ham | Crème fraîche

Hokkaido scallop tartare | Apples | Chorizo

(Supplement \$5⁺⁺)

THE STELLAR SALAD

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

Swimmer Crab | Poached Norwegian salmon | Baby spinach | Arugula | Spelt

Pickled celery | Avocado | Walnuts | Avocado dressing

SOUP

Broccoli velouté | Shallot crumb

Mushroom broth | Cremini | Spring onion

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



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LUNCH AT STELLAR

MAINS

Red snapper | White asparagus | Nasturtium | Refrito dressing

Corn fed French chicken | Capellini | Tomato | Clotted cream | Pine nuts

Bungalow pork rack | Fig | Grape | Endives

Prime Angus striploin | Zucchini | Carrots | Hazelnuts | Charred mash
(Supplement \$10⁺⁺)

STELLAR CHEESE

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

STELLAR DESSERT

Elderflower Sorbet | Honeycomb | Crispy Yoghurt | Mint Jelly

Warm Chocolate Pudding | Caramel Poached Apricot | Almond | Candied Dill



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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