

STELLAR
at ALTITUDE[®]

June Lunch Menu



Menu du Jour

LUNCH AT STELLAR

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

A selection of seasonal snacks

APPETISERS

Stracciatella | Pickled rhubarb | Balsamic gel | Coconut

Potato | Leek | Puff pastry

Hiramasa Kingfish | Soy | Lumpfish roe | Nori | Japanese cucumber

(Supplement \$8⁺⁺)

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

Sweet onion broth | Nashi pear | Shallot

Pink garlic velouté | Basil | Pine nuts

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



Menu du Jour

LUNCH AT STELLAR

MAINS

Red snapper | Peach | Kombu | Spring onion | Wakame | Sesame | Lime

Spelt risotto | Hen in the woods | Oyster mushroom | Garlic crumbs | Chives

Pork belly | Smoked bacon | Lentils | Leek | White wine glaze

Argentinian Angus beef tenderloin | Bone marrow | Cauliflower | Herbs | Sunflower & Pumpkin seeds
(Supplement \$12⁺⁺)

STELLAR CHEESE

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

STELLAR DESSERT

Pink grapefruit sorbet | rhubarb compote | compressed watermelon | coconut sago

Espresso pot de creme | gianduja mousse | nougatine bark | cinnamon 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⁺⁺

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