

STELLAR
at ALTITUDE[®]

Lunch Menu



Menu du Jour

LUNCH AT STELLAR

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

A selection of seasonal snacks

APPETISERS

Artichoke | Miso | Smoked eel | Creme fraiche

Leek Tart | Potato | Chives

Seared foie gras | Pear | Brioche | Citrus

(Supplement \$8⁺⁺)

THE STELLAR SALAD

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

Tiger prawn | Poached Norwegian salmon | Spinach | Arugula | Quinoa | Red cabbage

Asparagus | Pine nuts | Sherry dressing

SOUP

Tomato veloute | Basil gel | Carrot crumbs

Autumn stew | Celeriac | Parsnip | Carrots

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



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LUNCH AT STELLAR

MAINS

Barramundi | Orange | Grape | Millet | Pistachio | Herb

Spelt risotto | Scallop | Cauliflower | Mixed berry crumb

Pork loin | Fennel | Apple | Ginger jus

Angus striploin | Spinach | Cream | Truffled Potato | Red wine glaze
(Supplement \$12⁺⁺)

STELLAR CHEESE

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

STELLAR DESSERT

Tea halia ice cream | Black sesame | Aerated chocolate

Mango | lime curd | butter biscuit | granola



Menu du Jour

LUNCH AT STELLAR

5-COURSE GASTRONOMIQUE

\$78⁺⁺

AMUSES

Beetroot cured Petunia ocean trout | Ikura | crème fraîche | chives

Burrata | pickled cherries | dill | brioche

French onion velouté | apple gel | shallot

Sanchoku wagyu rump cap MBS 7 | bone marrow | parsnip | potatoes in wagyu dripping | chervil

“WILDFLOWER”

Floral-infused meringue | Kaffir lime leaf curd | Beurre noisette | Coconut sable wheel

Sommelier's Wine Pairing \$58⁺⁺

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