



STELLAR  
at ALTITUDE

CHRISTMAS EVE DINNER MENU

6-COURSE

\$168\*\* | \$188\*\* ( WINDOW SEATING )

Festive Snacks

1ST COURSE

Scallop | Sturia caviar | Brioche crumb | Orange zest

2ND COURSE

Parsnip “eggnog” | Nutmeg crumbs | Truffle

3RD COURSE

Sustainable red snapper | Winter plums | Hazelnuts | Roasted Salsify

4TH COURSE

Honey baked ham | White bean stew | Swiss chard | Smoked bacon

5TH COURSE

The Festive Platter

Smoked duck | Roasted turkey | Red wine braised wagyu beef cheek | Roasted celeriac  
Honey balsamic brussels sprouts | red wine jus | White truffle soubise | Mixed berry crumb

DESSERT ART

( CHOOSE ONE )

A ‘DRUNKEN’ PUDDING

Plum pudding | Dried fruits | Walnuts | Cognac

A WINTER’S NIGHT

Pear | Raspberry | Burnt blood orange | Strawberry shell

OUR ‘BANOFFEE’

Dulce de leche | Banana | Pecan nuts | Chocolate | Lime

ROLLING IN FLOWERS

Coconut | Kaffir lime leaves | Burnt butter | Honey | Wildflowers

ISAAC’S BANE

Japanese corn | Salty fingers | Honeycomb | Buckwheat | Butter

INSIDE A TERRARIUM

Green gooseberry | Smoked chocolate | Parsley | Mint | Nuts

Petit Four

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

