

STELLAR
at ALTITUDE

Dinner Menu

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

\$278++

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.



Constellations

3-COURSE

\$98** (ONE APPETISER + ONE MAIN + ONE DESSERT)

VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST

WINE PAIRING RECOMMENDED BY OUR SOMMELIER

\$48**

• FIRST APPETISERS •

Burrata | Yuzu pickled strawberries | Apples | Celery | Buckwheat puff

Cured Hiramasa kingfish | Blood orange | Pickled daikon | Pistachio | Dill

Charred artichoke | Smoked duck | Verjus | Feta crumble | Thyme dust

Ranger's Valley Wagyu bresaola | Cauliflower | Red berries | Seeds | Honey dressing

Scallops | Sweet potatoes | Turmeric | Endive | Balsamic glaze

• MAINS •

Tasmanian Petunia ocean trout | Cambodian Kampot peppercorns | Zucchini
Pickled red cabbage | Beurre blanc

Sustainable red snapper | Allium | Bonito | Anchovy | Japanese tea broth

Duck leg confit | Barley | Caramelised yogurt | Kale | Parsnip | Smoked jus

Iberico pork jowl | Baked celeriac | Chorizo | Harissa oil | Reduced glaze

Sanchoku rump cap | Bone marrow | Eggplant | Miso | Broccoli | Chervil | Red wine glaze

• DESSERTS •

Charred Nagasaki corn | Roasted corn ice cream | Brown butter espuma | Honeycomb | Salty fingers

Chocolate cloud | Soil | Parsley & mint sponge | Green gooseberry | Wood smoke

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

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Elements

BY CHEF CHRISTOPHER MILLAR & CHEF ISAAC HENRY



In a world of elements the culinary team at Stellar creates a creates a six and 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.



Elements

BY CHEF CHRISTOPHER MILLAR & CHEF ISAAC HENRY

6-COURSE ELEMENTS
\$168⁺⁺

THE FOREST IN THE OCEAN

Abalone | Foie gras | Forest berries | Morel



SEA & TEA

Fremantle octopus | Japanese flying squid | Fennel | Paprika | Chamomile



HEART OF DAISIES

Heart of palm | Artichoke | Hazelnuts | Saltbush



A GROUNDED BASS

Sustainable line caught sea bass | Cherry | White asparagus | Beurre blanc | Chive



A SAUCY PIG

5J pork pluma | Carrot | Yogurt | Cranberry | Allium | Heirloom beetroot

or

A COW IN THE WOODS

Mayura full blood Wagyu oyster blade MBS 9+ | Bamboo shoots | Spring mushrooms | Red spinach | Olive
(\$20 supplement)



MONS CHEESE SELECTION

A selection of artisanal cheeses served at the table

or

DESSERT ART

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



PETIT FOUR

WINE PAIRING RECOMMENDED BY OUR SOMMELIER
6-COURSE \$88⁺⁺

*Last seating for Elements menu is at 9pm. Minimum 2 persons to dine.
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Elements

BY CHEF CHRISTOPHER MILLAR & CHEF ISAAC HENRY

9-COURSE ELEMENTS
\$228**

UNI AND CAVIAR

Hokkaido sea urchin | Iberico | Sturia vintage caviar



SEA & TEA

Fremantle octopus | Japanese flying squid | Fennel | Paprika | Chamomile



UMAMI CRUSTACEAN

Australian rock lobster | Miso | Daikon | Beetroot | Dill



A GROUNDED BASS

Sustainable line caught sea bass | Cherry | White asparagus | Beurre blanc | Chives



RABBITS IN A BLANKET

Rabbit | Scallop | Tomato | Pine nuts | Citrus | Valrhona chocolate



A SAUCY PIG

5J pork pluma | Carrot | Yogurt | Cranberry | Allium | Heirloom beetroot



A COW IN THE WOODS

Mayura full blood Wagyu oyster blade MBS 9+ | Bamboo shoots | Spring mushrooms | Red spinach | Olive



MONS CHEESE SELECTION

A selection of artisanal cheeses served at the table



DESSERT ART

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



PETIT FOUR

WINE PAIRING RECOMMENDED BY OUR SOMMELIER
9-COURSE \$108**

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Dessert Art

WINE PAIRING RECOMMENDED BY OUR SOMMELIER

OUR 'BANOFFEE'

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

ROLLING IN FLOWERS

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

THE FRUITY LEMON

Meyer lemon | Nectarine | Coconut | Olive oil | Passionfruit

ISAAC'S BANE

Japanese corn | Salty fingers | Honeycomb | Buckwheat | Butter

/VAIS/ WEIß IS NICE

Almond | Caramel | Chocolate | Cornflower

INSIDE A TERRARIUM

Green gooseberry | Smoked chocolate | Parsley | Mint | Nuts

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