

STELLAR  
at ALTITUDE<sup>®</sup>

*Lunch Menu*



# Menu du Jour

## LUNCH AT STELLAR

3-COURSE LUNCH \$48<sup>++</sup> / 4-COURSE LUNCH \$58<sup>++</sup>

A selection of seasonal snacks

### APPETISERS

Stracciatella | Pickled pears | Sour berries chutney | Chopped seeds

Artichoke | Ricotta | Smoked peas | Smoked eel

Scallop tartare | Beetroot | Sorrel | Turnip  
*(Supplement \$8<sup>++</sup>)*

### THE STELLAR SALAD

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

Tiger prawn | Poached Norwegian salmon | Spinach | Arugula | Spelt  
Charred broccoli | Apricots | Walnuts | Plum dressing

Our salad can be served as either an appetiser or a main course

### SOUP

Pumpkin veloute | Basil gel | Sourdough crumbs

Autumn stew | Celeriac | Parsnip | Carrots

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



# Menu du Jour

## LUNCH AT STELLAR

### MAINS

Red snapper | Coral lentils | Laksa leaf cream | Turmeric | Pickled cucumber

Spelt risotto | Clams | Mussels | Shallot butter | Garlic crumbs | Spinach

Lamb rump | Cauliflower | Yoghurt | Mint vinaigrette | Dill | Parsley

Braised wagyu beef cheek | Pea tendrils | Mushroom duxelle | Horseradish bordelaise  
*(Supplement \$12++)*

### STELLAR CHEESE

Selection of 4 artisanal cheeses | Pear | Muscatels | Bread | Crackers  
*(Supplement \$8++)*

### STELLAR DESSERT

Red fruit sorbet | Vegan crumble | Nitro berries | Pomegranate foam | Watermelon granita

Chocolate fleur de sel sable | 65% Santarem chocolate cream | Caramel | Chocolate tuile