

STELLAR  
at ALTITUDE

*Bubbles & BBQ*

Every Sunday, 12pm - 3pm



## Communal Brunch Menu

- **\$80++ Per Person** | Communal Brunch Menu

- Launch Special Free Flow: **\$150++ Per Person (U.P \$200++)** | Communal Brunch Menu  
With Free Flow Champagne, Cocktails & Wines till 3pm

Two pax: select two appetisers | Two mains | Two desserts  
Three pax: select three appetisers | three mains | three desserts  
Four pax and above select all

### • APPETIZERS •

Smoked salmon and egg bagel benedict

Iberico cold cuts

Charcuterie of the day with sourdough, onion marmalade and cornichons

Smoked eel with charred asparagus, parmesan cream, chives and feta

The Stellar Salad

Tiger prawn, poached Norwegian salmon, spinach, arugula, spelt, cranberry,  
pistachio, honey & ginger flower dressing

### • MAINS •

Sustainable red snapper with charred leeks and fresh hazelnuts

Clams | Mussels | Red snapper | Bouillabaisse cream | Charred fennel | Baby tomatoes

French guinea fowl breast | Smoked pumpkin | Pickled pumpkin | Kale | Hazelnuts

Pork loin | Cauliflower rice | Vadouvan spice | Red chilli | Pineapple and coconut chutney

### • DESSERTS •

“Our pavlova” with passion fruit, strawberries, basil, vanilla and lemon verbena

Chocolate cloud with parsley and mint sponge, gooseberry and wood smoked chocolate

Floral infused marshmallow with kafir lime leaf curd, beurre noisette and coconut sable wheel

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



## *A La Carte Brunch Menu*

Top up **\$130++ Per Person** | Free Flow Champagne, Cocktails & Wines till 3pm

### • APPETISERS •

Smoked salmon and egg bagel benedict  
15

French toast with crispy bacon, mixed fruit and baby tomatoes  
18

Croissant 'Croque Monsieur' with pastrami, bechamel and gruyere  
18

Iberico cold cuts  
Charcuterie of the day with sourdough, onion marmalade and cornichons  
32

Ranger's Valley Wagyu bresaola with roasted cauliflower, red berries, seeds  
and honey dressing  
27

Smoked eel with charred asparagus, parmesan cream, chives and feta  
28

The Clean & Mean Salad  
Kale salad, avocado, marinated quinoa, creme fraiche, onsen egg  
roasted mushrooms, citrus dressing  
24

The Stellar Salad  
Tiger prawn, poached Norwegian salmon, spinach, arugula, spelt, cranberry  
pistachio, honey & ginger flower dressing  
26

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



## *A La Carte Brunch Menu*

### • WOOD-FIRED GRILL •

Sustainable red snapper with charred leeks and fresh hazelnuts  
38

Roasted Fremantle octopus with lardo and smoked mash  
42

Whole sustainable barramundi with roasted fennel and orange  
56 (serves two)

French roasted chicken breast with roasted honey parsnips  
36

Iberico secreto and textures of pumpkin  
42

Dorper lamb rack with charred cabbage, mint and apples  
46

Australian Wagyu rump cap with roasted broccolini and red wine glaze  
52

Wagyu OP rib (1-1.2 kg, good for 2-3 pax)  
with pomme sarladaise, charred kale and pickled baby carrots  
240

### • DESSERTS •

“Our pavlova” with passion fruit, strawberries, basil, vanilla and lemon verbena  
18

Chocolate cloud with parsley and mint sponge, gooseberry and wood smoked chocolate  
18

Floral infused marshmallow with kafir lime leaf curd, beurre noisette and coconut sable wheel  
18