

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

Stracciatella | Pickled peach | Charred asparagus | Pistachio

Celeriac espuma | Red currant | Walnuts

Beef carpaccio | Lumpfish caviar | Arugula | Black garlic
(Supplement \$8⁺⁺)

THE STELLAR SALAD

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

Tiger prawn | Poached Norwegian salmon
Romaine | Spinach | Barley | Charred corn | Cranberry | Walnuts | Sherry dressing

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

SOUP

Tomato veloute | Pickled jackfruit | Puffed rice

White bean stew | Speck ham | Carrots | Seeds

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



Menu du Jour

LUNCH AT STELLAR

MAINS

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

Australian wagyu rump cap | Layered potato | Thyme | Garlic and brie mousse
(Supplement \$12⁺⁺)

STELLAR CHEESE

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

STELLAR DESSERT

Strawberry chantilly | Blood orange curd | Bergamot caviar | Puff pastry

Nougat cheesecake | Gianduja sorbet | Hazelnut creameux | Shortcrust shavings