

STELLAR
at ALTITUDE[®]

5-Course Menu



Elements

BY CHEF CHRISTOPHER MILLAR & CHEF ISAAC HENRY

5-COURSE ELEMENTS

\$150⁺⁺

SEA & TEA

Fremantle octopus | Japanese Flying Squid | Fennel | Paprika | Chamomile



HEART OF DAISIES

Heart of palm | Artichoke | Hazelnuts | Saltbush



A GROUNDED BASS

Sustainable bass | Cherry | Celeriac | Beurre blanc | Chive



A SAUCY PIG

Iberico pork pluma | Carrot | Yogurt | Allium | Cranberry | Heirloom beetroot

or

A COW IN THE WOODS

Sanchoku Australian wagyu MBS 7+ tritip | Bamboo shoots | Spring mushrooms | Red spinach | Olive
(\$20 supplement)



DESSERT ART

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

WINE PAIRING RECOMMENDED BY OUR SOMMELIER

5-COURSE \$98⁺⁺

*Last seating for Elements menu is at 9pm. Minimum 2 persons to dine.
All prices are still subjected to 10% service charge & prevailing government taxes.*



Dessert Art

WINE PAIRING RECOMMENDED BY OUR SOMMELIER

ROLLING IN FLOWERS

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

LET'S HAVE A BALL

Sugar shell | Bergamot | Yoghurt snow | Tanglin gin sorbet | Earl grey crumble

OUR "PAVLOVA"

Passion fruit | Strawberries | Basil | Vanilla | Lemon verbena

50 SHADES OF ORANGE

Citruses | Mango apricot sorbet | Orange carrots | Fresh tomatoes | Passionfruit

DOWN THE RABBIT HOLE

Nine Layers Of Chocolate | Mushroom | Salted Coffee Cream | Hazelnut Dacquoise | Nuts

Last seating is at 9:30pm. All prices are still subjected to 10% service charge & prevailing government taxes.