

STELLAR
at ALTITUDE[®]

A La Carte Menu



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• APPETISER •

Burrata | Apples | Quince | Celery | Buckwheat puff
25

Ranger's Valley Wagyu bresaola | Roasted cauliflower | Red berries | Seeds | Honey dressing
27

Smoked eel | Charred asparagus | Parmesan cream | Chives | Feta
28

Pickled and braised Devesa Argentinian Angus beef tongue | Herb vinaigrette | Sourdough croutons
29

Seared scallops | Sweet potatoes | Endive | Avocado | Grinded herbs | Pine nuts
32

• MAINS •

Sustainable red snapper | Allium | Anchovy shallot butter | Poached leeks | Hazelnuts
38

Tasmanian ocean trout | Kampot peppercorns | Zucchini | Romaine | Pickled red cabbage | Chive butter sauce
48

Roasted yellow chicken breast | Barley | Caramelised yogurt | Kale | Parsnip | Smoked jus
42

Iberico pork presa | Roasted pumpkin | Cumin | Australian saltbush | Port
54

Australian rump cap | Broccolini | Almonds | Chervil | Red wine glaze | Morel
60

All pices are still subjected to 10% service charge & prevailing gover nment taxes.



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• OF THE SEASON •

Wood-fired Sanchoku Wagyu OP Rib (1-1.2KG)
Pomme Sarladaise | Pickled Carrots | Charred Kale
258

Serves 2 - 3 pax | Please allow 30 - 40 minutes

• DESSERTS •

“Our pavlova” | Passion fruit | Strawberries | Basil | Vanilla | Lemon verbena
18

Nine Layers Of Chocolate | Mushroom | Salted Coffee Cream | Hazelnut Dacquoise | Nuts
18

Floral infused marsh mellow | Kaffir lime leaf curd | Beurre noisette | Coconut sable wheel
18

Citruses | Mango apricot sorbet | Orange carrots | Fresh tomatoes | Passionfruit
18

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