

STELLAR
at ALTITUDE[®]

A La Carte Menu



A La Carte Menu

• 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.



A La Carte Menu

• 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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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.