

STELLAR  
at ALTITUDE<sup>®</sup>

*5-Course Menu*



# Elements

BY CHEF CHRISTOPHER MILLAR

## 5-COURSE ELEMENTS

\$150<sup>++</sup>

### 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<sup>++</sup>

*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

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