

STELLAR
at ALTITUDE[®]

5-Course Menu



Elements

5-COURSE MENU

\$160++

AMUSE BOUCHES

Miso Butterscotch Eggplant | Macadamia | Tart | Stracciatella
Chicken Skin Cracker | Lemon Myrtle Crab | Peas | Finger lime



PACIFIC REEF

Fremantle Octopus | Pickled Clams | Sea Herbs | Seafood Essence



INFLORESCENCE & PISTA

Textures of Cauliflower | Frozen Creme Fraiche | Pistachio Emulsion | Gooseberries



OCEAN JEWELS

Murray Cod | Australian Marron | Agretti | Crustacean Sauce



BEEF X ALIUM

F1 Wagyu Sirloin | Tempura Pickled Shallot Rings | White Onion Soubise
Caramel Onion Beef Jus | Poached Leeks



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