

STELLAR  
at ALTITUDE<sup>®</sup>

*Lunch Menu*



# Menu du Jour

## LUNCH AT STELLAR

3-COURSE LUNCH \$48<sup>++</sup> / 4-COURSE LUNCH \$58<sup>++</sup>

A selection of seasonal snacks

### APPETISERS

Artichoke | Lumpfish caviar | Crème fraiche | Hazelnuts | Thyme

Smoked watermelon | Stracciatella | Olive soil | Basil gel

Home-cured ocean trout | Avocado mousse | Pickled cucumber | Sesame cracker  
*(Supplement \$8<sup>++</sup>)*

### THE STELLAR SALAD

(OUR SALAD CAN BE SERVED AS EITHER AN APPETISER OR A MAIN COURSE)

Poached Atlantic salmon | Baby spinach | Arugula | Pickled red radish  
Spelt | Pine nuts | Beet vinaigrette

Our salad can be served as either an appetiser or a main course

### SOUP

Green pea velouté | Mint | Parmesan toast

Prawn and fennel broth | Pastis cream

*All prices are still subjected to 10% service charge & prevailing government taxes*



# Menu du Jour

## LUNCH AT STELLAR

### MAINS

Arborio risotto | Clams | Peas | Garlic crumbs | Chives

Chicken roulade | Black garlic puree | Roasted baby carrots | Chervil cream

Pan-seared red snapper | Zucchini | Tomatoes | Basil

Angus beef short ribs | Potatoes | Pickled shimeji | Turnip | Bone marrow | Coffee beef jus  
*(Supplement \$12<sup>++</sup>)*

### STELLAR CHEESE

Selection of 4 Artisanal Cheeses | Pear | Muscatels | Bread | Crackers  
*(Supplement \$8<sup>++</sup>)*

### STELLAR DESSERT

Langue de chat | Cream cheese | Strawberry Chantilly | Berries

Mandarin ginger sorbet | Citrus | Tea jelly | Mixed nuts tuille