



# *Stellarbrate Menu*

• GET CANIVOROUS •

Thyme and Sea Salt Roll | Nori Butter

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Miso Butterscotch | Aubergine | Macadamia | Mini Tartlet

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Shredded Beef Cheek | Romaine Lettuce | Pickled Radish  
Spelt | Mixed Nuts | Honey Refrito

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Slow-Cook Angus Beef Short Rib | White Onion Soubise  
Pickled Shimeji | Caramel Onion Beef Jus

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Tiramisu in a Jar

\$140 for 2

*All prices are subjected to 7% government service tax.*



# *Stellarbrate Menu*

• FEELING PESCATARIAN •

Thyme and Sea Salt Roll | Nori Butter

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Miso Butterscotch | Aubergine | Macadamia | Mini Tartlet

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Home-Cured Ocean Trout | Romaine Lettuce | Pickled Radish  
Spelt | Mixed Nuts | Honey Refrito

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Murray Cod | Australian Lobster | Crustacean Essence | Garlic Chive

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Tiramisu in a Jar

\$200 for 3  
\$80 per extra pax

*All prices are subjected to 7% government service tax.*



# *Stellarbrate Menu*

• OMNIVORES DELIGHT •

Thyme and Sea Salt Roll | Nori Butter

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Miso Butterscotch | Aubergine | Macadamia | Mini Tartlet

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Home-Cured Ocean Trout | Romaine Lettuce | Pickled Radish

Spelt | Mixed Nuts | Honey Refrito

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Slow-Cook Angus Beef Short Rib | White Onion Soubise

Pickled Shimeji | Caramel Onion Beef Jus

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Murray Cod | Australian Lobster | Crustacean Essence | Garlic Chive

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Tiramisu in a Jar

\$260 for 3  
\$90 extra per pax

*All prices are subjected to 7% government service tax.*