

STELLAR  
at ALTITUDE<sup>®</sup>

*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

## TEXTURES OF APPLE AND FENNEL (V)

Apple Marmalade | Oat Crumble | Cucumber and Apple Sorbet | Fennel Granita

## DOWN THE RABBIT HOLE

Nine Layers of Chocolate | Mushroom | Salted Coffee Cream | Hazelnut Dacquoise | Nuts

## 50 SHADES OF ORANGE (V)

Citruses | Mango & Apricot Sorbet | Carrot | Fresh Tomatoes | Chromatic Fruit Pebbles

## FLOWER PAVLOVA

Osmanthus Sorbet | Passionfruit Ganache | Passionfruit Gel | Marigold

## HEY 'MITE'

Mushroom Pebbles | 'Vegemite' Parfait | Caramelised Banana | Chocolate Soil | Nitro Hazelnut Malt Rocks

## BEER BELLY

Elderwiess Beer Parfait | Pear Sorbet | Pear Mousse | Earl Grey Crumble | Pear Jelly

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