

STELLAR
at ALTITUDE[®]

8-Course Menu



Elements

8-COURSE MENU

\$ 258 ++

AMUSE BOUCHE



APPLES AND CREAM

Burrata | Apples | Quince | Celery | Buckwheat Puff



THE QUEEN OF THE SEA

Seared Hokkaido Scallop | Kaluga Queen Caviar | Leek Espuma | Watercress Oil



PACIFIC REEF

Fremantle Octopus | Pickled Clams | Sea Herbs | Seafood Essence



INFLORENCE & PISTA

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



OCEAN JEWELS

Australian Line Caught Market Fish | 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

*Last seating for 8-Course Dinner 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

HEY 'MITE'

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

50 SHADES OF ORANGE

Citruses | Mango apricot sorbet | Orange carrots | Fresh tomatoes | Passionfruit

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