

STELLAR
at ALTITUDE[®]

Lunch Menu



Menu du Jour

LUNCH AT STELLAR

3-COURSE LUNCH \$48⁺⁺ / 4-COURSE LUNCH \$58⁺⁺

A selection of seasonal snacks

APPETISERS

Aubergine mousse | Pistachio | Goat cheese | Thyme (V)

Avocado | Crabmeat | Tomato | Mango dressing | Shallot crumbs

Cured salmon mosaic | Fermented tapioca | Nori charcoal | Cod oil powder
(Supplement \$8⁺⁺)

THE STELLAR SALAD

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

Prawn salad | Baby spinach | Romaine | Raspberry vinaigrette
Crouton | Pine nuts

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

SOUP

Roasted butternut squash | Grated cheddar | Smoke cream | Cheddar toast

Smoked cabbage broth | Peas & pancetta | Carrot
(vegetarian option available)

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



Menu du Jour

LUNCH AT STELLAR

MAINS

Bouillabaisse risotto | Tomato | Clams | Mussel | Prawns | Dry sherry | Basil

Sustainable Barramundi | Mirin broccoli | Baby corn | Lime cream blanc

Seared chicken breast | Rosemary | Caponata | Chicken jus

Angus Tenderloin | Spinach puree | Mushroom vinaigrette | Crispy Potato | Red wine jus
(Supplement \$12⁺⁺)

STELLAR CHEESE

Selection of 4 Artisanal Cheeses | Pear | Muscatels | Bread | Crackers
(Supplement \$8⁺⁺)

STELLAR DESSERT

Roasted corn ice cream | Caramelised buckwheat | Honeycomb | Milk foam

Strawberry cream | Rhubarb whipped ganache | Strawberry rhubarb compote | Puff pastry

ADD-ONS

Free flow Champagne, Cocktails & Wine
(Top-up \$80⁺⁺)

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