

STELLAR
at ALTITUDE

A La Carte Menu



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• APPETISER •

Heirloom Tomatoes | Samphire Oil | Burrata | Pine Nuts Crumble
26

French Oysters | Finger Lime | Salty Fingers | Frozen Crème Fraiche
3 for 30
6 for 58

Jospered Fremantle Octopus | Charred Asparagus | Onion Soubise | Pickled Shallots
32

Spiced Wagyu Carpaccio | Braised Fennel | Capers Lemon Myrtle Dressing | Macadamia
28

Seared Hokkaido Scallops | Kaluga Caviar | Leek Espuma | Watercress Oil
38

• MAINS •

Australian Market Fish | Sea Asparagus | Pickled Clams | Fish Bone Caviar Sauce
48

Iberico Pork Presa | Grilled Scallions | Hazelnut Noisette | Smoked Piment Poultry Jus
46

Kulbarra Barramundi | Caramelised Cauliflower Florets | Green Grapes | Pineapple Masala Emulsion
42

Australian Wagyu Rump Cap | Textures of Sunchoke | Black Garlic | Grilled Sesame Broccolini
58

Spiced Duck Breast | Kale & Bulgur Wheat | Chicken Skin Crumble | Sherry Smoked Jus
45

All pices are still subjected to 10% service charge & prevailing gover nment taxes.



A La Carte Menu

• OF THE SEASON •

Sanchouku Wagyu On-the-bone Sriploin (500g)

Grilled Broccolini | Sunchoke | Heirloom Tomatoes With Caramel Onion
Port Wine Beef Jus & Mustard

168

Serves 2 - 3 pax | Please allow 30 - 40 minutes

Wood-Fired Sanchoku Wagyu OP Ribs (1kg to 1.2kg)

Grilled Broccolini | Sunchoke | Heirloom Tomatoes With Caramel Onion
Port Wine Beef Jus & Mustard

268

Serves 3 - 4 pax | Please allow 30 - 40 minutes

• DESSERTS •

DOWN THE RABBIT HOLE

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

18

TEXTURES OF APPLE AND FENNEL (V)

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

18

BEER BELLY

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

18

FLOWER PAVLOVA

Osmanthus Sorbet | Passionfruit Ganache | Passionfruit Gel | Marigold

18

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