



*5 - Course Menu*



# 11th Anniversary Elements Menu

## 5-COURSE MENU

\$160++

Celebrate our 11th Anniversary by taking a gastronomic journey down memory lane with this specially-curated Elements menu featuring nostalgic Stellar signatures

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### AMUSE BOUCHES

Miso Butterscotch Eggplant | Macadamia | Tart | Stracciatella  
Chicken Skin Cracker | Lemon Myrtle Crab | Peas | Finger Lime

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### PACIFIC REEF

Seared Green-Lipped Abalone | Foie Gras | Morel Sauce

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### ONE NIGHT IN PARIS

Classic Twice Baked Gruyere Souffle | Frisee and Truffle Salad

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### OCEAN JEWELS

Boston Lobster and Truffle Risotto

*by Chef Christopher Millar*

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### BEEF X ALIUM

Fi Wagyu Sirloin | Tempura Pickled Shallot Rings | White Onion Soubise  
Caramel Onion Beef Jus | Poached Leeks

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### 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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