

STELLAR
at ALTITUDE

8 - Course Menu



11th Anniversary Elements Menu

8-COURSE MENU

\$258++

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

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APPLES AND CREAM

Burrata | Apples | Quince | Celery | Buckwheat Puff

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THE QUEEN OF THE SEA

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

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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

Filet Mignon | 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

*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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