September Lunch Menu
Stellar at 1-Altitude is proud to be the first restaurant in Singapore to rear its own wagyu cattle at Australia’s premium Wagyu farm Tiana Park, located in the Riverina region of New South Wales.

Steadfast in its ongoing promise of sourcing and serving only the best ingredients from around the world, Stellar at 1-Altitude is now exclusively serving Tajima Wagyu beef sourced from its own cattle.

“Working directly with the Strong family, who owns the Tajima Farm at Tiana Park, gives us a special insight into what it takes to produce such a premium ingredient, which in turn inspires our culinary approach, ultimately resulting in an elevated gastronomic experience for our diners.” - Executive Chef Christopher Millar.

IN TAJIMA WE TRUST

Reputed for its remarkable quality, the Tajima crossbred Wagyu recently claimed top honours in the 2017 Wagyu Branded Beef Competition, scoring Gold in the class of Crossbred Wagyu, Bronze for Commercial Wagyu Steak, and was awarded Grand Champion Wagyu Brand by the Australian Wagyu Association.
Ingredients of the Season

**GAMBERI PRAWNS**
Rosso Di Mazara wild red prawns are fished in the Mediterranean sea, from the South-West coast of Sicily. With an intense taste and lightly sweet flavour, they are the only prawns in the world being sulphates free and awarded with the “Friend of the sea” certification.

**STURIA CAVIAR**
Sustainably produced in the Bordeaux region of France, Sturia caviar is meticulously selected grain by grain and tasted at every stage of the production process. A delicate salting process enables a robust expression of a long hazelnut flavour on the palate.

**LAVENDER SORREL**
Stellar now has its very own living herb garden. Try a ‘trip to the garden’ and taste a selection of herbs including lemon meringue scraped with Lavender sorrel.

**TAJIMA WAGYU**
Stellar is the first restaurant in Singapore to have its own Tajima cattle reared in northern Victoria, Australia. This Tajima wagyu has a specially formulated Japanese diet for 400 days and is renowned for its distinctive marbling and flavour.

**AUSTRALIAN BLACK WINTER TRUFFLE**
Known as the “black diamond” of the kitchen, these exquisite Périgord origin truffles are harvested in Australia during summer. The aroma is robust with essences of nuts, earth and garlic. The flavor is equally rich, savory and sweet.

**LIVE JADE TIGER ABALONE**
Sustainable abalone from Victoria Australia. Kept alive in tanks in Singapore these abalone are tender and rich in umami.

**DUME CESARI SAUCISSON FROM CORSICA**
Located in the middle of the Corsican mountains, Dume Cesari farms his pigs on a diet of barley and cereals in the summer and natural acorns and chestnuts in the winter. The dry aging of up to 24 months creates a unique character and taste.

**SUSTAINABLE MURRAY COD**
Known for its firm texture, delicious flavour and versatile cooking qualities, the Murray cod is Australia’s best white fish. Once listed as critically endangered due to over-fishing, the Australian Native fish is now produced only through sustainable practices.
Menu du Jour

- - - - - SET LUNCH MENU - - - - - -

3 COURSE LUNCH $48++ / 4 COURSE LUNCH $58++
A selection of seasonal snacks

- - - - - APPETISERS - - - - -

Warm Japanese pumpkin soufflé | dashi | daikon | wakame

Ocean trout tartare | yuzu | caramelized yoghurt | dried cranberry

Caramelised foie gras | poached strawberry | pickled French radish | pistachio pound cake
(Supplement $5)

- - - - - SOUP - - - - -

Silky wild mushroom velouté | parmesan | whole meal toast

French onion soup | gruyere | thyme

- - - - - THE STELLAR SEAFOOD SALAD - -
(AS HOT OR COLD SALAD / APPETISER OR MAIN)
CREATE YOUR OWN SEASONAL SEAFOOD SALAD

Tiger prawns | poached norwegian salmon | clams | mussels

Arugula | baby spinach | baby romaine

Fennel | beetroot | cherry vine tomato | pickled Japanese cucumber

Quinoa | sunflower seeds | walnuts

Lime and coriander vinaigrette | pomegranate and almond vinaigrette

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

- - - - - - - SET LUNCH MENU - - - - - - -

- - - - - - MAINS - - - - - -

Slow roasted stuffed pork belly | porcini | sweet corn

Pan seared sustainable seabass | passion fruits | malted béarnaise espuma

Capellini | smoked tomato | charred pepper | tiger prawn

Braised Tajima intercostal | green salsa | wasabi | baby vegetables

(Supplement $10)

- - - - STELLAR CHEESE - - - -

Selection of 4 artisanal cheeses | pear | muscatels | bread | crackers

(Supplement $8)

- - - - STELLAR DESSERT - - - -

Strawberry shortcake | white chocolate sphere | hot strawberry sauce

Elderflower yoghurt sorbet | grapefruit confit | orange foam

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À LA CARTE

Charcoal Bread $10
Smoked French Butter | Brandade | Olives | French radishes

• STARTERS •

- - - - - SPICY TAJIMA WAGYU TARTARE 35 - - - -
Japanese rice snow flake | caper gel

- - - FRESHLY SHUCKED FINE DE CLAIRE OYSTERS 45 -
Gazpacho sorbet | kombu gel

- - - - - FOIE GRAS 25 - - - - - - -
Foie gras terrine | corn butter | rhubarb | popcorn

- - - - SEARED HOKKAIDO SCALLOP 35 - - - -
Fine de Claire oysters | Morcilla and pancetta puree

- - - - GAMBERI PRAWN 35 - - - - - -
Gamberi prawn crudo | finger lime | black olive oil | truffle

- - - DEEP FRIED PURPLE FIG 25 - - - -
Tosi gorgonzola | Madagascan honey | Iberico crisp

- - - TWICE BAKED GRUYERE SOUFFLÉ 25 - - - -
Truffle salad

- - - - GREEN PEA VELOUTÉ 25 - - - - - -
Lapsang souchong | lemon myrtle

CHARCUTERIE ($50 for 2 pax)
Jamon Serrano Gran Reserva | Joseph Cesari saucisson from Corsica
Rillettes | Chris’ foie gras parfait
Served with accoutrements

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**MAINS**

- **LEMON TORTELLI 50**
  Homemade tartelli | smoked crème fraîche | lemon | caviar | garden broth

- **SUSTAINABLE MURRAY COD 50**
  Murray cod | oyster | umami | truffle

**BRAISED TAJIMA WAGYU CHUCK RIB MS 7-8 IN STOUT 70**
Charlotte potatoes | Girolles mushrooms

- **OTORO 75**
  Risoni | pancetta | hazelnuts

- **TRUFFLE GNOCCHI 50**
  Summer greens | smoked gnocchi | black truffle

- **POULET DE BRESSE 50**
  Butter poached poulet de bresse | star anise | truffle | pickled radicchio

**FROM THE WOOD FIRED JOSPER**

- Sanchoku Wagyu Striploin MS6 (220g) **$75**
- Tajima Wagyu Tri tip MS7-8 (220g) **$70**
- Stanbroke Augustus Angus Tenderloin MS2 (220g) **$50**
- Kobe Cuisine Wagyu Onglet (220g) **$60**
- Victorian ‘Tomahawk’ of Lamb **$50**
- Westholme Wagyu Ribeye MS3-5 (220g) **$75**

**THE ROAD TO TAJIMA**
A first in Singapore, Stellar is the first restaurant to have its own cattle at the esteemed Tajima Wagyu farm in Australia.

Stellar clients will have the unique opportunity to taste unique cuts from every part of the Wagyu.

**A TASTING OF SPECIALTY TAJIMA WAGYU CUTS (MS 7-8) **$80**
Josper Grilled Tri Tip | Braised Chuck rib | Sous vide and grilled oyster blade
Heirloom carrot puree | Pickled shimeji mushrooms | Mango ketjap

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

- - - SWEET WOOD FIRED NAGASAKI CORN 20 - - -
Roasted corn ice cream | Brown butter espuma | honeycomb | salty fingers

- - - - - VALRHONA CREMEUX 20 - - - - -
Caramelised chocolate cremeux | almond praline | cornflower blossoms

- - - - - WHITE PEACH 20 - - - - -
Peach and lychee sorbet | compressed peach | sauternes | berries

- - - - - STYLES OF CITRON 20 - - - - -
Passionfruit mousseline | Yuzu sorbet | confit of pink grapefruit | finger lime | tahitian vanilla sponge

- - - - - RHUBARB ROSE 20 - - - - -
Confit of rhubarb | salted licorice cream | honeycomb yoghurt | rose tuile

- - - - - VOLCANIC PAVLOVA 20 - - - - -
Mara de bois | chamomile ice cream | salted dulcey | honeycomb crumbs

ARTISANAL CHEESES 25
Served with quince paste, pear, celery, crackers and country bread

Brie De Meaux | Manchego | Taleggio | King Island Roaring Forties Blue | Livarot | Reblochon

Select three cheeses

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