



*December Lunch Menu*

STELLAR  
ALTITUDE

# Menu du Jour

## LUNCH AT STELLAR

3 COURSE LUNCH \$48<sup>++</sup> / 4 COURSE LUNCH \$58<sup>++</sup>

A selection of seasonal snacks

### APPETISERS

Jerusalem Artichoke | Iberico ham | Hazelnuts

Heirloom baby beetroot | Pomegranate | Crème Fraiche | Shallots

Foie Gras mousse | Cherry | Pistachio  
*(Supplement \$5<sup>++</sup>)*

### 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

### SOUP

Potato & Leek velouté | Wagyu dripping crumbs

Vegetable stew | Carrot | Parsnip | Turnip

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



# Menu du Jour

## SET LUNCH MENU

### MAINS

Spelt Risotto | Spinach | Shimeji | Scallops

Barramundi | Baby potato | Tobiko | Black garlic cream

Magret duck breast | Celeriac | Orange | Cranberry | Port

Mayura 100 Hour wagyu brisket | Cauliflower | Grape | Red wine glaze  
*(Supplement \$8<sup>++</sup>)*

### STELLAR CHEESE

Selection of 4 artisanal cheeses | pear | muscatels | bread | crackers  
*(Supplement \$8<sup>++</sup>)*

### STELLAR DESSERT

Mulled winter fruits | Plum pudding | Honey ice cream

Dark chocolate parfait | Orange & lemon marmalade | Mint butter flakes



# Menu du Jour

LUNCH AT STELLAR

5 COURSE GASTRONOMIQUE \$78<sup>++</sup>

## AMUSES

Loch Fyne oysters | Sake jelly | Ikura

Compressed water melon | Feta | Bolognaise oil

Mud crab | Clams | Saffron broth

Sanchoku Wagyu flank | Bone marrow crust | Chervil root

“Wild Flowers”

Raw organic honey comb | Kaffir lime | Hazelnut butter | Coconut sable

*Sommelier's Wine Pairing \$58<sup>++</sup>*

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