



August Dinner Menu



• T H E R O A D T O T A J I M A •



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 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 Tajima wagyu farms give 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



LOCH FYNE *Salmon and Oysters*

Ethically sourced and harvested from cool, clear waters of Scotland's West Coast, Loch Fyne salmon is smoked using generations-old artisanal methods and is renowned for its quality. Loch Fyne oysters are individually size graded, purified in filtered seawater and dispatched live. The flavour of the oysters vary from salty to almost sweet between seasons.



ROCK ROSE GIN

Nestled in a quiet village deep in the Highlands of Scotland is Dunnet Bay Distillery. Its highly acclaimed Rock Rose Gin is flavoured with botanicals such as sweet cicely, which brings lovely liquorice and aniseed notes, bog myrtle for its herbal flavour and finally apple mint with a slightly sweeter mint to taste.



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.



KAMPOT GREEN PEPPERCORNS

Kampot pepper corns from Cambodia grow best at foot of the mountains because of the quartz in the soil. Due to the policies of the Khmer regime they went into a decline. However now there is a resurgence. One of the world's best peppers they are highly perfumed and fragrant.



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.



FROMAGES MON *since 1960*

Hervé Mons is a third generation affineur, and one of France's most respected and award-laden cheese experts. He sources French and Swiss cheeses from specialist regional producers then carefully matures them at his facility Tunnel de la Collonge, a converted railway tunnel in nearby Ambière, France to produce a wide ranging and ever-changing array of spectacular artisanal cheeses.



HOKKAIDO UNI

The ban on harvesting sea urchins in the Shakotan area of Hokkaido is usually lifted in June. The time to enjoy fabulous fresh sea urchin is June to August. The uni from Hokkaido is the most prized because of the kombu, or kelp, that they feed on, and the clean water where they live.



Constellations

BY CHEF CHRISTOPHER MILLAR

CHEF'S 'OMAKASE' EXPERIENCE \$190⁺⁺

A specially curated 8 course tasting experience prepared by our chefs featuring the best ingredients of the day from the Stellar farms

6 COURSE CONSTELLATION \$140⁺⁺

WINE PAIRING \$98⁺⁺

Steamed sea urchin custard | Iberico cracker | Sturia vintage caviar (*\$10 supplement*)
2017 Greywacke, Sauvignon Blanc, Marlborough, New Zealand

or

Low temperature magret duck breast | rillettes | black radish | quince
2015 Katnook Estate, Merlot, Coonawarra, Australia

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Taste of Loch Fyne | Rock Rose Gin marinated Loch Fyne Kinglas salmon | Loch Fyne oyster
Australian avocado | ikura | sesame cracker
2010 Peng Wine, Magellan, Chardonnay-sauvignon Blanc, Chile

or

Deep fried purple fig | Tosi gorgonzola | Madagascar honey | Iberico crisp
2010 Peng Wine, Magellan, Chardonnay-sauvignon Blanc, Chile

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Mud crab, vongole clam and saffron broth | bamboo clam | garlic mandarin crumble

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Trip to the Garden | Nitro poached lemon meringue | fresh herb dust

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Crispy skinned baby Japanese Amadai | Tarama beurre noisette | zucchini | Cambodian kompot
2017 La Boheme Act 2 Dry Pinot Noir Rose, Yarra Valley, Australia

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Tajima wagyu flat iron MS 7-8 cooked over coals | sea urchin | fresh wasabi | smoked potato espuma
2015 St Hallett, Blackwell, Shiraz, Barossa Valley, Australia

or

Otoro | risoni | pancetta | hazelnuts
2015 St Hallett, Blackwell, Shiraz, Barossa Valley, Australia

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DESSERT ART

Elegantly crafted creations specially curated by our pastry chefs at your table
Paired by the Sommelier accordingly

*Minimum 2 pax orders of Constellations menu per table. Last order for Constellations is at 9.15pm.
To enjoy your gastronomic experience please allow a minimum of two hours.
All prices are still subjected to 10% service charge & prevailing government taxes.*



Constellations

BY CHEF CHRISTOPHER MILLAR

VEGETARIAN CONSTELLATION \$130⁺⁺

WINE PAIRING \$98⁺⁺

Braised fennel | pastis | candied burnt orange

2015 Pazo De Senorans, Albarino, Rias Baixas, Spanish



Deep fried purple fig | Tosi gorgonzola | Madagascar honey

2010 Peng Wine, Magellan, Chardonnay-sauvignon Blanc, Chile



Asparagus and coffee velouté



Wood fired potato | charcoal | burnt potato consommé | soil

2014 Morton Estate White Label, Pinot Noir, Marlborough, New Zealand



Warm burrata 'ravioli' | porcini | mushroom ketchup | winter truffle

2015 St Hallett, Blackwell, Shiraz, Barossa Valley, Australia



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• D E S S E R T •

SWEET WOOD FIRED NAGASAKI CORN

Roasted corn ice cream | brown butter espuma | honeycomb | salty fingers

VALRHONA CREMEUX

Caramelised chocolate cremeux | almond praline | cornflower blossoms

WHITE PEACH

Peach and lychee sorbet | compressed peach | sauternes | berries

SABLE OF MANGO

Lime curd | mango ice cream | crumble | raspberry

WILDFLOWERS

Raw organic honeycomb | kaffir lime | hazelnut butter | coconut sable

TULIP

Yuzu pillows | shiso sorbet | thyme jelly

MONS CHEESE SELECTION

A daily selection of cheese from France's premier fromagerie Mons.

Located near Lyon, the Mons Caves carefully mature cheeses from over 130 cheese makers around France.

The Mons cheese selection is served with quince paste, muscatels, pear, crackers and walnut bread.

(supplement \$10⁺⁺)