



*August Dinner Menu*



## • THE ROAD TO TAJIMA •



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<sup>++</sup>

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<sup>++</sup>

WINE PAIRING \$98<sup>++</sup>

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<sup>++</sup>

WINE PAIRING \$98<sup>++</sup>

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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----- **THREE COURSE MENU** -----

\$110\*\* ( ONE APPETISER + ONE MAIN + ONE SOUP OR DESSERT )

Charcoal Bread \$10

Smoked French Butter | Brandade | Olives | French radishes

• **S T A R T E R S** •

----- **TASTE OF LOCH FYNE** -----

Rock Rose Gin marinated Loch Fyne Kinglas Salmon | Loch Fyne oyster | Australian avocado  
ikura | sesame cracker

----- **LOW TEMPERATURE MAGRET DUCK BREAST** -----

Rillettes | black radish | quince

----- **STEAMED SEA URCHIN CUSTARD** -----

*(supplement \$10\*\*)*

Iberico cracker | Sturia vintage caviar

----- **DEEP FRIED PURPLE FIG** -----

Tosi gorgonzola | Madagascan honey | Iberico crisp

----- **TWICE BAKED GRUYERE SOUFFLÉ** -----

Truffle salad

----- **MUD CRAB, VONGOLE CLAM AND SAFFRON BROTH** -----

Bamboo clam | garlic mandarin crumble

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



• M A I N S •

----- **CRISPY SKINNED BABY JAPANESE AMADAI** -----

Tarama beurre noisette | zucchini | Cambodian kompot

----- **WARM BURRATA 'RAVIOLI'** -----

Porcini | mushroom ketchup | winter truffle

----- **ROASTED GUINEA FOWL** -----

Morels | leek | heritage carrot

----- **LOW TEMPERATURE IBERICO PLUMA** -----

Chorizo jam | jerez vinegar | burnt onion crisp

----- **STANBROKE AUGUSTUS ANGUS TENDERLOIN MS2** -----

Cauliflower cream | porcini sauce | mushrooms of the season

or

----- **MAYURA FULL BLOOD WAGYU TENDERLOIN MBS 8-9** -----

*(supplement \$40<sup>++</sup>)*

Cauliflower cream | porcini sauce | mushrooms of the season

**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.

**TAJIMA WAGYU "LE POT-AU-FEU GRANDE FETE"**  
*Beef broth for a special occasion*

Poached stuffed flank | pickled tongue | bone marrow | crumbed oxtail

*(supplement \$25<sup>++</sup>)*



• 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<sup>++</sup>)*