



August Lunch 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 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



LOCH FYNE SALMON

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.

STELLAR
ALTITUDE

Menu du Jour

SET LUNCH MENU

2 COURSE LUNCH \$38⁺⁺ / 3 COURSE LUNCH \$48⁺⁺

A selection of seasonal snacks

APPETISERS

Guerande tomato | buratina | olive crumb | basil

Roasted goat cheese | thyme soil | sourdough | mustard leaf

Caramelised foie gras | blackcurrant | pickled strawberry | brioche
(Supplement \$5⁺⁺)

Smoked green pea velouté | sourcream caviar | croutons

Roasted cauliflower soup | pomegranate | mint

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

Capellini aglio alio | king crab | ebi sakura | wakame butter

Iberico pork loin | chorizo jam | cherry | potato fondant

Seared silver snapper | tamarind | lemongrass | wild rice

Grilled tajima onglet | shallot ketchup | mushroom vinaigrette | sansho pepper

(Supplement \$10⁺⁺)

STELLAR CHEESE

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

(Supplement \$8⁺⁺)

STELLAR DESSERT

Butterfly pea flower granita | pandan pannacotta | lemon squeeze

Sago | gula melaka | fried grated coconut mousse



À L A C A R T E

Charcoal Bread \$10

Smoked French Butter | Brandade | Olives | French radishes

• S T A R T E R S | \$25⁺⁺ •

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 | Madagascar honey | Iberico crisp

TWICE BAKED GRUYERE SOUFFLÉ

Truffle salad

PORCINI VELOUTÉ

Winter truffle confit | mushroom chip



• M A I N S | \$ 5 0 + + •

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

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" 80

Beef broth for a special occasion

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



• D E S S E R T | \$ 2 0 + + •

..... **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

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