


Daniel & Esther

About Us:

 We're a married couple who love to travel, drink and eat (not necessarily in that order).

When we're not busy stuffing our faces, we own and operate The Good Beer Company, a hawker stall in Singapore's Chinatown, and 99 Bottles, a retail shop along...

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 **Daniel & Esther** @danandesther 44m
Beautiful #chileanseabass mitzosg yesterday. So flakey and tender. The tomatoes

A Dessert Art Experience At Stellar At 1-Altitude.



I recall a [previous visit](#) to Stellar at [1-Altitude](#) that had a menu highlighting sushi and sashimi, which struck me as slightly odd considering group executive chef Christopher Millar is about as Japanese as a kangaroo. But his latest menu, the Constellations Summer Gastronomic, is a more international affair, drawing on exciting influences from all around the world that offers gnocchi and iman bayeldi at the same time. The menu ends with the concept of Dessert Art, where sweets are plated and finished at the table.

While we haven't tried Chef Millar's new menu, we were invited to an exclusive Dessert Art session with Stellar's pastry chef Jasmin Chew.

An alumni of the prestigious Valrhona Institute in Paris, Chef Jasmin demonstrated the plating and finishing of the desserts served at the dining table as part of the menu. While I do make desserts such as the standard [tarts](#) and [brownies](#) that most other home bakers churn out, at Stellar we're talking about the level of using Gluco and Algin in a technique called *reverse spherification*, popularised by the likes of molecular gastronomy pioneer Ferran Adrià, and blowtorches for *flambé-ing* like in this Cherry Alaska.

Daniel & Esther 13h
@danandesther
Daniel trying his hand at slicing some #serrano #jamon. I don't think the folks at #mylittletapasbar...
[instagram.com/p/4UMzFsjPVd/](https://www.instagram.com/p/4UMzFsjPVd/)

Daniel & Esther 16h
@danandesther
Extremely well balanced with a candied citrus sweetness that's countered b... (Points Unknown IPA)
untp.beer/s/c196209184
Show Summary

Daniel & Esther 16h
@danandesther
#Pumpkin #custard balls and deep fried #radish #dumplings mitzosa. Part of

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Obviously, not quite in the same league as Chef Jasmin.

During the session, we had the opportunity to try our hand at these techniques. While I failed miserably at creating spheres out of an apple gelée (let's just say they ended up looking like bright green bird droppings), I was pretty handy with a blowtorch, caramelising my crème brûlée sugar topping to perfection - even if I should say so myself!

The Constellations Summer Gastronomic menu is priced at \$120++, \$140++ and \$160++ for 6,7 and 8 courses respectively. You can also opt for the Krug champagne pairing at \$400++ per person (minimum 7 diners), featuring Krug Vintages 2000 and 2003, and Krug Grande Cuvée. And judging by our experience at last year's World Gourmet Summit where Chef Millar was tasked with pairing [Macallan whisky and wagyu](#), you can rest assure he knows a thing or two about alcohol-food pairings.

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Stellar at [1-Altitude](#) is at [Level 62, 1 Raffles Place](#).

- Esther

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