

STELLAR
at ALTITUDE[®]

July 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



CARABINEROS PRAWNS

Firm texture, beautiful Carabineros are a large deep-sea prawn species known to the Spanish and Portuguese as “Carabineros”, to the English as “Scarlet Shrimp” or “Cardinal Prawns”, to the French as the “Crevette Imperiale”, and are renowned for their striking bright red color.



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.



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.



WHITE ASPARAGUS

More tender and delicate in flavour than green asparagus. White Asparagus from Germany is at its best during the Spring months.



LIVE JADE TIGER ABALONE

Sustainable abalone from Victoria Australia. Kept alive in tanks in Singapore these abalone are tender and rich in umami.



DUME CESARI SAUCISSON FROM CORSICA

Located in the middle of the Corsican mountains, Dume Cesari farms his pigs on a diet of barley and cereals in the summer and natural acorns and chestnuts in the winter. The dry aging of up to 24 months creates a unique character and taste.



PURPLE ARTICHOKES FROM ITALY

These seasonal globe artichokes are at their best during the summer months with a tender nutty character



Menu du Jour

SET LUNCH MENU

3 COURSE LUNCH \$48** / 4 COURSE LUNCH \$58**

A selection of seasonal snacks

APPETISERS

Hay smoked avocado | arugula | apricot Salsa | blueberry vinaigrette

Tuna tartare | pickled cucumber | samphire

Caramelised foie gras | rhubarb | balsamic reduction | brioche
(Supplement \$5)

SOUP

Roasted chicken cappuccino | wild mushroom tortellini

Roasted beetroot gazpacho | ricotta | red cabbage wasabi

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



Menu du Jour

SET LUNCH MENU

MAINS

Risotti | parmesan | fennel | tiger prawn | sansho pepper

Braised pork belly | burnt onion puree | pickled baby cabbage | green apple

Roasted barramundi | bouchot mussels | dill | charlotte potato

24 hours Tajima Beef cheek | nori | ginger | roasted baby zucchini
(Supplement \$10)

STELLAR CHEESE

Selection of 4 artisanal cheeses | pear | muscatels | bread | crackers
(Supplement \$8)

STELLAR DESSERT

Almond chocolate | sea salt caramel | sponge orange mousse

Mixed tropical | fruit sorbet | coconut foam | passion fruit caviar

COFFEE OR TEA

Choice of Espresso, Long Black or Flat White & daily selection of tea
\$4.50 each

BY THE GLASS

Prosecco

\$10

IN CELEBRATION OF 1-ALTITUDE'S 7TH ANNIVERSARY

Woodstock McLaren Vale 2013 Shiraz

\$10

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



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 •

SPICY TAJIMA WAGYU TARTARE 35

Japanese rice snow flake | caper gel

THREE IMPRESSIONS OF STURIA CAVIAR 45

Iberico crisp | Crème fraîche

FOIE GRAS 25

Foie gras terrine | corn butter | rhubarb | popcorn

SEARED HOKKAIDO SCALLOP 35

Belon and Fin de Claire oysters | Morcilla and pancetta puree

CARABINEROS PRAWN 35

Roe mousse | quinoa | prawn consommé

BRAISED FENNEL 25

Pastis | candied burnt orange

TWICE BAKED GRUYERE SOUFFLÉ 25

Truffle salad

MUSHROOM CONSOMMÉ 25

Truffle Caviar | pickled leek | hazelnut & celeriac tortellini

CHARCUTERIE (\$50 for 2 pax)

Jamon Serrano Gran Reserva | Joseph Cesari saucisson from Corsica

Rillettes | Chris' foie gras parfait

Served with accoutrements

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

• M A I N S •

LEMON TORTELLI 50

Homemade tortelli | smoked crème fraiche | lemon | caviar | garden broth

TURBOT 50

Artichokes Barigoule | radicchio | aged balsamico

BRAISED TAJIMA WAGYU CHUCK RIB MS 7-8 IN STOUT 70

Charlotte potatoes | Girolles mushrooms

MAINE LOBSTER 75

Truffle risoni | girolle | pancetta | pine nuts

TRUFFLE GNOCCHI 50

Summer greens | smoked gnocchi | black truffle

BUTTER POACHED POULET DE BRESSE 50

Morels | turnips

FROM THE WOOD FIRED JOSPER

Sanchoku Wagyu Striploin MS6 (220g) \$75

Tajima Wagyu Tri tip MS7-8 (220g) \$70

Stanbroke Augustus Angus Tenderloin MS2 (220g) \$50

Kobe Cuisine Wagyu Onglet (220g) \$60

Victorian 'Tomahawk' of Lamb \$50

Westholme Wagyu Ribeye MS3-5 (220g) \$75

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.

A TASTING OF SPECIALTY TAJIMA WAGYU CUTS (MS 7-8) \$80

Josper Grilled Tri Tip | Braised Chuck rib | Sous vide and grilled oyster blade

Heirloom carrot puree | Pickled shimeji mushrooms | Mango ketjap



• D E S S E R T •

----- **SWEET WOOD FIRED NAGASAKI CORN 20** -----

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

----- **VALRHONA CREMEUX 20** -----

Caramelised chocolate cremeux | almond praline | cornflower blossoms

----- **WHITE PEACH 20** -----

Peach and lychee sorbet | compressed peach | sauternes | berries

----- **STYLES OF CITRON 20** -----

Passionfruit mousseline | Yuzu sorbet | confit of pink grapefruit | finger lime | tahitian vanilla sponge

----- **BACON & EGGS 20** -----

Sheep's milk yoghurt | Elderflower honey | bacon soil

----- **VOLCANIC PAVLOVA 20** -----

Mara de bois | chamomile ice cream | salted dulcety | honeycomb crumbs

ARTISANAL CHEESES 25

Served with quince paste, pear, celery, crackers and country bread

Brie De Meaux | Manchego | Taleggio | King Island Roaring Forties Blue | Livarot | Reblochon

Select three cheeses