



September Dinner Menu

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.

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 vegetarian Omakase \$140++

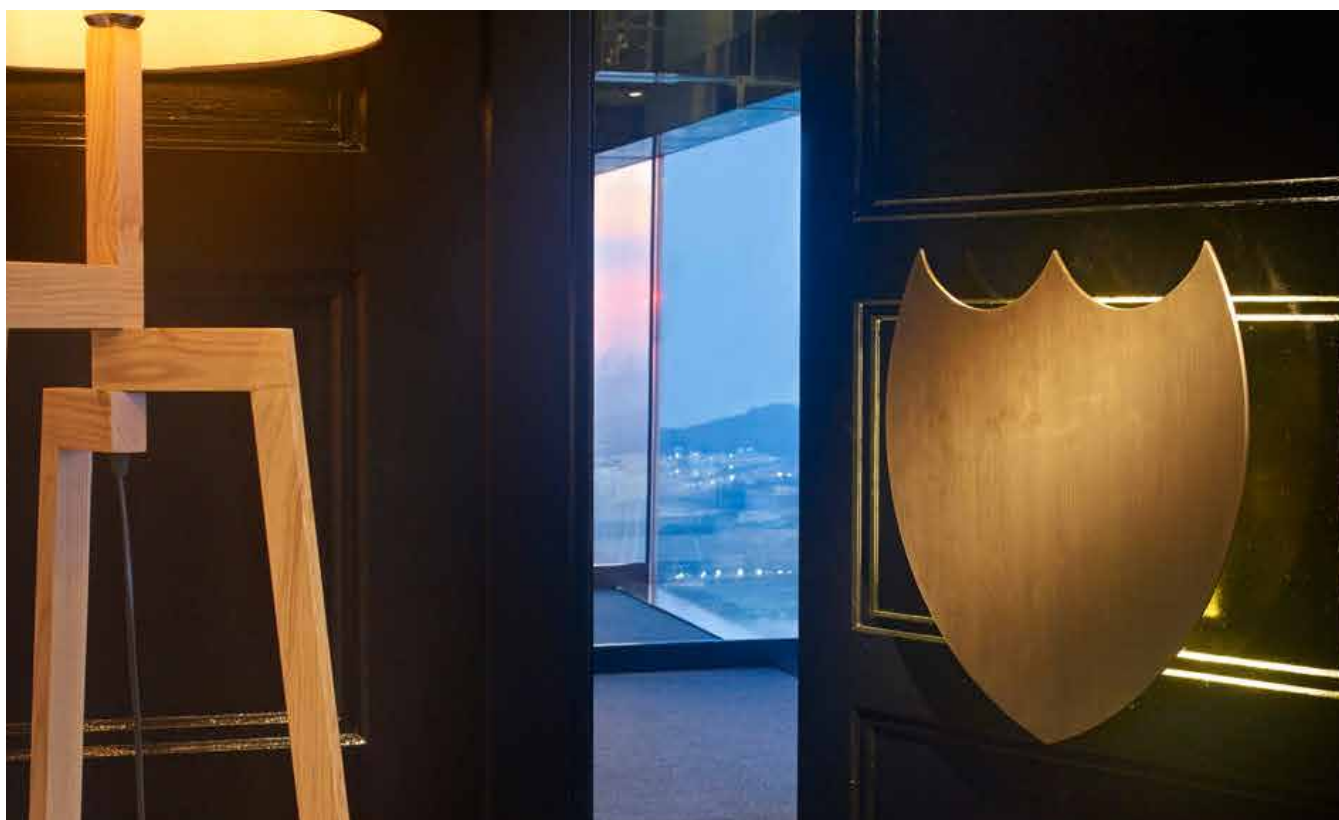
THE PLÉNITUDE SUITE

Follow our culinary team as they source for the world ultimate ingredients to pair perfectly with the Dom Pérignon Plénitudes. Ten courses served Omakase style featuring the very best of the season.

Paired with three different Plénitudes,

Dom Pérignon Vintage 2009
Dom Pérignon Rosé Vintage 2005
Dom Pérignon P2 2000

Ten course sensorial menu \$350++
The Plénitude Pairing \$550++



*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

6 COURSE CONSTELLATION \$140⁺⁺

WINE PAIRING RECOMMENDED BY OUR SOMMELIER \$98⁺⁺

Steamed sea urchin custard | Iberico cracker | Sturia vintage caviar

(\$10 supplement)

or

Tajima flank tartare | cured egg yolk | egg confit | grape mustard



Taste of Loch Fyne | Rock Rose Gin marinated Loch Fyne Kinglas salmon | Loch Fyne oyster

Australian avocado | ikura | sesame cracker

or

Deep fried purple fig | Tosi gorgonzola | Madagascar honey | Iberico crisp



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

or

Lautrec Pink garlic velouté | snails | basil



Crispy skinned baby Japanese Amadai | Tarama beurre noisette | zucchini | Cambodian kompot

or

Charred Japanese octopus | umami broth | bonito flakes | fresh green pea



Tajima wagyu flat iron MS 7-8 cooked over coals | sea urchin | fresh wasabi | smoked potato espuma

or

Roasted pigeon | heirloom carrot | itakuja | passion fruit

or

Seared lemon sole "meuniere" | beurre noisette | capers | charlotte potato | clam emulsion

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• D E S S E R T A R T •
WINE PAIRING RECOMMENDED BY OUR SOMMELIER

----- **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

----- **CHOCOLATE TERRARIUM** -----

Chocolate cloud | soil | parsley & mint sponge | green gooseberry | wood smoke

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⁺⁺)

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