

FROM EAST TO WEST

STELLAR STEAKHOUSE, 62ND FLOOR

HOURS OF OPERATION: 6.00PM - 10.30PM

APPETISERS

- NORMANDY ROYALE OYSTER NO.3**(1PC) 🍷

260

Ponzu sauce, lemon pearls
- STELLAR OYSTER** 🍷

260

Herb butter, fish sauce, bread crumbs, Parmesan, Gruyère
- PHU QUOC POACHED TIGER PRAWN** 🍷

280

Avocado tabasco crèmeux, clear ‘canh chua’ consommé, apple & cucumber condiment
- PAN SEARED SCALLOP & OCTOPUS CONFIT** 🍷 🥩

480

Humita, Mediterranean salad, orange vinaigrette, dill
- PERFECT EGG 63°C** 🥩 🍷 🥬

250

Sweet bell pepper piperade, egg, silky potato mousseline, aged Pecorino, olive crumble

SOUPS

- HUNGARIAN GOULASH** 🍷

280

Sourdough croutons, parsley
- LA FIAMMANTE TOMATO PURÉE** 🥩 🍷

230

Smoked Scamorza, tortilla chips, extra virgin olive oil, cream, fresh herbs



SHARING

- CAESAR SALAD** 🍷 🥩 🥬 🥬

350

Romaine lettuce, garlic croutons, pancetta, Parmesan cheese, Caesar dressing
- ADD ON: SMOKED CHICKEN**

100
- GRILLED SALMON** 🍷

150
- BUFFALO MOZZARELLA & TOMATO SALAD** 🥩 🍷 🥬

400

Arugula, balsamic pearls, balsamic reduction, basil pesto, extra virgin olive oil, heirloom tomato, Phu Quoc black pepper
- APÉRITIF BOARD** 🍷 🥩 🥬

650

Brie de Meaux, Fourme d’Ambert, Mimolette, chorizo, salami, Ibérico ham
- DUCK FOIE GRAS TERRINE**

1 100

Grilled sourdough, spicy mixed olives, gherkins, oven - dried tomatoes, raspberry compote

MAIN COURSES

- MISO GLAZED BLACK COD** (250G) 🍷 🥩

1 200

Grilled broccolini, creamy garlic potato
- PAN-ROASTED JAPANESE SEA BREAM** 🍷

1 100

Tarragon butter sauce, bitter orange marmalade, braised fennel & green asparagus
- PAN SEARED SALMON** (250G) 🍷 🥩

750

Grilled broccolini, creamy garlic potato, lemon butter sauce
- DRY-AGED DUCK BREAST** 🥩

950

Brown butter celeriac mille-feuille, sweet onion crèmeux, roasted apple
- HOUSE-MADE GNOCCHI** 🥩 🍷

500

Josper-roasted peach, silky burrata, heirloom tomato, basil spinach essence
- IBERICO GRILLED PORK CHOP** 🍷 🥩

1 200

Sautéed mushroom sauce
- WAGYU CHEESEBURGER** 🍷 🥩 🥬 🥬

850

Bacon, onion, Gruyère, lettuce, tomato, truffle mayonnaise, French fries
- JAPANESE GRILLED HIBACHI WAGYU STEAK** (200G) 🍷

1 600

Grilled onions, mushrooms & zucchini, soy sauce, steamed rice, miso soup, yuzu coleslaw salad, umeboshi
- STELLAR SIGNATURE MIXED GRILL TO SHARE** 🍷 🍷 🥩

7 800

(served with your choice of 4 sides & 4 sauces)

♦ Black Angus porterhouse 1kg

♦ Black Angus ribeye 250g

♦ Lamb rack 200g

♦ Lobster 600g

♦ Tiger prawns 250g

STELLAR SIGNATURE AGED CUTS

All dishes are served with your choice of 1 side dish & 1 sauce

AUSTRALIAN PORTORO BLACK ANGUS 🍷
TOMAHAWK MB2+ (1~1.4KG) 100G 385

AUSTRALIAN RIVERINA BLACK ANGUS 🍷
PORTERHOUSE MB2+ (1KG) 100G 310

AUSTRALIAN KIDMAN WAGYU 🍷
TENDERLOIN MB2/3 (180G) 1 800
STRIPLOIN MB2/3 (250G) 1 500
RIBEYE MB2/3 (250G) 1 600

AUSTRALIAN SHIMO WAGYU 🍷
TENDERLOIN MB4/5 (180G) 2 200
STRIPLOIN MB4/5 (250G) 1 900

AUSTRALIAN PORTORO BLACK ANGUS 🍷
RIBEYE MB2+ (250G) 1 300

JAPANESE KAMICHIKU WAGYU 🍷
STRIPLOIN A4 (200G) 2 600

DEGUSTATION MENU 2,400

WINE PAIRING	1,200 (INCLUDING 4 WINES)	1,500 (INCLUDING 6 WINES)
PHU QUOC POACHED TIGER PRAWN 🍤		
Avocado tabasco crémeux, clear ‘canh chua’ consommé, apple & cucumber condiment		
◆		
PERFECT EGG 63°C 🍳🍴🍷		
Sweet bell pepper piperade, egg, silky potato mousseline, aged Pecorino, olive crumble		
◆		
HOUSE-MADE GNOCCHI 🍝🍴		
Josper-roasted peach, silky burrata, heirloom tomato, basil spinach essence		
◆		
PAN-ROASTED JAPANESE SEA BREAM 🐟		
Tarragon butter sauce, braised fennel and green asparagus, bitter orange marmalade		
◆		
SEASONAL FRUIT SORBET 🍷🍴		
◆		
MARMORATED SHIMO WAGYU STRIPLOIN 🍷🍴		
Brown butter celeriac mille-feuille, sweet onion crémeux, roasted apple		
◆		
CITRON CLOUD 🍷🍴🍷		
Financier cake, chilled lychee-yogurt ice cream & strawberry tuile		

SAUCES

RED WINE 🍷	150
BÉARNAISE 🍴🍴🍷	150
PHU QUOC PEPPER SAUCE 🍷🍴	150
WILD MUSHROOM 🍷🍴	150
CHIMICHURRI 🍴	150

SIDE DISHES

SAUTÉED MIXED MUSHROOMS 🍴🍴	180
SAUTÉED ASPARAGUS 🍴🍴	200
TRUFFLE MASHED POTATO 🍴🍴	200
GRUYÈRE MAC & CHEESE 🍴🍴	200
FRENCH FRIES 🍴	200

DESSERTS

GENMAICHA & POPCORN SABLÉ 🍴🍴🍷	230	
Vanilla ice cream		
CHOCOLATE TRUFFLE TART 🍴🍴🍷	250	
Phu Quoc peppercorn biscuit		
CITRON CLOUD 🍴🍴🍷	200	
Financier cake, strawberry tuile, chilled lychee-yogurt ice cream		
TIRAMISU AFFOGATO 🍴🍴🍷🍷	310	
Mascarpone, cream, eggs, Marsala wine, espresso coffee		
RUM BABA 🍴🍴	290	
Baba dough, agrume, mascarpone Chantilly, brown rum		
SELECTION OF GELATO 🍴🍴 (1 SCOOP)	150	
◆ VANILLA	◆ STRAWBERRY	◆ YOGHURT
◆ CHOCOLATE	◆ SALTED CARAMEL	