

STELLA

WIFI : Stella Guest | Password : seasilounge

UNDER THE SEA

~minimum wait time 40mins during peak hours

- Live Boston Lobster 450-500g jospur grilled lobster, salt & pepper, add garlic aioli +4 per lobster 62 | 176
1 Lobster | 3 Lobster
- Whole Grilled Snapper 700-900g 68
choice of:
seafood sauce | spicy al ajillo | caper cream
- Whole Grilled Grouper 800-1000g 78
choice of:
seafood sauce | spicy al ajillo | caper cream
- Grilled Whole Turbot 130
1.3-1.5kg jospur grilled turbot with caper cream sauce
- Dover Sole 350g | 700g 26 | 48
pan seared dover sole with caper cream sauce

-No further discount for this section

CHARCOAL GRILL

~minimum wait time 30-40mins during peak hours

- Jospur Grilled White Wine Clams (S) 24
white clams, dried chilli, white wine garlic broth, toast
- Grilled Prawns 6pcs (GF) (DF) 24
jospur grilled cajun prawns, roasted lemon
- Grilled Pork Ribs 38
550g jospur grilled pork ribs, barbecue sauce
- Char-Grilled Whole Chicken (DF) 48
900g jospur grilled, marinated whole cornfed chicken
- Iberico Pork Rack (GF) (DF) 46 | 82
jospur grilled iberico pork rack
2 pieces | 4 pieces
- New Zealand Grass Fed Ribeye 40 | 76
jospur grilled cornfed ribeye, truffle veal jus
250g | 500g
- Baby Lamb Rack (DF) (GF) 44 | 80
jospur grilled baby lamb rack, chimichurri
4 pieces | 8 pieces
- Char-Grilled Sweet Corn (V) (DF) 10
jospur grilled white corn, salt & pepper
- Char-Grilled Broccolini (V) (DF) 14
jospur grilled broccolini, salt & pepper, roasted lemon

SWIRL & TWIRL

- Mushroom Linguine (V) 17
linguine pasta, sautéed garlic mushroom, garlic butter sauce, parmesan cheese
- Seafood Linguine (S) 19
linguine pasta, prawns, clams & baby squid, chilli padi, garlic butter sauce, parmesan cheese
- Seafood Marinara 21
linguine pasta, prawns, clams, baby squid, tomato sauce, parmesan cheese
- Vongole Linguine (S) 21
linguine pasta, little neck clams, white wine, chilli flakes, dashi broth
- Grilled Prawn Linguine (DF) (S) 21
linguine pasta, grilled prawns, garlic, dashi broth, chilli padi, tobikko, furikake

SIDES

- Truffle Fries (V) 10
- Fries (V) (DF) 7
- Sweet Potato Fries (V) (DF) 10
- Char-Grilled Seasonal Veggie (V) (GF) (DF) 8
- Sautéed Garlic Mushrooms (V) (GF) 8
- Homemade Yuzu Slaw (V) (GF) (DF) 8
- Cajun Baby Potatoes (V) (DF) (S) 8
- Toast ~ 2 pcs (V) 4



Vegetarian
may contain eggs



Gluten Free



Dairy Free



Contains Chilli

While we take steps to minimize risk and safely handle foods that contain potential allergens. Please be advised that cross-contact may occur.

All prices are subjected to Service Charge and GST
Limited discounts applicable platters and live seafood

BITS & BITES

- Fish on Chips (DF) (S) 24
fried humpty doo barramundi slices, fries, tartare sauce
- Mexican Seafood Stew (S) 26
rich prawn bisque, iberico chorizo, prawns, squid, white clams, toast
- Cajun Corn Ribs (V) (GF) (DF) (S) 12
deep fried corn ribs, cajun spice
- Wasabi Prawns 6 Pcs (DF) (S) 22
deep fried prawn balls, wasabi mayo, lychee
- Buttered Baby Squid 24
grilled seasonal baby squid, lemon curd, roasted lemon
- Bonito Butter Garlic Prawns 24
grilled prawns, creamy garlic butter sauce, tobikko, bonito flakes, furikake, toast
- Lemongrass Wings 5 Pcs (DF) 16
deep fried lemongrass chicken wings, homemade spicy dip
- Whole Cauliflower (V) (GF) 14
fried whole cauliflower, browned butter, chimichurri, capers, parmesan cheese
- Jalapeño Broccoli Florets (DF) (S) 16
deep fried broccoli, jalapeño mayo, furikake, crispy rice puff
- Cheesy Nachos (V) (GF) (S) 16
corn tortilla chips, salsa, jalapeño, sour cream, homemade cheese sauce

PLATTERS TO SHARE

~minimum wait time 30-40mins during peak hours

-Good for sharing

- Charcuterie Platter 70
chorizo, salchichón, mortadella with pistachio, parma ham, camembert, gouda, manchego, blue cheese, assorted condiments
- Cheese Platter (V) 38
camembert, gouda, manchego, blue cheese, assorted condiments
- Cold Cut Platter 38
chorizo, salchichón, mortadella with pistachio, parma ham, assorted condiments
- Taco Platter 6 Pcs 42
choose up to 3 types of tacos:
birria beef | mushroom | barramundi | soft shell crab
- Carnivore's Platter 168
500g ribeye, 900g whole roasted chicken, 550g pork ribs, sautéed garlic mushroom, fried baby potatoes
- Butcher's Platter 210
500g ribeye, 6 pcs baby lamb rack, 3 pcs iberico pork rack, fried baby potatoes, yuzu slaw
- Char-Grilled Seasonal Veggie Platter (V) 22
jospur grilled seasonal vegetables, chimichurri
- Garlic Butter Seafood Boil 80
white clams, prawns, scallops, baby squid, broccoli, sautéed garlic mushroom, creamy garlic butter sauce
- Boston Seafood Bag 132
whole boston lobster, clams, prawns, scallops, broccoli, corn, potatoes
choice of : chilli | pepper | cream
- Diver's Platter 230
jospur grilled turbot 1.3-1.5kg, caper cream sauce, 1kg jospur grilled white wine clams, cajun corn ribs, 16pcs grilled cajun prawns, mexican seafood stew, toast
- Mini Seafood Platter 85
350g dover sole, caper cream sauce, buttered baby squid, 6 pcs grilled cajun prawns, 3 pcs crispy crab tacos with wasabi mayo, lemon curd, yuzu slaw
- Mini Meat Platter 96
choice of 2 meats:
2pc Iberico Pork Rack | 250g Grass Fed Ribeye | 4pc Lamb Rack
with loaded nachos, sautéed garlic mushrooms

-No further discount for this section

SAUCE AND DIPS

- Truffle Mayo (V) (GF) (DF) 4
- Sour Cream & Spring Onion Dip (V) (GF) 4
- Chimichurri (V) (GF) (DF) 4
- Nachos Cheese Dip (V) (GF) (S) 4
- Truffle Veal Jus 4
- Caper Cream Sauce (V) (GF) 4
- Spicy Ajillo Sauce (V) (GF) (DF) (S) 4
- Seafood Sauce (V) (GF) (DF) 4

We do not serve complimentary tap water.
Packaged water is available at \$1.50 per 500ml or \$2 for 2 bottles.

STIRRED & TOSSED

- Triple Mushroom Soup (V) 10
truffle oil, sour cream, croutons
- Tomato Soup (V) 10
parmesan crisp, sour cream
- Grilled Prawn Salad (DF) 24
mesclun salad, organic red quinoa, grilled prawns, croutons, asian dressing, furikake
- Caesar Salad 18
romaine lettuce, caesar dressing, crispy parma ham, quail eggs, cherry tomatoes, croutons, parmesan cheese
add parma ham + 6
- Quinoa Roasted Vegetable Salad (V) (GF) (DF) 24
organic red quinoa, roasted vegetables, olives, crispy chickpeas, roasted sesame dressing
add parma ham + 6
- Burratina Salad (V) (GF) 24
rocket salad, rock melon, strawberry, grapes, burratina cheese, balsamic glaze
add parma ham + 6
- Seared Ahi Tuna Salad (DF) 24
seared ahi tuna, mesclun salad, wafu dressing, edamame, wakame, mandarin orange, cucumber, shallots, radish
- Spicy Tuna Tartare (DF) 22
tuna, avocado, shallots, furikake, tobikko, shoyu, sake, seaweed rice crackers

BETWEEN THE BUNS

- Crispy Chicken Burger (S) 22
fried spiced battered chicken thigh, cheddar cheese, lettuce, tomato, homemade sauce, fries
- Tempura Portobello Burger (V) 18
fried tempura battered portobello, cheddar cheese, lettuce, tomato, balsamic & teriyaki glaze, fries
- Smashed Beef Burger 24
double smashed beef patties, homemade sauce, caramelized onions, lettuce, cheddar cheese, fries
- Birra Beef Tacos 3 pcs 19
pan fried tacos with slow cooked beef brisket, molé, pico de gallo, mozzarella & cheddar, beef consommé
- Cheesy Mushroom Tacos 3 pcs (V) 15
pan fried tacos with sautéed garlic mushrooms, mozzarella & cheddar
- Barramundi Tacos 3 pcs 19
pan fried tacos with marinated humpty doo barramundi, house slaw, mozzarella & cheddar, chipotle mayo
- Crispy Soft Shell Crab Tacos 3 pcs 19
pan fried tacos with crispy fried soft shell crab, house slaw, mozzarella & cheddar, wasabi mayo
- Cheesy Melts with Tomato Dip (V) 18
garlic butter, gouda, provolone, mozzarella, cheddar, cheese sauce, tomato dip
- Seafood Roll with Baby Potatoes 28
lobster, crabmeat, prawn, butter garlic sauce, yuzu slaw
fried baby potatoes
- Chilli Soft Shell Crab Topless Sliders (S) 22
crispy fried soft shell crab, scrambled eggs, chilli crab sauce, garlic flakes

SWEET ENDINGS

- Stella's Chocolate Molten (V) 16
with chocolate ice cream
- Red Velvet Molten (V) 16
with cream cheese, strawberry milk sherbet
- Matcha Molten (V) 16
with adzuki beans, hokkaido milk ice cream
- Stella's Cheese Tart (V) 16
parmesan cheese tart, salted caramel ice cream, olive oil
- Sticky Toffee Date Cake (V) 16
warm honey date cake, toffee caramel sauce, hokkaido milk ice cream
- Sweet Tteokbokki (V) 16
fried korean rice cakes coated in cinnamon sugar, chocolate sauce
- Molten Platter (V) 45
trio of molten cakes - matcha, red velvet, & chocolate, served with hokkaido milk and chocolate ice cream
- Ice Cream Cup (V) 5
single scoop, sprinkled with fruity pebbles.
choice of:
Hokkaido Milk | Chocolate | Salted Caramel | Strawberry Milk Sherbet