

STELLA



SMALL PLATES

- Caesar Salad** 12
Romaine Lettuce, Caesar Dressing, Parma Ham, Quail Eggs, Cherry Tomatoes, Croutons, Parmesan Cheese
- Triple Mushroom Soup** 8
with Sour Cream, Croutons
- Clam Chowder** 10
with Croutons
- Grilled Organic Sweet Corn** 10
with Chipotle Mayo, Cotija Cheese, Spices
- Beer Battered Fish on Chips** 18
Marinated Barramundi with Fries
- Mushroom Linguine** 18
Cheesy Triple Mushroom, Corn, Pasta with Garlic Bread
- Seafood Linguine** 20
Cheesy Pasta with Prawns, Clams, Squid, Spices with Garlic Bread
- Crispy Portobello Burger** 18
Tempura Portobello, Cheddar Cheese, Balsamic Glaze & Teriyaki Glaze, with Fries
- Smashed Beef Burger** 24
Double Smashed homemade Beef Patties, Caramelised Onions, Cheddar Cheese, with Fries

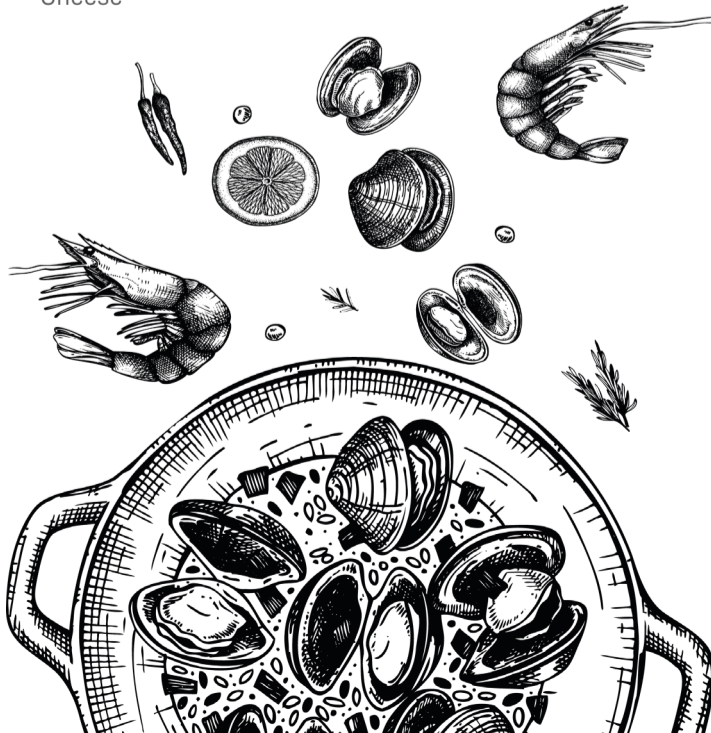


DESSERT

- Stella Chocolate Molten** 12
Chocolate Molten Cake, Belgian Chocolate Ice Cream and almond nibs
- Lemon Meringue Tart** 12
Vanilla Ice Cream, Mixed Berry Compote and almond nibs
- Chocolate and Salted Caramel Tart** 12
Macadamia Nut with Caramel Ice Cream, Mixed Berry Compote and almond nibs
- Banana Pudding** 12
Bananas, Vanilla Pudding, Biscuit with Macadamia Nut with Caramel Ice Cream and almond nibs
- Ice Cream Cup** 5
Single scoop with Almond Nibs
- Belgian Chocolate Vanilla Bean Macadamia Nut with Caramel**

TO SHARE

- Seasonal Live Oysters** Seasonal Price
Oyster selection varies daily, Shucked fresh upon ordering.
- Charcuterie Platter** 38
Idiazabal, Blue And Brie Cheese, Chorizo, Serrano, Parma Ham and Condiments
- Truffle Fries** 14
with Grated Parmesan and Truffle Dip
- Grilled Cauliflower Steak** 14
with Cauliflower Puree, Grated Parmesan, Chimichurri
- Lemongrass Wings 6 Pcs** 16
Deep Fried Lemongrass Marinated Chicken Wings with Homemade Spicy Dip
- Baby Squid a la Plancha** 22
Pan Seared Argentinean Baby Squid with Chimichurri
- Butter Garlic Prawns** 22
Prawns Cooked in Garlic and Butter Broth with Garlic Bread
- White Wine Clams** 18
Clams Sauteed in White Wine, Garlic, Butter, Shallots with Garlic Bread
- Grilled Veggie Platter** 16
Grilled Seasonal vegetables, with Chimichurri
- Grilled Pork Skewers (6 Pcs)** 14
Marinated Pork Skewers with Homemade spicy dip
- Birria Beef Tacos** 21
Pan fried Corn Tortillas filled with Slow cooked Beef Shortribs, Smothered with Tasty Mole and Shredded Cheese, Served with a Rich Beef Consomme
- Vegan Taco** 16
Pan fried Vegan tacos filled with Soy Beans, Smothered in Vegan Mole and Shredded Vegan Cheese



THE GRILL

Waiting time 30-40 mins~

- Pan Seared Barramundi 300g** 32
Served with a Bagna Cauda Sauce and Cherry Tomato Salsa
- St. Louis Pork Ribs, Half Rack 450g** 32
Mibrasa Grilled Pork Ribs Glazed in BBQ Sauce with Mesclun Salad and Balsamic Dressing
- Whole Roasted Chicken 900g** 48
Mibrasa Grilled, Whole Cornfed Chicken and Mesclun Salad with Balsamic Dressing
- Iberico Pork Chop 500g** 70
Mibrasa Grilled Bone-in Iberico pork chop, and Mesclun Salad with Balsamic Dressing
- USDA Ribeye 400g** 70
Mibrasa Grilled 400g USDA Ribeye, with Truffle Butter and Mesclun Salad with Balsamic Dressing
- Whole Lamb Rack 450g** 70
Mibrasa Grilled 400g Baby Lamb Rack, and Mesclun Salad with Balsamic Dressing

ADD ON SIDES AND DIPS

- Shoestring Fries 6
- Sweet Potato Fries 8
- Grilled Vegetable 8
- Apple Cabbage Slaw 8
- Sauteed Mushroom 8
- Truffle Mayo 4
- Sour Cream and Spring Onion Dip 3
- Chimichurri 3



- Vegetarian Gluten Free Dairy Free Spicy Contains Nuts

All prices subject to Service Charge and GST.
Please do inform us of any food allergies.
Do note that all items will be served once ready.

WIFI : Stella Guest
Password: seasilounge

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