

Stall No. 178906

Name
Month DEC

15 STAMFORD

BY ALVIN LEUNG

STARTERS

- Singapore Chicken Satay, Peanut Sauce (1/2 DOZEN) **22**
- Hokkaido Scallop, Adobo Butter, Ginger (PER PIECE) **14**
- Hamachi, Calamansi Ponzu, White Sesame **28**
- Hokkaido Scallop, Sakura Plum, Shiso, Soy Jelly **26**
- Spicy Tuna Tartare, Nori Crackers **26**
- Foie Gras, Pineapple Textures, Coriander **32**
- Indonesian Spiced Roasted Bone Marrow, Braised Ox Tongue and Shallot Marmalade **24**
- New Zealand Little Neck Clam, Chilli Ginger Paste, Chardonnay **30**
- Octopus, Eggplant, Asian Chimichurri **28**

SALADS

- Three-style Corn Salad, Heirloom Tomatoes, Hong Kong "Pat Chun" Vinaigrette **18**
- Fruit Rojak and Chicken Coronation **18**
- Spicy Snow Crab Caesar Salad **26**
- Thai Beef and Kale Salad **32**

SIDES

- 5-4-1 Mashed Potato, Salted Fish **12**
- Blanched Morning Glory, Pork Lard, Shallot Oil **12**
- Garden Salad, Assam Vinaigrette **10**
- Sweet Potato Fries **10**
- Wok-fried Milk Cabbage, Sambal Belacan **12**
- Macaroni & Cheese, Preserved Chinese Sausage **14**

ABOUT CHEF ALVIN LEUNG

At 15 Stamford, three Michelin-starred Chef Alvin Leung has taken inspiration from his years of walking through Asia, such as Korea, the Philippines, Thailand, Malaysia, Hong Kong and Singapore, to pay humble tribute to Asian cuisine. From our local signature Satays to Yakitori in Japan and grilled skewered meats along the streets of Thailand and Vietnam, Chef Leung has translated his love for Asian street food to a dedicated Wood-grill section on the menu.



WOOD-GRILL

Where the freshest produce are grilled over a curated combination of wood and charcoal, bringing the dish to a perfect charred.

FARM

- Grain-fed Beef Flank Steak, Rosedale Ruby, Australia 300G **44**
- Wagyu Beef Hanger Steak, Tajima, Australia 300G **66**
- Angus Prime Beef Striploin, Greater Omaha, USA 300G **66**
- Angus Prime Grade Beef Rib Eye, Greater Omaha, USA 300G **68**
- Black Angus Beef Tenderloin 150 Days MS 2+, **74**
Grainge, Australia 300G
- Miyazaki Wagyu Beef Striploin A4, Japan 200G **170**
- Black Angus Beef Tomahawk Steak 150 Days MS 2+, **180**
Grainge, Australia 1KG
- Sweet Pork Rack Chop, Bangalow, Australia 300G **54**
- Omega Lamb Short Loin T-Bone, Mottainai, Australia 300G **64**

SEA

- Wild King Prawn, Skull Island, Australia 250G **52**
- Maine Lobster, USA 550G **90**
- Red King Crab Leg, Norway 300G **102**
- Barramundi Fillet, Kühlbarra, Singapore 300G **44**
- Wild Snapper Fillet, New Zealand 200G **52**
- Patagonian Toothfish, Glacier 51, Australia 300G **58**
- Atlantic Cod, Norway 300G **58**

LAND

- Eggplant, Saikyo Miso, Almond, Nanami Chilli Pepper **12**
- Cauliflower, Thai Hollandaise **12**
- Vine Tomato, Pat Chun Vinegar, Burratina **12**

Served with a choice of Bonito Butter, Sarawak Black Pepper Mushroom Sauce, Asian Chimichurri and Thai Hollandaise.

PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES OR FOOD INTOLERANCES.

Prices are in Singapore dollars and subject to 10% service charge and 7% government tax.

ASIAN FAVOURITES

- "Bak Kut Teh" Pork Prime Rib, Compressed Watermelon, Angelica BBQ Sauce **58**
- Atlantic Cod, Little Neck Clam, Lemongrass, Coconut, Foie Gras Sauce **48**
- 15 Stamford Rotisserie Chicken Rice **28**
Prebiotic-fed "Yuan" Chicken and a mix of "Jin Long Yu" Organic Premium-graded Rice and Thai Jasmine Rice
+ SHAVED DRIED ABALONE **+12**
- Laksa, Chargrilled Tiger Prawns, Smoked Onsen Quail Eggs **32**
- "Har Mi" Linguine, Tiger Prawns **36**
- 72-hour Beef Short Ribs 'Rendang', Pickled Cabbage **68**
- Lamb Loin and Neck, Smoked Eggplant, Dukkah, Apple Mint Jelly, Black Garlic Onion Sauce **64**
- Seafood Fried Rice, X.O. Sauce, Scallion, Sea Urchin **28**
- Wagyu Beef Hor Fun, Egg Yolk **38**

DESSERTS

- "Yeung Ji Kam Lu" Mango, Sago, Pomelo and Coconut Snow **20**
- Rotisserie Pineapple Masala, Vanilla Ice Cream **18**
- 15 Stamford Chendol **20**
- Eight Treasures Lemper, Coffee Caramel, Rum, Coconut Ice Cream **16**
- Gula Melaka Crème Brûlée, Lime Sorbet, Cherry Meringue **18**
- French Toast, Dulce de Leche Ice Cream, Raspberry Compote **18**
- Double-boiled Pear, Longan, Almond, Red Date **16**
- Fresh Fruit Platter **16**
- Ice Cream or Sherbet (PER SCOOP) Strawberry, Chocolate Fudge or Madagascar Vanilla **6**