15 STAMFORD

BY ALVIN LEUNG

Stall No. 178906
Name
Month DEC

ASIAN CEVICHES

New Zealand King Salmon 24
Sakura Ebi, Honey Pineapple, Kaffir Lime, Thai Basil, Toasted Jin Long Yu Rice Powder

Yellowtail Amberjack 24
Yuzu Gel, Scallion Oil, Garlic, Chilli, Ponzu

Yellowfin Tuna Akami 24
Nori Pie Tee, Furikake, Gochujang Dressing

Japanese Madai 28
Sea Urchin, Lime Turnip, Pomelo, Ikan Bilis, Chincalok

Asian Sea Bass 22
Palm Sugar, Cilantro, Red Chilli, Lime Coco Milk

Hokkaido Scallop 28
Finger Lime, Jambu, Mandarin Orange, Chia Seed, Shrimp Oil

Greenland Shrimp 28
Lime Avocado, Pressed Cucumber & Apple, Spiced Tomato Essence

SALADS

Chargrilled Avocado 16
Watercress, Macerated Cherry Tomatoes, Persian Feta, Herb Yoghurt Dressing

Coal Charred Beetroot 16
Pinenut, Fried Kale, Burnt Butter, Parmesan

Three Style Corn 16
Heirloom Tomato, Pat Chun Vinaigrette

SIDES

Fried Hand Cut Russet Potato Fries 12
Smoked Chilli Sea Salt, Ginger Flower & Tamarind Vinegar

Baked Vine Tomato 12
Quail Egg, Ketchup Garlic Sauce

Mesclun Greens 8
Puffed Rice, Teh O Limau Vinaigrette

Grilled Corn On The Cob 12
Melted Butter, Sea Salt

Stir Fried Amaranth Spinach Leaves 12
Butter, Salted Egg

Fried Brussels Sprout & Kale 12
Yuzu Mayonnaise, Citrus Rind

Sautéed Mushrooms 14
Shaoxing Wine, Meat Gravy

Blanched Morning Glory 9
Pork Lard, Shallot Oil

Grilled Cauliflower 12
Thai Hollandaise

Grilled Eggplant 14
Saikyo Miso, Nanami Chilli Pepper

Wok Fried Chinese Yam 14
Waxed Duck, Leaf Celery, Sichuan Mala Spice

ABOUT CHEF ALVIN LEUNG

At 15 Stamford, two 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.

SIGNATURE DISH BY CHEF ALVIN LEUNG

GRILL PLATES

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

Fremantle Octopus 33
Jambu Slaw, Wok Fried Green Chilli

Red Sea Bream 44
Turmeric Mousseline, Papaya Relish, 13 Spices Curry Broth

Norwegian Salmon 34
Konbu Ponzu, Bonito Egg Curd, Shiro Miso Broth

Canadian Lobster 76
Pineapple, Cucumber & Mint, Puffed Jin Long Yu Rice, Asian Bouillabaisse

Black Angus Beef Short Rib 44
Cold Vermicelli, Soused Radish, Charred Leek, Korean Char Siew Glaze

Wagyu Beef Brisket 45
Chickpea Purée, Spiced Coconut Kale, Red Wine Shallot, Soya Mustard Jus

Pork Prime Rib 'Bak Kut Teh' 38
Compressed Watermelon, Angelica Barbecue Sauce

CHARCOAL GRILL

Kühlbarra Barramundi 250 Gm 34
Buah Keluak Sauce

Hiramasa Kingfish 250 Gm 44
Ketchup Shallot Vinaigrette

Red Sea Bream 250 Gm 49
Tomato Jambu Vinaigrette

Skull Island Wild King Prawn 300 Gm 50
Chilli Guava Vinaigrette

Maine Lobster 550 Gm 76
Tomato Jambu Vinaigrette

Murray Bridge Pasture Fed Lamb Rack 300 Gm 64
Cucumber Mint Yogurt

Mulwarra Pasture Fed Lamb Breast Bone-in 300 Gm 52
Mediterranean Cilantro Verde

Erko Dutch Milk Fed Veal Chop 300 Gm 60
Buah Keluak Sauce

Bangalow Sweet Pork Rack 300 Gm 48
Sesame Ginger Verde

Mayura Station Full Blood Wagyu Beef Strip Loin MB 8 200 Gm 138
Sesame Ginger Verde

	Ladies Cut 160 Gm	Gentlemen Cut 320 Gm
Rosedale Ruby 30 Days Butter Aged Angus Beef Rib Eye MB 2+ *Sarawak Black Pepper Sauce*	40	76
Rosedale Ruby 30 Days Butter Aged Angus Beef Sirloin MB 2 *Sarawak Black Pepper Sauce*	36	68
Grainge Black Angus Beef Tenderloin MB 2+ *Sarawak Black Pepper Sauce*	48	86
Tajima Wagyu Beef Hanger Steak MB 6 *Sarawak Black Pepper Sauce*	32	58

ASIAN PLATES

Foie Gras Kaya Toast 24
Organic Egg Foam, Kaya Gel, Brioche

Fried Soft Shell Crab 30
Green Papaya Relish, Yellow Curry Emulsion

Double Boiled Fish Maw Broth 28
Steamed Prawn Cake, Conpoy Floss, Morels, Goji Berries

King Prawn Noodle 34
Yellow Noodle & Rice Vermicelli, Pork Prime Rib, Prawn Broth

Laksa 32
Tiger King Prawn, Smoked Onsen Quail Eggs, Dried Shrimp Floss

Charred Baked Lotus Leaf Fried Rice 34
Tiger Prawn, Hokkaido Scallop, Chinese Kale, X.O Gravy

Corn Fed Spring Chicken Chop 24
Housemade Coleslaw, Fried Hand Cut Potato Fries, Chicken Gravy

Rotisserie Chicken Rice 24
Chilli Sauce, Ginger Purée, Dark Soy Sauce, Jin Long Yu Premium Rice

Chicken Satay 19
Cucumber Onion Slaw, Pineapple Peanut Sauce

SWEET PLATES

Fried Saba Banana 19
Rice Paper, Gula Jawa Caramel, Toasted Jin Long Yu Rice Ice Cream

Roasted Pineapple Masala 18
Dark Rum, Lime Salt, Madagascar Vanilla Ice Cream

Chendol 18
Gula Melaka Curd, Pandan Jelly, Coconut Water, Red Mung Bean Ice Cream

Yeung Ji Kam Lu 20
Mango, Sago, Pomelo, Coconut Snow

Pandan Soufflé 22
Lemongrass Pistachio Biscotti, Palm Sugar Ice Cream

Coconut & Pineapple Soufflé 22
Sea Coconut Cookie, Cempedak Ice Cream

Peanut Butter Soufflé 22
Peanut Candy Nori Nougat, Multigrain Milk Gelato

Please note that soufflés require a minimum of 30 minutes preparation time

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.