

BEVERAGE MENU

ZOMBIE JUICES

BLACK MAGIC MARTINI

vodka, kahlua, vanilla, espresso, crumbles

GEISHA IN WHITE

gin, cointreau, lemon, sugar, lemonade,
vanilla citron cream

BLOOD MOON PUNCH

vodka, gingerbeer, ribena, orange juice

TOXIC TEMPTATION

vodka, lime, sugar, mint, midori

ZOMBIE'S MARY

gin, tomato, lemon juice, l&p , gochujang, tobasco

JACK O LANTERN PUNCH

dark rum, lime, pumpkin spiced syrup

SLUSHED POISON

HAUNTED FOREST

vodka, lychee soju, kiwi, lime

FROZEN DEVIL KISS

peach soju, white wine, orange,
cranberry, spiced pumpkin syrup

POISON APPLE

vodka, midori, pineapple, apple

BLOOD SLUSHED SANGRIA

rum, red wine, vermouth, chambord

ZOMBIE JUICE

dark rum, orange juice, lime juice, grenadine

WITCHES' MARGARITA

tequila, cointreau, lime, sugar, charcoal

THE USUAL SUSPECTS

GIN

Hendricks Flora Adora
Nordes

BEERS

Connors Stout

WINES

Pizzolato Prosecco
Chateau D Estoublon Roseblood Rose

CASPER'S FAVOURITE

non alcoholic slushy

MANGO LADA

pineapple juice, mango, coconut cream, lime

WITCHES BREW NECTAR

passionfruit, honey, lemonade

VIRGIN ZOMBIE

peach, orange, cranberry, honey

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Stella
Sparkling
Sundays

STELLA SPARKLING SUNDAYS

12:00pm -5:00pm
last order - 4:30pm
\$118++ per person

EMBALMING TABLE

BRIE
BLUE D AUVERGNE
MANCHEGO
PROCUITTO DI PARMA
IBERICO CHORIZO
SALCHICHON
ASSORTED SALADS

TORTURE PAN

MARINATED BEEF CUBES
marinated beef cubes
CAJUN GRILLED PRAWNS
cajun spiced marinated prawns
CHICKEN SKEWERS
grilled chicken thigh with coconut glaze
PORK JOWL
with sweet and spicy sauce
SAUTEED MUSHROOMS (V)
sautéed garlic mushroom

BLOODY CAULDRON

SEAFOOD TOM YAM MAMA
mama instant noodles, egg, seafood
BEEF MASALA NOODLES
house masala spices, 63°C poached egg,
pulled beef brisket

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LIVE STATIONS

INCINERATOR

BABY BACK RIBS
marinated baby back ribs, barbecue sauce
WHOLE ROASTED CHICKEN
josper grilled, whole cornfed chicken
JOSPER GRILLED FISH FILLET
over truffle seafood stew
JOSPER GRILLED STRIPLOIN
with truffle veal jus
WHITE WINE CLAMS
josper grilled clams in white wine sauce
ASSORTED VEGETABLES (V)
josper grilled vegetables with salt and pepper
ROASTED POTATOES
topped with cheese and bacon bits
GRILLED CORN (V)
josper grilled sweet corn

FROM THE OPERATING TABLE

AUTOPSY TABLE

BIRRIA TACOS
beef short ribs, pico de gallo, cheese
BAJA FISH TACOS
slaw, cheese, barramundi, chipotle mayo
SMASHED BEEF SLIDERS
beef patties, onions, cheddar, burger sauce
CRISPY CHICKEN SLIDERS
chicken thigh, homemade slaw
LOADED NACHOS
beef bolognese, cheese, jalapeno, sour cream
GRILLED SQUID
with romesco and chimichurri

TRICK OR TREAT

MUDDIE POT (V)
cheese cake, chocolate, cookie crumble
ACAI BOWL (V)
granola, marshmallow, honey, berries
MINI CHURROS (V)
cinnamon sugar, chocolate sauce
BROWNIE WITH CARAMEL (V)
brownie, warm caramel sauce
ICE CREAM SELECTION (V)
assorted ice cream with various toppings

THE CURSED RYOKAN

Make your own handroll
mix and match your ingredients
SALMON AVOCADO WITH MENTAIKO
UNAGI WITH CUCUMBER
TAMAGOYAKI
YAKIIMO

MONSTER PIES

CHEESE SAUSAGE TORTILLA PIZZA
cheesy sausage, cheese
FRUITTI DI MARE TORTILLA PIZZA
seafood marinara, pico de gallo, cheese
HAWAIIAN TORTILLA PIZZA (V)
tomato sauce, pineapple, cheese

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