



SAINT
PIERRE

Classic

Discovery

\$148 PER PERSON

\$188 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$78
CHEESE SUPPLEMENT AT ADDITIONAL \$28

WINE ACCOMPANIMENT AT ADDITIONAL \$138
CHEESE SUPPLEMENT AT ADDITIONAL \$28

SNACKS

HAMACHI

hay-smoked hamachi, ponzu, oba, leek

SCALLOP

*kaffir lime leaf, scallop, coconut,
jalapeño*

OR

COD

*oxtail consommé, roasted cod, chervil
powder, jerusalem artichoke*

GAROUPA

*potato agria, garoupa ikejime, olive,
beurre de poisson*

OR

LAMB

*rhug estate lamb saddle, hummus,
carrot-cumin*

CHOCOLATE

*tanariva-manjari mousse, orange
crèmeux, pear-passion jelly*

CHEF'S CHOICE

EMBARK ON A JOURNEY OF GASTRONOMIC
DISCOVERY AND ENTRUST YOUR DINING
EXPERIENCE TO THE SAINT PIERRE TEAM
AS THEY CREATE AND EXCITE YOU WITH A
13-COURSE MENU BASED ON HIGHLIGHTS
FROM THE CURRENT SEASON.

GRAND CHEF RELAIS & CHÂTEAUX: EMMANUEL STROOBANT

GENERAL MANAGER: JULIEN BROCKERS

CHEF DE CUISINE: KIMKEVIN DE DOOD

CHEF PÂTISSIER: JONATHAN ALLAERT

MAÎTRE DE MAISON: WILLY MAUDET

MENU MUST BE TAKEN WHOLE BY THE ENTIRE TABLE. ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVT TAXES.