



SAINT  
PIERRE

# Adventure

\$238 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$168

PREMIUM WINE ACCOMPANIMENT AT ADDITIONAL \$298

CHEESE SUPPLEMENT AT ADDITIONAL \$28

A VEGETARIAN OPTION IS AVAILABLE UPON 48-HOUR ADVANCED REQUEST.

*A*VOCADO, QUINOA, SZECHUAN PEPPER OIL. *B*EETROOT MACARON, WASABI CREAM. *C*ELERY, APPLE, WALNUT, BELLOTA. *D*RIED TARRAGON DUST, SMOKED TROUT. *E*NOKI, HERB SOIL, CRÈME FRAÎCHE, CRISPS. *F*INE DE CLAIRE, OSCIETRA CAVIAR, TUILE. *G*OLDEN CELERIAC, CONCH, TOMATO WATER, MARIGOLD OIL. *H*AY-SMOKED HAMACHI, PONZU, OBA, LEEK. *I*NDIAN TURMERIC FOAM, HERB CRUSTED PURPLE ARTICHOKE. *J*APANESE CORN, ESPELETTE, FLEUR DE SEL. *K*AFFIR LIME LEAF, SCALLOP, COCONUT, JALAPEÑO. *L*OBSTER ROYALE, LETTUCE, BUTTER POACHED LOBSTER. *M*ACADAMIA NUTS, CUCUMBER, BEAR'S GARLIC, BRIOCHE, CURED EGG. *N*ASU, MISO, SESAME, MICRO HERB. *O*XTAIL CONSOMMÉ, ROASTED COD, CHERVIL POWDER, JERUSALEM ARTICHOKE. *P*OTATO AGRIA, GAROUPA IKEJIME, OLIVE, BEURRE DE POISSON. *Q*UENELLE OF RED PEPPER-STRAWBERRY SORBET, CONFIT RHUBARB. *R*HUG ESTATE LAMB SADDLE, HUMMUS, CARROT-CUMIN. *S*EARED OHMI WAGYU, TURMERIC, CHORON. *T*ARTLET NORI-MUSHROOM, SERPOLET PIGEON, HORSERADISH. *U*NFILTERED STRAWBERRY JUICE, SORBET. *V*ANILLA RICE EMULSION, MACERATED RASPBERRIES. *W*ILLAMETTE PEAR ESPUMA, PEAR EXTRACTION, PARMESAN CRUMB. *X*P5-MARINATED PINEAPPLE, LEMONGRASS, COCONUT, MERINGUE. *Y*UZU MACARON. *Z*EPHIR LYCHEE, DIAMOND BISCUIT.

GRAND CHEF RELAIS & CHÂTEAUX: EMMANUEL STROOBANT

GENERAL MANAGER: JULIEN BROCKERS

CHEF DE CUISINE: KIMKEVIN DE DOOD

CHEF PÂTISSIER: JONATHAN ALLAERT

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