



SAINT  
PIERRE

## Classic

\$148 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$78

PREMIUM WINE ACCOMPANIMENT  
AT ADDITIONAL \$158

CHEESE SUPPLEMENT AT ADDITIONAL \$28

### SNACKS

#### HAMACHI

*hay-smoked hamachi, ponzu, oba, leek*

#### SCALLOP

*kaffir lime leaf, scallop, coconut, jalapeño*

OR

#### LOBSTER

*lobster royale, lettuce foam,  
butter poached lobster*

#### COD

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

OR

#### LAMB

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

#### CHOCOLATE

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

## Discovery

\$188 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$138

PREMIUM WINE ACCOMPANIMENT  
AT ADDITIONAL \$228

CHEESE SUPPLEMENT AT ADDITIONAL \$28

### CHEF'S CHOICE

EMBARK ON A 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

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