



SAINT
PIERRE

Adventure

\$238 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$168

PREMIUM WINE ACCOMPANIMENT AT ADDITIONAL \$298

CHEESE SUPPLEMENT AT ADDITIONAL \$28

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 HAM. *D*RIED TARRAGON DUST, SMOKED TROUT. *E*NOKI, HERB SOIL, CRÈME FRAÎCHE, CRISPS. *F*INE DE CLAIRE, OSCIETRA CAVIAR, TUILE. *G*OOLDEN CELERIAC, CONCH, TOMATO WATER, MARIGOLD OIL. *H*AY-SMOKED HAMACHI, FERMENTED MILK, PICKLED RADISH. *I*NDIAN TURMERIC FOAM, HERB CRUSTED PURPLE ARTICHOKE. *J*APANESE CORN, LEMONGRASS, CHANTERELLES. *K*AFFIR LIME LEAF, SCALLOP, COCONUT, JALAPEÑO. *L*OBSTER ROYALE, LETTUCE, BUTTER POACHED LOBSTER. *M*ISO, NASU, SESAME, MICRO HERBS. *N*OISETTE BUTTER SWEET BREAD, GARNITURE FRANÇAISE, BLACK WINTER TRUFFLE. *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-CHARCOAL TUILE, LECHEE FOAM, FLEUR DE SEL, RASPBERRY TEXTURE. *W*ILD THYME APRICOT CANNELLONI. *X*P5-MARINATED PINEAPPLE, LEMONGRASS, COCONUT, MERINGUE. *Y*UZU-CALAMANSI MACARON. *Z*ESTY CHOCOLATE, HOMEGROWN ROSEMARY.

GRAND CHEF RELAIS & CHÂTEAUX: **EMMANUEL STROOBANT**

GENERAL MANAGER: **JULIEN BROCKERS**

CHEF DE CUISINE: **KIMKEVIN DE DOOD**

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