



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, fermented milk,
pickled radish, herb extraction*

SCALLOP

kaffir lime leaf, scallop, coconut, jalapeño

OR

SWEET BREAD

*roasted veal sweet bread, wild mushroom
duxelle, black winter truffle*

COD

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

OR

LAMB

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

CHOCOLATE

*tanariva-manjari mousse, orange crémeux,
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**

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