



SAINT
PIERRE

Classic

\$148 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$78

PREMIUM WINE ACCOMPANIMENT
AT ADDITIONAL \$158

CHEESE SUPPLEMENT AT ADDITIONAL \$28

SNACKS

HAMACHI

hamachi, fermented milk, pickled radish

LOBSTER

*lobster belly, kabocha pumpkin,
coriander nage*

OR

SWEET BREAD

*sweet bread, petits pois à la française,
cevennes onion jus*

LAMB

lamb saddle, quinoa, artichoke, tarragon

OR

COD

black cod, organic seaweed, clams

CHOCOLATE

*manjari chocolate, urban farmed
blackberries*

Discovery

\$188 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$138

PREMIUM WINE ACCOMPANIMENT
AT ADDITIONAL \$228

CAVIAR DISH SUPPLEMENT AT ADDITIONAL \$38

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
EXECUTIVE CHEFS: CHRISTOPHER KONG & KIMKEVIN DE DOOD
MAÎTRE D'HÔTEL: ETIENNE VERDIER

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