



SAINT
PIERRE

Adventure

\$258 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$168
PREMIUM WINE ACCOMPANIMENT AT ADDITIONAL \$298
CHEESE SUPPLEMENT AT ADDITIONAL \$28

*A*NCHOVY, SHISHITO, TOMATO WATER. *B*ASIL FLOWER, PARMESAN,
TOMATO. *C*ARAMELISED MISO, RED PEPPER, AUBERGINE. *D*RIED
TARRAGON DUST, SMOKED TROUT. *E*SPELETTE, CITRUS OIL, HOKKAIDO
CORN. *F*ROZEN LIME, AVOCADO, NITRORITA. *G*REEN BELL COMTE
CHEESE, HEIRLOOM BEETROOT, TRUFFLE. *H*AY-SMOKED HAMACHI,
PONZU, OBA, LEEK. *I*NDIAN TURMERIC FOAM, HERB-CRUSTED PURPLE
ARTICHOKE. *J*URA ARCTIC CHAR, LEMONGRASS, CORN. *K*ING SCALLOP,
SAIKO MISO, SCALLOP CONSOMMÉ, ROSE SAUCE. *L*OBSTER BELLY,
KABOCHA PUMPKIN, CORIANDER NAGE. *M*ISO, NASU, WASABI SESAME,
MICRO HERB. *N*EW HARVEST OSCIETRA CAVIAR, PARSLEY ICE-CREAM.
*O*RGANIC SEAWEED, CLAMS, BLACK COD. *P*ETITS POIS À LA FRANÇAISE,
SWEET BREAD, CEVENNES ONION JUS. *Q*UINOA, LAMB SADDLE,
ARTICHOKE, TARRAGON. *R*OASTED PIGEON, NORI-CHANTERELLE,
HORSERADISH. *S*OLLIÈS FIG, MILK SORBET. *T*UILE, LYCHEE,
CHARCOAL, FLEUR DE SEL, RASPBERRY. *U*RBAN FARMED BLACKBERRIES,
MANJARI CHOCOLATE. *V*ANILLA MARSHMALLOW. *W*ALNUT TART.
*X*P5 PATE DE FRUIT. *Y*UZU- CALAMANSI MACARON. *Z*ESTY
CHOCOLATE, HOMEGROWN ROSEMARY.

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.