

## REFRESHED & REBOOTED

With the influx of shoebox-sized casual dining outfits offering one too many hipster cocktails and identical small plates menus, sometimes it's a breath of fresh air to walk into a restaurant and be feted at every turn. And that's what **Saint Pierre** has been doing, shedding its dressed-down vibe at Quayside Isle for a full-on European fine dining experience at One Fullerton. Fans who prefer the old Saint Pierre when it used to be housed in Central Mall will be happy with the pampering touches such as a full apéritif trolley and bread-and-cheese service. A full service team tends to a 30-guest capacity – 24 for the main dining room and six in the private dining room.

Simply named dishes like Tomato; Seawater; Avocado; and Wagyu belie their meticulous construction and thoughtful flavour pairing. Dessert is also a highlight as Saint Pierre now has its own dedicated pastry chef Jonathan Allaert, the former pastry sous chef at Dior des Lices restaurant in Saint-Tropez with Michelin-starred chef Yannick Alléno. Saint Pierre offers six- and 10-course dinner menus (\$158/\$188) including full vegetarian options (\$148/\$178). A four-course lunch is priced at \$85.

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