



SAINT PIERRE VERSION 3.0

After three years at Sentosa Cove's Quayside Isle, **Saint Pierre** moves back to the city, which is good news for those who prefer a quicker, easier access to chef Emmanuel Stroobant's food. The 30-seater venue is a return to the fine dining style that characterised that restaurant when it first opened in Central Mall in 2000. Stroobant takes a lighter approach for his modern French cooking this time, going for a carefully balanced composition of elegant textures and delicate flavours.

The two dinner menus here are the six-course 'Earth' (\$158) and the vegetarian 'Nature' (\$148). (Ten-course 'Grand' versions of each menu are available at \$188 and \$178 respectively.) Courses on the menus are simply named by their key ingredient, such as 'Tomato' or 'Scallop'. The 'Lobster' pairs a poached lobster with clams and airy rice milk; a light combination that emphasises the freshness of the crustacean. Another crowd pleaser is the steamed Atlantic cod with baby leek, black truffles and oxtail consommé that offers a seamless, harmonious blend of flavours. Other dishes to try include the Carrot with Orange, Cacao and Tonka Bean, and the spherical Chocolate dessert with vanilla and passionfruit. Four-course lunch menus (\$85 and \$100) and a Children's menu (\$85) are also available.

1 Fullerton Rd, #02-02B. Tel: 6438 0887.

