



SAINT
PIERRE

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IMMEDIATE RELEASE

THE SAINT REBORN

Exchanging island breeze for city buzz, Saint Pierre relocates to One Fullerton with a return to its roots and a new chapter for its visionary chef-owner

The concept and 'rituals of the table'

The new Saint Pierre is the most personal project yet of Chef Emmanuel Stroobant as man and chef. It is the culmination of a life's journey.

The relocation of Saint Pierre from Quayside Isle in Sentosa to One Fullerton marks the triumphant return of the restaurant to its European fine dining roots - and to the city. It is a response both to popular appeal from regular patrons for a more central location, and the defining statement of Chef Emmanuel's amazing passage of self-discovery.

"Knowing oneself is the beginning of all wisdom", wrote Aristotle.

Trained in French classical technique, Chef Emmanuel's 30-year-long professional career was spent on the international stage, where he acquired the experience and keen understanding of global culinary trends and a devotion to fresh, quality produce, especially that of Japan.

The opening of his own restaurant Saint Pierre in Singapore in 2000 established Chef Emmanuel as one of the finest minds and talents in Singapore gastronomy and propelled him to media celebrity. Despite the heady success, he felt unfulfilled. He began practicing yoga, and 7 years ago became vegetarian. He also became father to 2 children, and was increasingly involved in children's education.

His deepening spirituality led Chef Emmanuel to see food as encompassing divinity, society, and the natural world, which included our bodies. He committed himself to health and wellness; practicing Essence-Centric cuisine in which essences derived from prime seasonal ingredients are used as stocks, base, and seasonings for flavouring dishes in a natural, life-enhancing way. He also decided to "cook from the heart" for a seating of 30 guests and no more. Thus was born the new focus of Saint Pierre.

It would be intimate, giving, and inclusive, as dietary restrictions would be embraced as well in the menu, with dishes specially created to be enjoyed without any compromise or diminution in flavour.

The rituals of the table being a critical part of authentic European fine dining, Chef Emmanuel believes in celebrating these timeless, elaborate flourishes with snacks, amuse bouche, champagne trolley, wide selections of breads, wine pairing, cheese trolley, petits fours and digestive trolley.

The rituals are enhanced by service that is poised and alert but never obtrusive; with a detailed eye reflected in the scented hot towels, the change of napkin each time a guest leaves his seat, the replacement of water goblets, and the regular crumbing of the table. Tableware, linen, and décor, in particular cutlery from Christofle and tableware from Japan, create an ambience that is premium and elegant but not stuffy.

The new Saint Pierre sees Chef Emmanuel personally in attendance with a service team with international credentials. These mostly French and European service professionals have worked with luminary chefs and establishments such as Michel Bras; Gordon Ramsay's Trianon Palace; Yannick Alléno's Dior des Lices; Georges Wenger; Philippe Rochat; and Jardin des Sens. Together they bring a European nuance and savoir faire to Saint Pierre, which holds the unique distinction of being the only Singapore member of Relais & Châteaux, the prestigious international association for luxury hotels and restaurants, since 2008.

The new Saint Pierre is also unique in its child-friendliness, a feature atypical of fine dining. Chef Emmanuel is intent on nurturing love and respect for the table in young people through dining etiquette, children's gastronomic menus, and programmes encouraging parents to dine with their children.

In seeking to leave behind a better world for the next generation, the Chef is also involved in the Stamford American International School project, and CSR projects including Chef Mentorship and support of autism programmes.

The new Saint Pierre represents more than just physical relocation; it is the evolution of a soul -- a man's journey in search of his true self and mission in life. It is a place where the art of fine dining is powerfully personalized and celebrated; and where the rituals of the table are cherished and perpetuated.

Essence-Centric cuisine unveiled

Inspired by his personal journey and seeking to harmonise mind, body and soul, Chef Emmanuel offers Essence-Centric cuisine, in which the essences of natural ingredients form the base, stocks, and seasonings that flavour the dishes in a life-enhancing manner. Innovative, often painstaking, techniques of extraction and reduction come into play - and quality of ingredient becomes paramount.

Only the finest seasonal ingredients from a global larder are used, with precise attention paid to provenance. Chef Emmanuel likes to emphasize vegetables in his dishes, working with the artisanal produce of Singapore, and the spices and flavour balances of the region, which he has a deep familiarity with. Live fish is used whenever possible.

The result is a light, fresh, refined and elegant cuisine that is flavoursome without the rich, buttery creaminess of typical French food. "Flavours to the fore; technique behind," extols the Chef. "Simplicity on the plate."

Sanctuary with a view

Located on the 2nd floor of One Fullerton, the new 2000-sq-ft restaurant immerses the diner in the grand waterfront spectacle that is Marina Bay. The main dining room opens to the bay with floor-to-ceiling windows, allowing the expansive view and natural light to fill the interior.

For this pivotal space, Saint Pierre turned to FBEYE International, an award-winning boutique interior design firm responsible for a number of large-scale projects including The Westin Hotel Singapore, The InterContinental Hotel Singapore, and the Le Meridien hotels in Bali and Dhaka.

Warren Foster-Brown, Managing Director of FBEYE International, who had also previously designed the last fine-dining rendition of Saint Pierre at Central Mall, conceived for the new restaurant at One Fullerton a space that was opulent yet intimate. Fittings and surfaces of bronze and gold provide elegant accents throughout the restaurant, while an earthy palette of neutral tones and the ample use of fabric surfaces and table linen add seductive warmth. As a nod to visual brand continuity, Warren reprised some elements of the previous design at Central Mall in the new restaurant, such as the copper feature wall.

The main dining room at One Fullerton seats up to 24, while a private dining room has the capacity for another 6-8, making a cozy total of 30 guests. The private room also functions as a holding area for VIPs when the restaurant is fully booked for a private event.

'FBEYE is delighted to be asked once again to collaborate with Saint Pierre, this time creating a change in their approach to dining, going back to boutique. We have a very strong relationship both professional and personal with the owners and the team at Saint Pierre, so on being asked to recreate Saint Pierre, we combined fine dining with fine detailing and exquisite materials.' says Mr Foster-Brown.

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About the new Saint Pierre

The relocation of Saint Pierre from Quayside at Sentosa to One Fullerton marks the return of the restaurant to its European fine dining roots, and the culmination of a personal journey of self-discovery for its chef, Emmanuel Stroobant. Centered on table ritual as a path to the heart of gastronomic enjoyment, and the practice of Essence-Centric cuisine, diners enjoy an experience in which the vital essences of natural ingredients - in particular vegetables - come to the fore in an ambience of top-level European service. Another unique feature of the restaurant is its advocacy of fine dining with children, a reflection of Chef Emmanuel's vision of leaving behind a better world for the next generation.

For interior and food images, please download from:

<https://www.dropbox.com/sh/r6rugs1165kbc4y/AAAJsrp0P8dqEbqFX-IE0Gvwa?dl=0>

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Fact Sheet

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Opening Hours

Tuesday – Friday
11.30 am to 3 pm (last order at 2 pm)

Monday - Saturday
6 pm to 11 pm (last order 930 pm)

Sunday
Closed

Menus

Lunch:

3-course: \$58++
4-course: \$85++ (Cheese or Dessert)
4-course: \$100++ (Cheese and Dessert)

Set Menu:

4-course Nature (vegetarian) menu: S\$128++
4-course Classic menu: S\$148++
6-course Discovery menu: S\$168++
8-course Prestige menu: S\$228++

Children's Menu:

4-course: S\$85

Number of Seats

Dining Room: Up to 24 seats
Private Room: Up to 8 seats