



SAINT  
PIERRE

## PRESS RELEASE

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IMMEDIATE RELEASE

### **SETTING NEW HORIZONS IN FRENCH FINE DINING** *An infusion of top European talent at Saint Pierre promises exciting new horizons for visionary chef-owner Emmanuel Stroobant*

Over the years, the hands and mind of Chef Emmanuel Stroobant have made Saint Pierre a place of gastronomic fecundity. Its preeminent position in Singapore's competitive European fine dining scene and its legions of fans testify to that.

As with all great restaurants, the drive to deliver a deeper, more resonant dining experience never ceases. To this end Saint Pierre proudly introduces a new 'generation' of young talents: chefs and floor managers of French training and impeccable international experience.

Working in tandem with Chef Emmanuel Stroobant, Chef-owner of Emmanuel Stroobant Group of Restaurants, and building on the Saint Pierre ethos he envisioned, this roster of top talents brings a refined vibrancy to the restaurant that recalls the glory days of fine dining in France.

Debuting with Saint Pierre in early-July is Executive Chef Mathieu Escoffier, former Executive Sous-Chef of Joel Robuchon a la Grande Maison - Bordeaux. The 29-year-old Frenchman brings with him a star-studded pedigree of tenures with 3-Michelin-starred Alain Ducasse in Paris; 3-Michelin-starred Daniel Boulud in New York; and 2-Michelin-starred Joel Robuchon in Paris and Monaco as well as Bordeaux. Appointed after an exhaustive 1-year-long search, Chef Mathieu's classical training, youthful energies, exacting mind and innovative passion equip him ideally to support the restaurant's growth and development as spearheaded by Chef Emmanuel.

For expert support Chef Mathieu can count on 24-year-old Luxembourg-born Head Chef KimKevin De Dood. Chef KimKevin began peeling potatoes at 1½ years old, and became Chef de Partie for a 2-Michelin-star restaurant at 18. He has worked at famed The Waterside Inn in UK, the 3-Michelin-star restaurant by Michel Roux; the progressive vegetable-based 3-Michelin-star Hertog Jan in Belgium; and brings a strong perfectionist streak to the kitchen.

Heading the Pastry kitchen and further strengthening its offer is Chef Jonathan Allaert, 29, who joined in January 2016. French-born Chef Jonathan's fine patisserie skills has taken him to the 2-Michelin-star Trianon Palace in Versailles, France, with chefs Gordon Ramsay and Eddy Ben Ghanem; the Remy Restaurant on the cruise liner Disney Dream with 2-Michelin-star chef Arnaud Lallement and award-winning US chef Scott Hunnel; and Dior

des Lices restaurant in Saint-Tropez, France, with 3-Michelin-star chef Yannick Alleno.

For the last 2 years, General Manager Julien Brockers, 32, has been welcoming guests to Saint Pierre. Brockers is an accomplished sommelier with 16 years of experience in international F&B, and claims the prestige of being the youngest head sommelier in any 2- or 3-Michelin-starred restaurant in France. His credentials also include a 6-year stay at 3-Michelin-star restaurant Jardin de Sens alongside Jacques and Laurent Pourcel, and owning 2 of his own successful restaurants. At Saint Pierre he leads a team primed to the rhythms, nuance, and detail of dining that make the elite classical restaurants of Europe so timeless and memorable.

Overseeing the dining salon is Restaurant Manager Willy Maudet. Maudet, a 30-year-old Frenchman, boasts a career with many Michelin luminaries including chefs Philippe Rochat and Daniel Boulud, and is never happier than when putting diners at ease with his elegant hospitality.

For such is the tone set by Chef Emmanuel Stroobant, who continues to be the impetus and inspiration behind Saint Pierre, his brainchild. Working closely with Executive Chef Mathieu Escoffier, he turns his mental aspirations into breathtaking reality on the plate.

As Chef-owner of Emmanuel Stroobant Group of Restaurants (namely Saint Pierre, Shoukouwa, Rocks Urban Grill + Bar, Sque Rotisserie & Alehouse, Brussels Sprouts, Picotin Express, Jean Dore, Saint Pierre Market), Chef Emmanuel Stroobant also manages the group's restaurants as well as its various local, regional, and international consultancy projects.

Of the group's restaurants, Saint Pierre is the ultimate expression of French fine dining. And now more than ever, with a team of extraordinary young talent working behind its visionary founder, the Saint has a match made in heaven.

**– more –**

## ***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.

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## Fact Sheet

### **Address:**

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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++ (Choice of first or second starter, choice of main course, dessert)  
4-course: \$85++ (First starter, choice of second starter & main course, dessert, coffee or tea & petits fours)  
4-course: \$100++ (First starter, choice of second starter & main course, cheese & dessert, coffee or tea & petits fours)

#### **Dinner:**

6-course 'Earth' menu: S\$158++  
10-course 'Grand Earth' menu: S\$188++  
  
6-course 'Nature' (vegetarian) menu: S\$148++  
10-course 'Grand Nature' (vegetarian) menu: S\$178++

A la carte menu :  
Starters from \$38++  
Mains from \$52++  
Desserts from \$20++

#### **Children's Menu:**

5 courses: S\$85++

### **Number of Seats**

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