



SAINT  
PIERRE

# National Day

WEDNESDAY, 9 AUGUST 2017

\$248 PER PERSON

<i>S</i> ATAY	EEL, PRAWN, SQUID, TURMERIC, SOY, PEANUTS
<i>I</i> DLI	STEAMED IDLI, LIVE SCALLOP, RAGI FLOUR, IDLI PODI, ONION CHUTNEY, YOGHURT, CHANA DAL
<i>N</i> ASI LEMAK	KING CRAB, COCONUT RICE, EGG DROP, PANDAN LEAF, IKAN BILIS, SAMBAL
<i>G</i> INGER	LOBSTER, GINGER, SOY, SHALLOT, ORGANIC TOFU
<i>A</i> SSAM	GAROUPA, TAMARIND, TOMATO, SHALLOT, PINEAPPLE, MINT, GINGER FLOWER
<i>P</i> ORK BELLY	SOY, STAR ANISEED, CINNAMON, SWEET PORK CONSOMMÉ, CHAR-SIU SHAVINGS
<i>O</i> HMI BEEF RENDANG	24-HOUR BRAISED OHMI BEEF SHORT RIB, GALANGAL, GARLIC, LEMONGRASS, COCONUT MILK, JACKFRUIT, KEROPOK
<i>P</i> OJAK	HAE KO PRAWN-PINEAPPLE SORBET, BEAN CURD, GREEN MANGO, GREEN MANGO, PINK GINGER BUD
<i>E</i> GG TART	VANILLA, SAND DOUGH, ORGANIC EGG, BROWN SUGAR BRULEE

GRAND CHEF RELAIS & CHÂTEAUX: **EMMANUEL STROOBANT**  
GENERAL MANAGER: **JULIEN BROCKERS**  
CHEF DE CUISINE: **KIMKEVIN DE DOOD**  
CHEF PÂTISSIER: **JONATHAN ALLAERT**

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVT TAXES