



SAINT  
PIERRE

# Adventure

\$248 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$148  
PREMIUM WINE ACCOMPANIMENT AT ADDITIONAL \$298  
CHEESE SUPPLEMENT AT ADDITIONAL \$28

*T*OMATO, PARMESAN

*R*ED PEPPER CRISP, SMOKED EGGPLANT, MISO

*S*MOKED TROUT CANNELLONI

*H*OKKAIDO CORN, LIME OIL

*N*ASU, SESAME

*N*EW HARVEST AQUITAINE OSCIETRA CAVIAR, PARSLEY ICE-CREAM

*H*AY-SMOKED BURI, PONZU, LEEK, MYOGA

*F*RENCH PETIT VIOLET ARTICHOKE, TURMERIC

*S*TEAMED HAIRY CRAB, CORN, LEMONGRASS

*L*IVE HOKKAIDO SCALLOP, ALMOND, CURRY OIL

*B*LUE LOBSTER, APPLE, KABOCHA PUMPKIN, BEURRE DE CIDRE

*F*RESH GREEN PEAS, ROMAINE, BLACK TRUFFLE

*O*HMI BEEF, SALSIFY, HAZELNUT

*R*OYAL PIGEON ROASTED ON THE BONE, WILD MUSHROOM, NORI

*U*NFILTERED STRAWBERRY JUICE, SORBET

*B*BLOOD ORANGE, CHOCOLATE, HONEY TUILE

GRAND CHEF RELAIS & CHÂTEAUX: **EMMANUEL STROOBANT**

CHEF DE CUISINE: **KIMKEVIN DE DOOD**

MAÎTRE D'HÔTEL: **ETIENNE VERDIER**

MENU MUST BE TAKEN WHOLE BY THE ENTIRE TABLE. ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVT TAXES.