



SAINT  
PIERRE

# Classic

# Discovery

\$148 PER PERSON

\$188 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$78

WINE ACCOMPANIMENT AT ADDITIONAL \$128

PREMIUM WINE ACCOMPANIMENT  
AT ADDITIONAL \$158

PREMIUM WINE ACCOMPANIMENT  
AT ADDITIONAL \$228

ADDITIONAL COURSE:

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CAVIAR SUPPLEMENT AT ADDITIONAL \$38

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CHEESE SUPPLEMENT AT ADDITIONAL \$28

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## SNACKS

### BURI

*hay-smoked buri, ponzu, leek, myoga*

### CRAB

*steamed hairy crab, corn, lemongrass*

OR

### SCALLOP

*live hokkaido scallop, almond, curry oil*

OR

### {v} TRUFFLE

*fresh green peas, romaine, black truffle*

### LOBSTER {SUPPLEMENT \$18}

*blue lobster, apple, kabocha pumpkin,  
beurre de cidre*

OR

### BEEF

*ohmi beef, salsify, hazelnut*

OR

### COD

*cod, texture of seaweed, japanese clams*

### BLOOD ORANGE

*blood orange, chocolate, honey tuile*

## CHEF'S CHOICE

EMBARK ON A GASTRONOMIC DISCOVERY  
AND ENTRUST YOUR DINING EXPERIENCE  
TO THE SAINT PIERRE TEAM AS THEY  
CREATE AND EXCITE YOU WITH A  
8-COURSE MENU BASED ON HIGHLIGHTS  
FROM THE CURRENT SEASON.

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.