



SAINT  
PIERRE

# Adventure

\$248 PER PERSON

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

TOMATO, PARMESAN

RED PEPPER CRISP, SMOKED EGGPLANT, MISO

SMOKED TROUT CANNELLONI

HOKKAIDO CORN, LIME OIL

NASU, SESAME

NEW HARVEST AQUITAINE OSCIETRA CAVIAR, PARSLEY, POTATO

HAY-SMOKED BURI, PONZU, LEEK, MYOGA

FRENCH PETIT VIOLET ARTICHOKE, TURMERIC

STEAMED HAIRY CRAB, CORN, LEMONGRASS

LIVE HOKKAIDO SCALLOP, ALMOND, CURRY OIL

BLUE LOBSTER, APPLE, CHERVIL, BEURRE DE CIDRE

ATLANTIC COD, MISO, OXTAIL, ROOTS

OHMI BEEF, SALSIFY, COFFEE, ROASTED ONION

ROYAL PIGEON ROASTED ON THE BONE, WILD MUSHROOM, NORI

STRAWBERRY EMULSION, BASIL OIL, STRAWBERRY SORBET

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.