



SAINT  
PIERRE

# Adventure

\$248 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$148  
PREMIUM WINE ACCOMPANIMENT AT ADDITIONAL \$298  
CHEESE SUPPLEMENT AT ADDITIONAL \$28  
CHINESE NEW YEAR YU SHENG SUPPLEMENT AT ADDITIONAL \$18

*T*OMATO, PARMESAN

*C*ELERIAC, APPLE, PICKLED MUSTARD, WALNUTS

*S*MOKED TROUT CANNELLONI

*H*OKKAIDO CORN, LIME OIL

*N*ASU, SESAME

*N*EW HARVEST AQUITAINE OSCIETRA CAVIAR

*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, CHERVIL, BEURRE DE CIDRE

*A*TLANTIC COD, MISO, OXTAIL, ROOTS

*O*HMI BEEF, SALSIFY, COFFEE, ROASTED ONION

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

*S*TRAWBERRY EMULSION, BASIL OIL, STRAWBERRY SORBET

*B*LOOD ORANGE, CHOCOLATE, HONEY TUILE

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

CHEF DE CUISINE: **KIMKEVIN DE DOOD**

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