



SAINT
PIERRE

Classic

\$148 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$78

PREMIUM WINE ACCOMPANIMENT
AT ADDITIONAL \$158

ADDITIONAL COURSE:

CAVIAR SUPPLEMENT AT ADDITIONAL \$38

CHEESE SUPPLEMENT AT ADDITIONAL \$28

CHINESE NEW YEAR YU SHENG AT ADDITIONAL \$18

SNACKS

BURI

hay-smoked buri, ponzu, leek, myoga

CRAB

steamed hairy crab, corn, lemongrass

OR

SCALLOP

live hokkaido scallop, almond, curry oil

OR

{v} ARTICHOKE

*herb crusted purple artichoke,
turmeric emulsion, marigold*

LOBSTER {SUPPLEMENT \$18}

blue lobster, apple, chervil, beurre de cidre

OR

BEEF

ohmi beef, salsify, coffee, roasted onion

OR

COD

atlantic cod, miso, oxtail, roots

BLOOD ORANGE

blood orange, chocolate, honey tuile

OR

CHOCOLATE

tanariva-manjari chocolate, vanilla parfait,

Discovery

\$188 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$128

PREMIUM WINE ACCOMPANIMENT
AT ADDITIONAL \$228

ADDITIONAL COURSE:

CAVIAR SUPPLEMENT AT ADDITIONAL \$38

CHEESE SUPPLEMENT AT ADDITIONAL \$28

CHINESE NEW YEAR YU SHENG AT ADDITIONAL \$18

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**

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