



SAINT  
PIERRE

## Classic

## Discovery

\$148 PER PERSON

\$188 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

WINE ACCOMPANIMENT AT ADDITIONAL \$128

PREMIUM WINE ACCOMPANIMENT  
AT ADDITIONAL \$228

ADDITIONAL COURSE:

CAVIAR SUPPLEMENT AT ADDITIONAL \$38

CHEESE SUPPLEMENT AT ADDITIONAL \$28

### 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,  
passion fruit sorbet*

### 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.