



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

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 sorbet, orange segment,
chocolate, honey tuile*

OR

CHOCOLATE

*tanariva-manjari chocolate, vanilla parfait,
passion fruit sorbet*

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

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

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