



## 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

#### AVOCADO [V]

hass avocado, myoga, leek, szechuan peppercorn

#### CRAB

steamed hairy crab, corn, lemongrass

OR

#### SCALLOP

live hokkaido scallop, almond, curry oil

OR

#### ARTICHOKE [V]

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

## 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 an 8-course menu based on highlights from the current season.



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

CHEF DE CUISINE: **KIMKEVIN DE DOOD**

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVT TAXES.