



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, basil, grapefruit, sansho pepper

GREY SHRIMP

amera tomato, san marzano confit, kosho, grey shrimp

OR

SCALLOP

live hokkaido scallop, almond, curry oil

OR

CAULIFLOWER [V]

roasted cauliflower, hazelnut butter, ginger

BLUE LOBSTER [SUPPLEMENT \$18]

blue lobster, wild mushroom, ginger, sesame, yuzu

OR

LAMB

organic lamb, fermented hokkaido milk, citrus

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.