



## 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

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### TOMATO

amera tomato, yuzu-koshō, lily bulb, crustacean essence

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### [V] AVOCADO

hass avocado, holy basil, grapefruit, sansho pepper

OR

### SCALLOP

live hokkaido scallop, almond, curry oil

OR

### BLUE LOBSTER [SUPPLEMENT \$18]

blue lobster, kabocha pumpkin, ginger, tarragon

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### [V] MUSHROOM

wild mushroom, green tea, soy hollandaise, nori dust

OR

### VEAL

milk fed veal loin, black truffle, barbecued chestnuts

OR

### COD

atlantic cod, miso, oxtail, roots

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### 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.