



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

TOMATO

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

[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

[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

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.