



SAINT PIERRE

A D V E N T U R E

\$248 PER PERSON

FULL VEGETARIAN OPTION AVAILABLE

WINE ACCOMPANIMENT AT ADDITIONAL \$148

PREMIUM WINE ACCOMPANIMENT AT ADDITIONAL \$298

CHEESE SUPPLEMENT AT ADDITIONAL \$28

CANAPÉS

ROYAL BELGIAN OSIETRA CAVIAR, LEEK, BONITO

HASS AVOCADO, HOLY BASIL, AMERA TOMATO, LILY BULB

STEAMED HAIRY CRAB, CORN, LEMONGRASS

LIVE HOKKAIDO SCALLOP, FRESH ALMOND, CURRY OIL, FENNEL

BLUE LOBSTER, HAIRY GOURD, COCONUT, WILD HERB

VEAL, BLACK TRUFFLE, KOREAN CHESTNUT

ORGANIC LAMB, NASU, SEAWEED

CUCUMBER, PEAR, YOGURT

BLOOD ORANGE, CHOCOLATE, HONEY TUILE



GRAND CHEF RELAIS & CHÂTEAUX: **EMMANUEL STROOBANT**
CHEF DE CUISINE: **STEVE LANCASTER**
MAÎTRE DE MAISON: **VANESSA STRAUSS**

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES



CLASSIC

\$148 PER PERSON

FULL VEGETARIAN OPTION AVAILABLE

WINE ACCOMPANIMENT AT ADDITIONAL \$78

PREMIUM WINE ACCOMPANIMENT
AT ADDITIONAL \$158

CHEESE SUPPLEMENT AT ADDITIONAL \$28

CANAPÉS

CAVIAR

royal belgian osietra caviar, leek, bonito

CRAB

steamed hairy crab, corn, lemongrass
OR

SCALLOP

live hokkaido scallop, almond, curry oil
OR

BLUE LOBSTER [SUPPLEMENT \$18]

blue lobster, hairy gourd, coconut, wild herb

VEAL

veal, black truffle, korean chestnut
OR

LAMB

organic lamb, nasu, seaweed
OR

COD

atlantic cod, miso, oxtail, horensou

BLOOD ORANGE

blood orange, chocolate, honey tuile
OR

CHOCOLATE

tanariva-manjari chocolate, vanilla parfait,
passion fruit sorbet

DISCOVERY

\$188 PER PERSON

FULL VEGETARIAN OPTION AVAILABLE

WINE ACCOMPANIMENT AT ADDITIONAL \$128

PREMIUM WINE ACCOMPANIMENT
AT ADDITIONAL \$228

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 7-course menu based on highlights from the current season.

