



A D V E N T U R E

\$258 PER PERSON

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



HOKKAIDO HAIRY CRAB, CORN, LEMONGRASS



LIVE SCALLOP, FRESH ALMOND, CURRY OIL, FENNEL



KABOCHA PUMPKIN, HOLY BASIL, XERES



MARRON, TURNIP, FINGER LIME, KOHLRABI



OMI BEEF, BLACK TRUFFLE, KOREAN CHESTNUT



STRAWBERRY, PEPPER, WHITE ASPARAGUS



KAYA, HAY, RASPBERRY



FULL VEGETARIAN OPTION AVAILABLE WITH 24 HOURS ADVANCE NOTICE



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

\$158 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$78

PREMIUM WINE ACCOMPANIMENT
AT ADDITIONAL \$158


CHEESE SUPPLEMENT AT ADDITIONAL \$28

CANAPÉS



CAVIAR

royal belgian osietra caviar, leek, bonito



PUMPKIN

kabocha pumpkin, black truffle, holy basil, xeres

OR


CRAB

hokkaido hairy crab, corn, lemongrass

OR

SCALLOP

live scallop, almond, curry oil



BEEF

omi beef, black truffle, korean chestnut

OR


LAMB

organic lamb, morel, pea, wild garlic

OR

MARRON [SUPPLEMENT \$38]

live marron, turnip, finger lime, kohlrabi



MILLEFEUILLE

coconut, gula melaka, raspberry

OR

DRAMBUIE

drambuie, vanilla, snow ear, dark chocolate, lime

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DISCOVERY

\$198 PER PERSON

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.