

CLASSIC

\$198 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$78

PREMIUM WINE ACCOMPANIMENT
AT ADDITIONAL \$158


CHEESE SUPPLEMENT AT ADDITIONAL \$28

CANAPÉS



CAVIAR

royal belgian osietra caviar, bonito, leek



PUMPKIN

kabocha pumpkin, black truffle, holy basil, xeres

OR


CRAB

hokkaido hairy crab, corn, lemongrass

OR

SCALLOP

live scallop, dulse, gooseberry



BEEF

omi beef, kuromame, violin zucchini

OR


PIGEON

anjou pigeon, nashi, salsify, tonka bean

OR

MARRON [SUPPLEMENT \$38]

live marron, finger lime, kohlrabi, turnip



KAYA

kaya, tapioca, raspberry

OR

PEAR

williams pear, young ginger, guanaja

FULL VEGETARIAN OPTION AVAILABLE



DISCOVERY

\$248 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.

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