



SAINT PIERRE

## M E N U

\$180++



### KINMEDAI

golden eye snapper, green asparagus, shiso



### WHITE ASPARAGUS

hazelnut, dashi, nasturtium



### SCALLOP

hokkaido scallop, fennel, aomori apple



### MARRON

western australian marron, sweet corn, espelette



### CRAB

hokkaido hairy crab, butternut pumpkin, basil



### TOMATO

amela tomato, lily bulb, pomelo



### HAMACHI

chiba hamachi, myoga, eggplant



### BEEF

omi beef, enoki, ponzu



### CHOCOLATE

jivara chocolate, almond, manjari



### PETIT FOUR

chocolate, blood orange, vanilla, olive, strawberry, passion fruit

Kindly note that menus for illustration purposes, items are subject to changes due to the availability of the ingredients.

GRAND CHEF RELAIS & CHÂTEAUX: EMMANUEL STROOBANT  
CHEF DE CUISINE: STEVE LANCASTER  
MAÎTRE DE MAISON: RUBY HUANG