



SAINT PIERRE

M E N U

\$220++



HAMACHI

chiba hamachi, green asparagus, shiso



WHITE ASPARAGUS

pertuis white asparagus, black truffle, hazelnut



SCALLOP

hokkaido scallop, royal belgian osietra caviar, aomori apple



LOBSTER

atlantic lobster, amela tomato, espelette



CRAB

torteau crab, egg, ikura



PRAWN

carabinero prawn, somen noodle, okra



LEEK

leek "pleine terre", wasabi, beetroot



BEEF

omi beef, enoki, ponzu



FROMAGE

assorted cheeses, pecan, quince



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**