



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

FULL VEGETARIAN OPTION AVAILABLE



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

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.