



SAINT PIERRE

SET LUNCH



FIRST STARTER

CAVIAR

N25 caviar, white asparagus, leek

OR

WHITE ASPARAGUS (V)

loire valley white asparagus, leek, myoga



SECOND STARTER

MARRON

western australian marron, turnip, finger lime

OR

SWEETBREAD

limousin sweetbread, cipollini onion, cumin

OR

TOMATO (V)

amela tomato, hass avocado, pomelo



MAIN COURSE

BEEF

omi beef, sand carrot, kanzuri

OR

SEABASS

nagasaki seabass, violet artichoke, champagne

OR

TRUFFLE (V)

manjimup black winter truffle, trombetta, black bean



DESSERT

CHOCOLATE

jivara chocolate, salted caramel, soy

OR

PEACH

yamanashi peach, lychee, vanilla



CHEF OWNER: EMMANUEL STROOBANT
HEAD CHEF: STEVE LANCASTER
PASTRY CHEF: ANNA WANG
SOMMELIER: ALEKSANDRA ARZHAKOVA