



SAINT PIERRE

## SET LUNCH



### FIRST STARTER

#### CAVIAR

N25 caviar, scallop, wild basil

OR

#### SHOGGIN DAIKON (V)

shogoin daikon, tonburi, truffle



### SECOND STARTER

#### CRAB

hokkaido hairy crab, pumpkin, daikon

OR

#### MARRON

manjimup marron, osmic tomato, lemongrass

OR

#### CARROT (V)

provence sand carrot, almond, cucumber



### MAIN COURSE

#### BEEF

omi beef, herb, miso

OR

#### SEABASS

nagasaki seabass, tomato, zucchini

OR

#### PUMPKIN (V)

kabocha pumpkin, shallot, hazelnut



### DESSERT

#### CHOCOLATE

manjari chocolate, le lectier pear, vanilla

OR

#### STRAWBERRY

japanese strawberry, cherry, citrus



CHEF OWNER: **EMMANUEL STROOBANT**

All prices are subject to service charge and prevailing government taxes