

UOB X SAINT PIERRE X SHOUKOUWA

DINNER



(Saint Pierre X Shoukouwa)

CANAPE

ise ebi, oscietra caviar, wasabi



(Shoukouwa)

AMELA TOMATO

shizuoka amela tomato, mozuku, rice vinegar



(Shoukouwa)

HOKKAIDO SCALLOP

hokkaido scallop, dekopon orange, yuzu kosho



(Saint Pierre)

BLUE LOBSTER

brittany blue lobster, vin jaune, menegi



(Shoukouwa)

TUNA

akami, chutoro, otoro



(Saint Pierre)

OMI BEEF

omi beef, kabocha pumpkin, shiso



(Shoukouwa)

SEASONAL FRUIT

amane musk melon, aged mirin



(Saint Pierre)

PINEAPPLE

pineapple, pink peppercorn, kaffir lime



(Saint Pierre)

GOBO TEA

gobo, chocolate, almond



\$488 PER PERSON

CHEESE SUPPLEMENT \$38 PER PERSON



CHEF OWNER: **EMMANUEL STROOBANT**
RESTAURANT MANAGER: **JOANNE WAI**
WINE CONSULTANT: **TAN YING HSIEN, MW**

All prices are subject to service charge and prevailing government taxes