

SAINT PIERRE, 2018 ❁

PLEASE NOTE:

1. Prices are subject to GST and service charge.
2. Menu is subject to change.
3. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
4. Only diners with valid reservation and payment will be entitled to the GastroMonth dining experience at the stated date and time.
5. Please purchase additional tickets at least 3 days in advance.

Dinner Menu

\$178++

SNACKS

VERY VIRGIN MARY

San Marzano Tomato Water, Marigold Oil, Yuzu-kosho

GREY SHRIMP

Amela Tomato, Grey Shrimp, Tempura

LOBSTER

Blue Lobster, Edamame, Bacon, Carrot, Ginger

COD

Sorrel, Cucumber, Ohba, Myoga, Ham Hock Consommé

VEAL

Dry Aged Veal, Shallot, Spring Onion, Pearl Onion, Red Miso

CHOCOLATE

Vanilla, Hazelnuts, Hokkaido Milk, Chocolate



MICHELIN Guide's Point of View

Not only does this smartly dressed restaurant offer great views of the marina, but its assured service and discreet atmosphere also make it a great choice for those on a date. The creative and contemporary French cuisine comes with pronounced Asian elements, with much of the produce sourced from Japan. There is a choice of three set menus: 'Classic', 'Discovery' and 'Prestige', all of which are available with wine pairings.

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Opening Hours :

Tuesday to Saturday

Lunch: 11.30am to 3.00pm

Dinner: 6.30pm to 11.00pm