



SAINT  
PIERRE

## Redefining Your Premium Corporate Hosting and Luxury Catering Experience



# Emmanuel Stroobant



Chef Emmanuel Stroobant was trained in several Michelin-starred restaurants in Belgium before he opened his first restaurant in his hometown, Liege, at 23. After travelling the world honing his craft, he finally settling down in Singapore with his wife in 1999.

Chef Stroobant founded Saint Pierre in December 2000, which has since been laured with multiple restaurant and culinary awards. In 2015, Saint Pierre was recognised with a Hall of Fame Award by the Singapore Tatler's Best Restaurants Guide for four consecutive years of continued culinary excellence and impeccable service standards.

Under the umbrella of the Emmanuel Stroobant Group Luxury Collection with Saint Pierre, Chef Stroobant also ventured into Japanese fine dining, opening Shoukouwa Sushi Restaurant in 2016, which immediately gained two Michelin stars in the inaugural MICHELIN Guide Singapore 2016.

While helming Saint Pierre and Shoukouwa, Chef Emmanuel Stroobant has also introduced other highly successful culinary concepts in Singapore, including Brussels Sprouts, Picotin Express, Rocks and Sque.

# Saint Pierre

Listed in the MICHELIN Guide Singapore 2016



Headed by Chef Owner Emmanuel Stroobant, Saint Pierre is a restaurant of timeless elegance, advancing bravely into the future with a 16-year history of dining excellence. Its superlative cuisine, beautiful interiors and team of talented chefs have escalated the restaurant into the echelons of international accolades. The restaurant is also the only establishment and restaurant in Singapore being accorded membership to the world-renowned Relais & Châteaux, a collection of 600 of the world's best restaurants and hotels.

Saint Pierre is the story of Chef Stroobant – a culmination of his life's search for self-knowledge. Here, Chef Stroobant leads you on his passage, through a sensual gastronomic dining experience, embodying his own journey and discoveries; where the art of fine dining is celebrated, and the rituals of the table are cherished and perpetuated.

At the heart of Saint Pierre lies essence-centric cuisine, the advanced extraction of concentrated, vital essences from the freshest natural ingredients to season dishes through the use of modern techniques and methods. Chef Stroobant's global experiences manifest in his culinary style – a harmonious blend of European techniques with subtle touches of Southeast Asia, bringing flavours to the forefront of every dish.

Currently situated at One Fullerton with an impressive view of Marina Bay, Saint Pierre now seats an intimate 24 persons in the main dining room, with an additional six in the private dining room – thus allowing for service of exceptional attention and standards.

*"When you temper familiarity with an artistic flair, the result is food that is pretty & tastes good."*  
~ Jaime Ee, *The Business Times*



# Emmanuel Stroobant Luxury Collection



Saint Pierre is proud to be **the only establishment and restaurant in Singapore being accorded membership to the world-renowned Relais & Châteaux**, a collection of 600 of the world's best restaurants and hotels

**Chef Emmanuel Stroobant is recognised as Grands Chef Relais & Châteaux**



**Shoukouwa Sushi Restaurant**

**2 Michelin stars, MICHELIN Guide Singapore 2016**



# The Stars of Saint Pierre



## KimKevin de Dood, Head Chef

- Alain Roux's The Waterside Inn **\*\*\***, UK
- Gert de Mangeleer's Hertog Jan **\*\*\***, Belgium
- Wolfgang Becker's Trier **\*\***, Germany

## Jonathan Allaert, Pastry Chef

- Yannick Alléno's Dior des Lices **\*\*\***, France
- Gordon Ramsay's Trianon Palace **\*\***, France
- Arnaud Lallement's Remy Restaurant **\*\*\***, USA

## Julien Brockers, Group General Manager

- Jardin des Sens **\*\*\***, France (Head Sommelier)
- Les Bories **\***, France
- Market & Platters, UAE
- L'Estrambord & La Dolce Vita Restaurants, France

## Willy Maudet, Restaurant Manager

- Restaurant Georges Wenger **\*\***, Switzerland
- Restaurant Philippe Rochat **\*\*\***, Switzerland
- La Bastide Saint-Antoine Jacques Chibois **\*\***, France
- Boulud Sud Mediterranee Daniel Boulud, USA

## Etienne Verdier, Assistant Restaurant Manager

- Masters degree in Patrimony & Culture, Gastronomy, Wine & Tourism, major in Oenology – IMIS ESTHUA University, France
- Michel Bras' Bras **\*\*\***, France
- Hotel Relais de 3 Mas & Restaurant La Balette **\***, France



# Emmanuel Stroobant



Belgium-born, naturalised Singaporean in 2015  
Opened first restaurant in Liege at 23 years old  
Arrived in Singapore and joined Fig Leaf in 1999  
Opened **Saint Pierre** in 2000

Awards and Accolades:

- Wine and Dine ‘Best New Restaurant 2002’, ‘Most Innovative Menu 2002, 2004 and 2007’
- World Gourmet Summit – Award of Excellence, ‘Best New Restaurant 2002 and 2003’, ‘Chef of the Year 2002 and 2006’ and ‘Restaurant of the Year 2007’
- In 2008, Saint Pierre became a member of Relais & Châteaux and Chef Emmanuel Stroobant became a Grand Chef Relais & Châteaux

Authored two cook books:

- Cuisine Unplugged
- Vine Dining – White; won the Gourmand World Media Award for “Best in the World Matching Food and Wine”

Fronted in three television series:

- Chef in Black
- Chef in Black II
- 36 Ways to Live

Opened a slew of successful restaurants including:

- **BRUSSELS SPROUTS**
- **Rocks Urban Grill + Bar**
- **Picotin Express**
- **SQUE Rotisserie & Alehouse and SQUE Kitchen & Alehouse**
- **Shoukouwa \*\***

Fronted development of school canteen operations offering healthier menu to school children:

- Archangel Productions for Stamford American International School

Opened and sold successful restaurants:

- Molly Malone’s/Townhouse
- Blue Lotus Chinese Eating House



# Julien Brockers



2016 – Present: **Emmanuel Stroobant Group Luxury Collection**, Group General Manager

2014 – Present: **Saint Pierre**, General Manager

2013 – 2014: **Market & Platters** (Dubai), Manager

- Responsible for operations and financial management of outlet
- Increased turnover by 42% in one year
- Set up training excellence programme and SOPs for outlet

2008 – 2013: **L'Estrambord Restaurant and La Dolce Vita Restaurant** (France), General Manager/Partner

- Created and developed two fine gourmet restaurants
- Increased turnover by 300% at L'Estrambord and 200% at La Dolce Vita
- Created food and wine menu with strict cost control procedures

2002 – 2008: **Jardin Des Sens \*\*\*** (France), Head Sommelier

- Opening team for 8 luxury restaurants, private beaches and wine retail for the group
- Full control of wine purchase, wine inventory, cellar management, supplier relations, training and service standards

2001 – 2002: **Les Bories \*** (France), Head Sommelier

- Full control of wine purchase, wine inventory, cellar management, supplier relations, training and service standards

Noted opening projects:

- Compagnie des Comptoirs: South of London, Marrakech, Bangkok
- Effet Mer: South of France
- Wine Retail: South of France
- Sens & Saveurs: Shanghai
- L'Estrambord Restaurant and La Dolce Vita: France



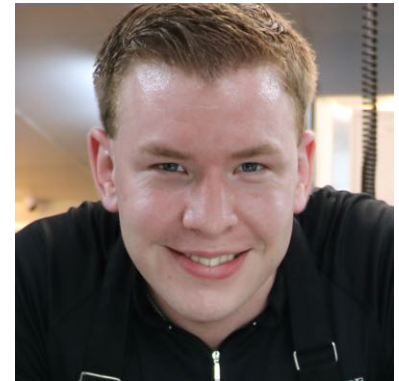
# KimKevin de Dood



2014 – Present: **Saint Pierre**, Head Chef

2003 – 2015: From Commis to Chef de Partie at Michelin-starred restaurants in Europe

- **Alain Roux's The Waterside Inn \*\*\*** (UK)
- **Gert de Mangeleer's Hertog Jan \*\*\*** (Belgium)
- **Wolfgang Becker's Trier \*\*** (Germany)





# Jonathan Allaert



2015 – Present: **Saint Pierre**, Chef Pâtissier

2003 – 2015: From Chef de Partie Pastry Chef to Pastry Chef at Michelin-starred restaurants in Europe

- **Dior de Lices by Yannick Alleno \*\*\*** (France)
- **Remy Restaurant**, collaboration between Arnaud Lallement \*\* and award-winning US chef, Scott Hunnel, on Disney Dream liner, recognised as Best Restaurant on a Cruise Ship
- **Trianon Palace by Gordon Ramsay \*\*** (France)
- **La Bodega Feria** (France)



# Willy Maudet



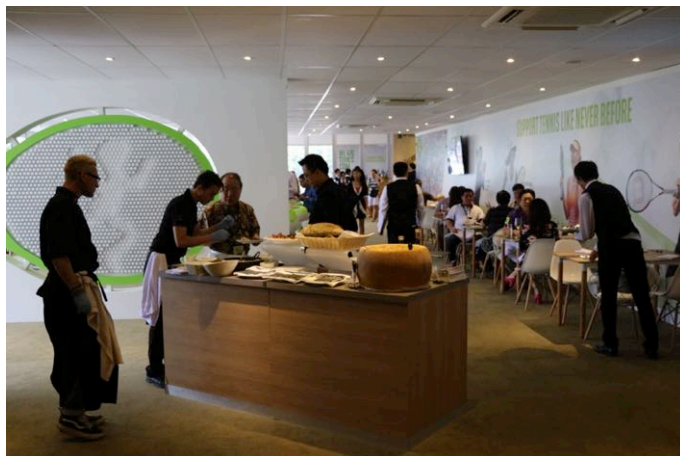
2015 – Present: **Saint Pierre**, Restaurant Manager

2002 – 2015: Worked through the ranks up to Restaurant Manager at Michelin-starred restaurants in Europe and USA

- **Boulud Sud Méditerranée by Daniel Boulud** (USA)
- **Le Montagne by David Tarnowsky \*** (Switzerland)
- **Restaurant Michel del Burgo \*** (France)
- **Restaurant & Hotel Georges Wenger \*\*** (Switzerland)
- **Le Pirate Restaurant \*** (Corsica)
- **Restaurant de l'Hotel de Ville Philippe Rochat \*\*\*** (Switzerland)
- **La Bastide Saint-Antoine by Jacques Chibois \*\*** (France)



# BNP PARIBAS WTA FINALS (2015 & 2016, 12,000 pax)



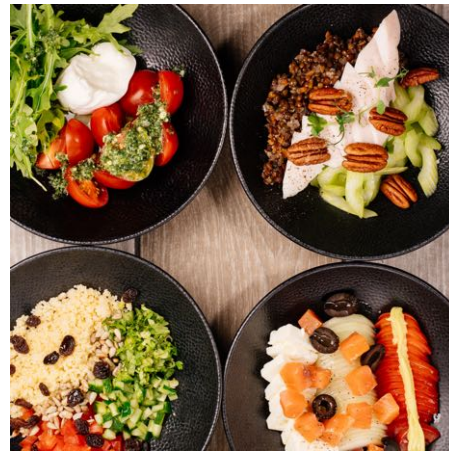


# BNP PARIBAS WTA FINALS (2015 & 2016, 12,000 pax)





# LOUIS VUITTON

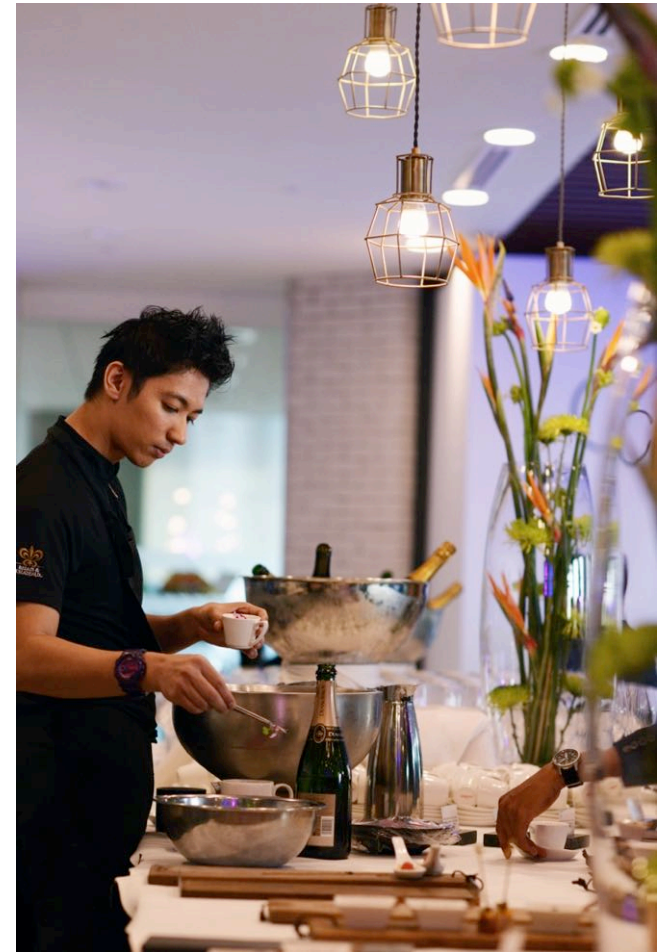




# SCHRODERS INVESTMENT

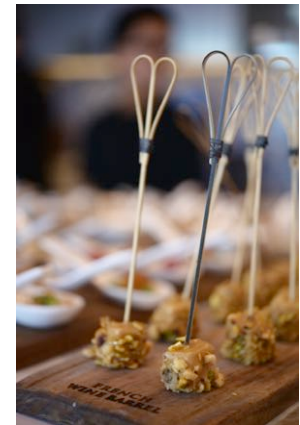


# SCHRODERS INVESTMENT





# SCHRODERS INVESTMENT



# Client Testimonial



“We would like to express our sincere gratitude for the excellent service delivered by Saint Pierre during the two-day event in November 2015. It is our first time engaging Saint Pierre as the appointed caterer for our events and I have to say the experience has been delightful. From the first moment we contacted Saint Pierre for the quotation, Aleksandra and yourself have been very helpful and response has been timely. The can-do attitude remained even after the contract has been signed. We heard you repeatedly saying “No problem” to most of our requests during every meetings and conversations which we were initially a little skeptical but you have proven to us that it is truly no problem at all to you and your team.

A special thanks to Chef Emmanuel Stroobant for being present onsite on both days to ensure the taste, freshness and presentation of the food are of high standards. His presence definitely brought a positive vibe to our open-concept kitchen at the event venue. We would like to also acknowledge the team of service staff you had onsite. They were brilliant – very professional, speaks well and friendly.

The client and ourselves are very pleased with the overall experience. We look forward to working with you and your team again in the near future.”

*Jaclyn Phua, Meeting Manager, Singapore  
AMERICAN EXPRESS MEETINGS & EVENTS  
for SCHRODERS INVESTMENT MANAGEMENT*

“A satisfied customer is the best recommendation”  
**PATEK PHILIPPE**





# PATEK PHILIPPE



# PATEK PHILIPPE





FI FERRARI



# Client Testimonial



“On behalf of Longchamp, I would like to thank you and your team for your very professional work during our press event.

The food was great and the service ‘impeccable’!”

*Aurelie Fritsch, Marketing & Communication Manager, Singapore  
LONGCHAMP*



# Premium Corporate & Private Events and Luxury External Catering at Saint Pierre

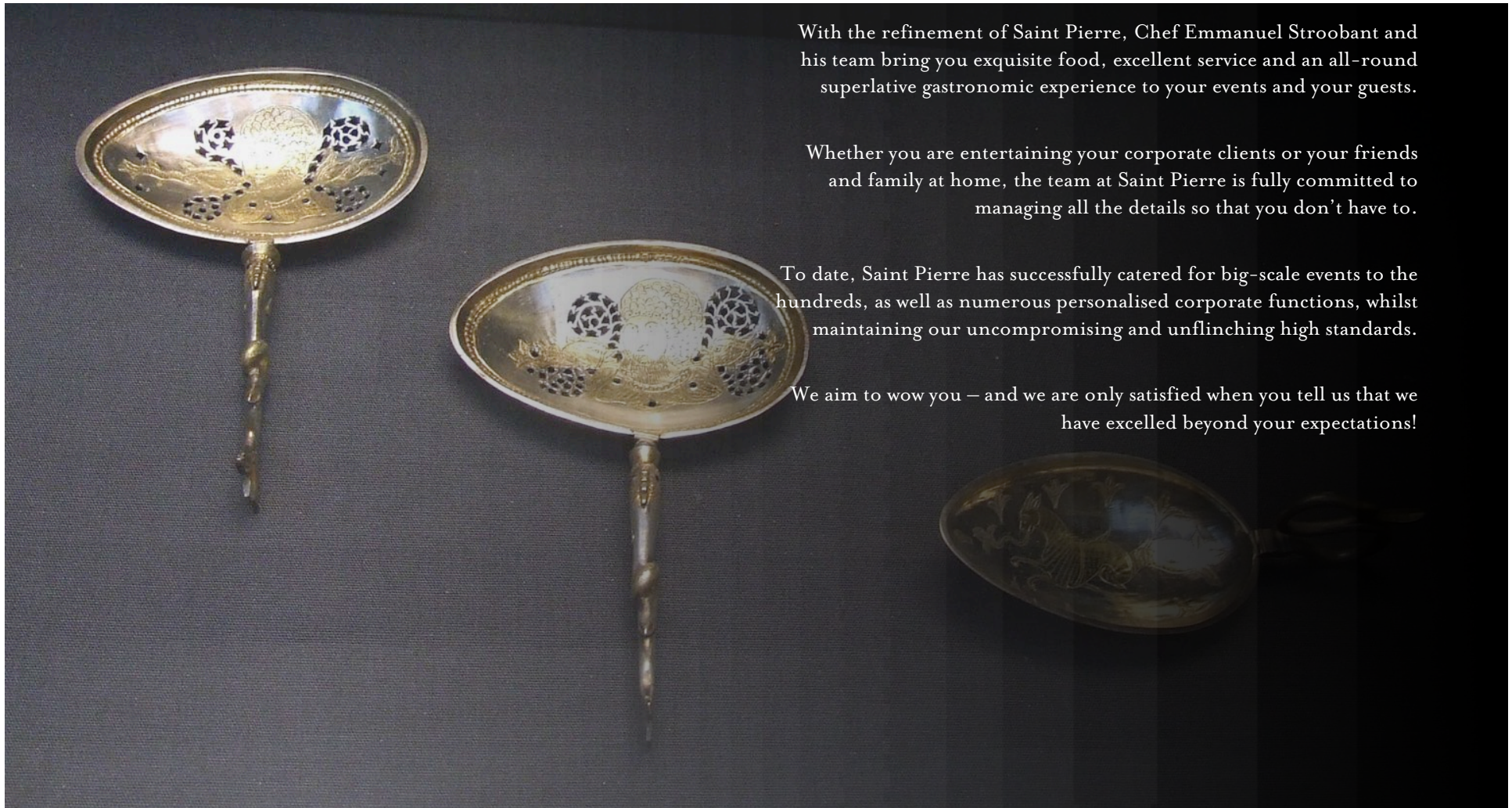


With the refinement of Saint Pierre, Chef Emmanuel Stroobant and his team bring you exquisite food, excellent service and an all-round superlative gastronomic experience to your events and your guests.

Whether you are entertaining your corporate clients or your friends and family at home, the team at Saint Pierre is fully committed to managing all the details so that you don't have to.

To date, Saint Pierre has successfully catered for big-scale events to the hundreds, as well as numerous personalised corporate functions, whilst maintaining our uncompromising and unflinching high standards.

We aim to wow you – and we are only satisfied when you tell us that we have excelled beyond your expectations!





# Dine-In Premium Corporate Hosting



- Executive Set Menu
- Gourmand Set Menu
- Degustation Menu
  - Grand Earth (10-course)
  - Grand Nature (10-course)
  - Earth (6-course)
  - Nature (6-course)



# Executive Set Menu

Min of 12 persons from Mondays to Thursdays only

3-course (1 Starter, 1 Main, 1 Dessert) from \$98 per person

4-course (2 Starters, 1 Main, 1 Dessert) from \$118 per person



## STARTERS

- Artisanal burrata, momotaro tomato, yuzu zest, fleur de sel, watermelon, black olive dust, arlette chard, micro vegetables, sansho pepper (v)
- Classic mushroom soup, shimeji tempura, truffled espuma (v)
- Classic french onion soup, gratinated gruyere cheese
- Aquarello rice, barbecued eel, crème fraîche, vieux comte, olive oil powder, micro basil
- Japanese king crab, clear consommé jelly, roasted cauliflower chawanmushi
- Kabocha pumpkin soup, pumpkin seed, pea shoots
- Organic field mushroom salad, grilled asparagus, vieux comte, edible soil, feuillette pastry (v)

### *Supplementary*

- Pan-fried foie gras, caramelised apples, old port sauce (additional \$5 per person)

## MAIN COURSES

- Steamed seabass, braised leek, leek consommé, crispy shallots, beurre blanc
- Pan-fried gurnard, green asparagus, saffron risotto, tobiko, salted seaweed tempura
- Truffled mushroom risotto, mushroom foam (v)
- Beef tenderloin wellington style, beef rilette, wild mushrooms, apple & watercress salad
- Lamb navarin, baby potatoes, tartare toast, parmesan ice cream, momotaro tomato, salted edamame

### *Supplementary*

- Crispy-skinned duck confit, charred leek, baby carrots, sauce bordelaise (additional \$3 per person)
- Steamed cod, caramelised momotaro, soy pearls, crispy cherry tomato, miso broth (additional \$5 per person)

## DESSERTS

- Chocolate trifle, fresh raspberries, truffled chantilly
- Lemon meringue pie, fresh berries
- Salted caramel tart, chocolate ice cream
- Rhubarb cheese cake, ribena fluid gel
- Caramelised granny smith apple, crème anglaise cinnamon doughnut, peanut butter ice cream, brittany shortbread, apple chips
- Profiteroles, warm chocolate glaze, crème patisserie, homemade bitter chocolate ice cream
- Organic baby carrot cake, praline cream, crispy pecan maple soil, apricot & carrot nappage, cream cheese foam, carrot chip, salted caramel ice cream

# Gourmand Set Menu

Min of 12 persons from Mondays to Thursdays only

3-course (1 Starter, 1 Main, 1 Dessert) from \$118 per person

4-course (2 Starters, 1 Main, 1 Dessert) from \$128 per person

5-course (2 Starters, 2 Mains, 1 Dessert) from \$138 per person



## STARTERS

- Wagyu oxtail double consommé, black truffle, foie gras, matsutake mushroom, puff pastry
- Twice-cooked atlantic lobster, shallot, momotaro, basil, cordyceps & cognac-flamed lobster bisque
- Herb-crusted hokkaido scallops, baby vegetable brunoise, sauternes beurre blanc, vadouvan
- Seared hamachi, ikura, dashi fluid gel, pickled daikon, okra, smoked egg sauce, wasabi

*Supplementary (additional \$5 per person)*

- Foie gras terrine, almond crumble, baby vegetables, sakura gel
- Pan-fried foie gras, caramelised apples, old port sauce
- Aquarello rice, barbecued eel, crème fraîche, vieux comte, olive oil powder, uni, thyme salt, micro basil

## MAIN COURSES

- Chargrilled turbot, green tea-smoked salmon, sake hazelnut butter, mushrooms, tarragon, green asparagus, potato mousseline, heirloom carrots
- Truffle salt-crusted sakura chicken, coal-smoked hokkaido corn, rock miniature vegetables, herbed ratte potato purée, sweet whiskey foam, crispy chicken skin, split jus
- Welsh lamb rack, kohlrabi, green asparagus spears, fresh green peas, goat cheese crumble, mint gel, lamb jus
- 48hr braised beef short rib, edamame purée, carrot bouchon, ratte potato confit, bordelaise

*Supplementary (additional \$5 per person)*

- Lightly-poached boston lobster, kanimiso tofu, zucchini, carrot & daikon petal, seaweed tempura, lobster milk broth, pan-fried rice cake
- Slow-roasted veal loin, ratte potato, white asparagus, shallot confit, wild mushrooms, morel sauce
- Steamed cod, caramelised momotaro, soy pearls, crispy cherry tomato, miso broth

## DESSERTS

- Caramelised granny smith apple, crème anglaise cinnamon doughnut, peanut butter ice cream, brittany shortbread, apple chips
- Chilled melon soup, olive oil & yuzu sorbet, poached kyoho grape, riesling gummy, black sesame meringue
- Kaffir lime crème brulee, caramelised cassonade powder, compressed papaya, lemon powder, lemon oil, pansy blossom
- Classic crepe suzette, orange zest, organic beet sugar, hazelnut butter, vanilla snow, cointreau flames



# Degustation Menu



Please check in-house menus for  
Grand Earth (10-course)  
Grand Nature (10-course)  
Earth (6-course)  
Nature (6-course)

These menus constantly evolve to feature the freshest seasonal produce available

*Days In Program Corporate Hosting*



# Luxury External Event & Function Catering



- Canapés
- Buffet Menu
- Breakfast Menu
- Live Station
- Fine Dining Catering Menu
  - 3-, 4- and 6-course
- Wedding Menu
  - Family Style Dining
  - Classic French Themed
  - French-Infused Modern Asian



# Canapés

Classic and Themed (Local Flavours) Canapés from \$6 per piece



## CLASSIC

- Japanese sushi rice, wild salmon, soy spherification
- Avocado, king crab, sudashi mayonnaise, grated wasabi
- Armagnac-marinated foie gras terrine, port jelly, brioche crumb
- Poached king prawn, quail egg confit, avocado mousse, amaranth
- Hokkaido crab claw, melon philibon, menton lemon dust
- Egg bio 63 degrees, champagne hollandaise, fresh ikura
- White asparagus, hazelnut, polenta tuile, belotta ham (seasonal)
- Scallop tataki, pain d'epice crumble, balsamic reduction
- Freshly-shucked oyster fine de claire, smoked salmon, marinated salmon roe
- Dashi-poached lobster salad, foie gras mousse, truffled jelly
- Chutoro tuna tartare, sesame cone, citrus wasabi dressing
- Dashi-poached king prawn, avocado, somen noodle, togarashi dressing

- Iberico pork belly, wasabi, kabocha pumpkin, pumpkin seed oil powder
- King scallop mousse, yuzu lemon zest confit, micro cress
- Smoked salmon, blinis, crème fraiche, wild chives
- Poached sakura chicken breast, truffle emulsion, ratte potato brunoise
- Low-temperature braised beef short rib rillettes, onion jam, black pepper jelly
- Beef rilette, mustard, oxtail jelly, arlette chard, wild cress
- Bellota shaving, melon marshmallow, citrus cream
- Seared hand-dived scallop, cauliflower mousse, ginger
- French bulot sea snail, tartare emulsion, wild garlic purée
- Japanese king crab, celeriac chawanmushi, salmon roe
- Smoked duck breast, organic raspberry, honey vinegar dressing
- Spinach custard, sea urchin, smoked egg confit
- Crab arancini, aquarello rice, organic basil, black garlic, pine nuts

## THEMED (LOCAL FLAVOURS)

- Organic chicken breast confit, pickled cucumber, sour plum sauce, chili
- Steamed mantou buns, caramelised pork pressa, pickled japanese cucumber
- Chili-braised crab claw, pomelo, fresh coriander, crispy mini bun tartlet
- Hen egg confit, sauteed baby spinach, soy hollandaise, buttered brioche crouton
- Mashed potato, braised beef/chicken, pea, onion, vadouvan, seeded mustard
- Pandan rice, cucumber gel, chili sambal, peanut dust, anchovy crumb, chicken skin crackers



All prices are subject to 10% service charge and prevailing government taxes

*Luxury External Event & Function Catering*



# Canapés (cont.)

Classic and Themed (Local Flavours) Canapés from \$6 per piece



## VEGETARIAN (Vegan upon request)

- Cherry tomato confit, eggplant purée, dill, popped quinoa
- Mushroom arancini, arborio rice, tomato salsa
- Organic japanese momotaro tomato, 36-month affine parmesan cheese
- Compressed watermelon, soy pearls, lemon oil powder
- Zucchini carpaccio, strawberry, aged balsamic reduction
- Tomato tartare, herb emulsion, micro cress, black olive dust
- Eggplant mousse, viola petals, pistachio crumb
- White asparagus, roasted hazelnuts, truffle dressing
- Quinoa salad, avocado, togarashi dressing
- Green puy lentil salad, walnuts, roasted celeriac
- Charred squash, pumpkin oil, polenta chips
- French philibon melon, seaweed gel, lemon zest
- Momotaro tomato, miso, kinome rice, nori
- Confit cherry tomato, black truffle dressing, pistachio crumble
- Beetroot textures: mousse, purée, meringue
- Arancini croquette, piquillos coulis, wild herbs

## DESSERTS

- Wild berries tartlets, lemon curd, french meringue
- Chocolate cake
- Pate de fruit
- Macarons
- Meringues
- Fruit tartlets
- Marshmallow
- Chocolate truffle
- Melon gazpacho, fresh mint, elderflower jelly
- Mini sticky date pudding, orange zest, raspberry, lemon balm



All prices are subject to 10% service charge and prevailing government taxes

*Luxury External Event & Function Catering*

# Buffet Menu

Min of 30 persons

\$98 per person



## ☐ MENU A

### COLD DISHES

Hickory wood-smoked salmon, fennel, orange, pink peppercorn  
Zucchini carpaccio, 36-month-aged parmesan cheese, strawberries,  
balsamic

Grilled asparagus, japanese cucumber, chickpea, tahini, lemon, basil  
Quinoa, avocado, black olive, wild herbs, french shallot, dashi-  
poached prawn

Roasted chicken, baby gem, gomadare, radish, brioche croutons, egg  
mimosa

Classic nicoise, tuna, edamame, ratte potato, cherry tomato, roasted  
pepper

### HOT DISHES

Roasted organic beef petit tender, fresh herb bearnaise, veal jus  
reduction (live station)

### SIDES

Baked farmed vegetable

Steamed ratte potatoes, smoked butter, wild chives

Homemade cottage slaw, red cabbage, fennel seeds

Green beans, hazelnuts

### DESSERTS

Crepe suzette, vanilla ice cream

Bread and butter pudding, maple syrup

Classic apple pie, lemon zest, double cream

## ☐ MENU B

### COLD DISHES

Classic fish pie, smoked salmon, chardonnay sauce

Slow-braised pork ribs, barbecue sauce, mexican corn salad

Crab salad maki, sticky rice, wasabi, nori, japanese cucumber

Tomato, zucchini, garlic, farfalle pasta, parmesan cheese

German style potato salad, red wine vinegar dressing, chervil

Quinoa, avocado, shallot, black olive, basil, olive oil, lemon juice

Original caesar salad, poached eggs, glazed bacon, parmesan cheese

### HOT DISHES

Hay-roasted dry-aged angus beef rib eye, wild mushroom, cognac,  
green peppercorn sauce

Chargrilled barramundi, homemade barbecued tomato jam, braised  
summer leek

### SIDES

Gratin dauphinois

Fine french beans, almond butter

Grilled tomato, bearnaise espuma

Mesclun leaves, truffle essence dressing

### DESSERTS

Gateau au chocolat rocky road, almond custard, marshmallow, cherry  
confit

Chilled melon soup, yuzu lemon sorbet, wild peppermint, braised  
pineapple

Tapioca & lychee syrup, roasted strawberry, vanilla tuile, basil crème  
brûlée

# Breakfast Menu

Min of 8 persons from \$32 per person



## ☐ COMME A LA MAISON (\$32 per person)

Melon & berries salad

Homemade croissant

Homemade chocolate croissant

Homemade jam

Belotta ham

Home-smoked salmon

Comte cheese

## ☐ ELEGANT BRUNCH (\$98 per person)

Organic egg confit, black winter truffle shavings,  
pan-fried sourdough croutons, veal jus

Home-smoked wild salmon, ratte potato pancake,  
oscietra caviar, organic chives, crème fraiche

Port-marinated foie gras terrine, iberica belotta ham,  
homemade pastries, bordier butter, pear-strawberry jam

Japanese strawberries, fromage blanc,  
yuzu zest, wild basil

Poached atlantic lobster, baby spinach,  
toasted brioche, champagne hollandaise, ikura



All prices are subject to 10% service charge and prevailing government taxes

*Luxury External Event & Function Catering*



# Live Station

Optional; Min of 30 persons

Can be added onto Canapés, Buffet or Breakfast Menus



**Add \$8 per person**

alphonso mango nitro sorbet

**Add \$12/item per person**

foie gras terrine dipped in melted chocolate and rolled in roasted nuts

Hay-roasted whole US prime beef rib eye, bearnaise foam, devilled mushroom

assorted sushi, tuna, salmon, ikura, citrus-wasabi dressing

farmed cheese and artisan bread



# Fine Dining Catering Menu

Min of 20 persons, max of 300 persons

3-Course \$108 per person (Only Main 1)

4-Course \$118 per person



## AMUSE-BOUCHE

### STARTER

#### Cocktail de Crevettes

poached sweet prawn, avocado spread, thousand island snow,  
pineapple reduction, quail egg, amaranth, herb emulsion

or

#### Confit de Tomate (v)

momotaro tomato confit, extra virgin almond oil, crème fraîche,  
basil dust, wild herbs

## MAIN 1

### Cabillaud au Miso

white miso, black cod, daikon wrap, poached baby spinach,  
sesame, jade eggplant, fresh shiitake, dashi consommé, kinome  
rice ball

or

### Aubergine en Consommé (v)

seaweed consommé, poached jade eggplant, kinome rice, sesame,  
organic swiss chard

## MAIN 2

### Poulet Demi Deuil

low-temperature braised chicken breast, black winter truffle, wild  
chives, chicken jus, crispy chicken skin, salted butter mashed  
potato, roasted carrot purée, mushroom-brioche dust, cress

or

### Risotto d'Epeautre aux Eclats de Truffes

barley risotto, black truffle, roasted carrot purée, caramelised  
shallot, organic egg confit, mushroom fluid gel, wild herb salad

## DESSERT

### Gateau au Chocolat

flourless belgian chocolate cake, caramelised banana jam,  
chocolate mousse, warm almond custard, parsley dust

## PETITS FOURS

# Fine Dining Catering Menu (cont.)

Min of 20 persons, max of 30 persons

6-Course \$158 per person



## Amuse-Bouche

### Tomate Comme un Tartare

organic momotaro tomato confit, extra virgin almond oil, crème fraîche, smoked egg, black olive crumbs, wild basil

### Poularde et Ris de Veau

salt-crusted farmed chicken, coal-roasted corn, veal sweet bread, glazed heirloom carrot, truffle split jus

### Carre d'Agneau Pre-sale

salted field welsh lamb saddle, bouchon potato, goat cheese crumbs, edamame purée, lamb jus, mint

### Pigeon Roti Sur L'os

french pigeon roasted on the bone, leg farci, braised celeriac, beetroot, pigeon dressing

### Plateau de Fromages Affines

selection of farmed french cheese, jams, homemade bread

## Poire Belle Helene

vanilla syrup compressed nashi pear, almond mendiante, crispy praline coins, hot tonka bean crème anglaise

## Petits Fours





# Fine Dining Catering Menu (cont.)

Min of 20 persons, max of 30 persons

6-Course \$178 per person



## Amuse-Bouche

### Selection of Canapés

armagnac-marinated foie gras terrine, port jelly, brioche crumbs  
poached king prawn, avocado, quail egg confit, amaranth  
japanese king crab, cauliflower custard, salmon roe  
kinome rice croquette, japanese eggplant, wild herbs

### Homard en Eau de Mer

Ginja-infused cauliflower mousse, sea water-poached atlantic  
lobster, wild tarragon, court bouillon gel

### Soupe aux Truffes – Hommage A Monsieur Paul

wagyu oxtail double consommé, black truffle, foie gras, matsutake  
mushroom, puff pastry

### Risotto d'Anguille

arborio risotto, sea urchin, grilled unagi, thyme salt, wild herb  
salad

## Boeuf aux Echalottes

48hr braised beef short rib, onion purée, caramelised shallot,  
burnt leek, onion tuile, tamanegi broth

## Gateau au Chocolat

flourless belgian chocolate cake, caramelised banana jam,  
chocolate mousse, warm almond custard, parsley dust

## Petits Fours



# Wedding Menu

Family Style Dining; Min of 40 persons

\$88 per person



## STARTERS TO SHARE

homemade bread, butter

roasted pork kakuni, tarragon mustard, pumpkin salad

grilled green asparagus, vieux comte shavings

french musk melon salad, spanish bellota ham

home-smoked salmon, blinis, chives, crème fraîche

foie gras mousse, port jelly

seared tuna belly, kinome rice, sesame

sweet momotaro tomato, italian farmed mozzarella

## MAIN

### Poitrine de Poulet

low-temperature braised french chicken, black truffle, wild chive,

chicken jus, crispy chicken skin, salted butter mashed potato,

carrot purée, mushroom brioche dust

or

### Epaule de Cochon Noir

japanese coal-smoked spanish pork pressa, potato bouchon,

cherry tomato confit, zucchini noodle, black olive powder, basil

jus

## DESSERT

### Gateau au Chocolat

flourless belgian chocolate cake, caramelised banana jam,

chocolate mousse, warm almond custard



All prices are subject to 10% service charge and prevailing government taxes

*Luxury External Event & Function Catering*

# Wedding Menu (cont.)

Classic French Themed; Min of 40 persons

\$98 per person



## STARTERS TO SHARE

### Rillettes De Canard Au Foie Gras

duck confit rilette, pickled shallots, herb salad, foie gras, toasted brioche

### Salade Nicoise

seared tuna, sweet tomato, green beans, poached egg, black olive, anchovy dressing

### Ratatouille (v)

classic zucchini, tomato, pepper, eggplant ratatouille, garlic, extra virgin olive oil

### Brandade De Morue

braised cod, mashed ratte potato, parsley, homemade tartare sauce

### Quiche Au Saumon Fume

home-smoked salmon, wilted spinach, cream, quiche pastry

### Poireaux Vinaigrette Truffee (v)

braised organic leek, black truffle dressing, dijon mustard

### Macedoine Parisienne (v)

root winter vegetable terrine, aspic gel, micro green salad

### Cocktail Et Fruits De Mer

king prawn, squid, scallop, 1000 island emulsion, wild herb

## MAIN

### Poularde Aux Champignons

low-temperature braised french yellow label chicken, wild mushroom, potato bouchon, baby carrot, caramelised shallot

or

### Millefeuille Aux Champignons (v)

puff pastry, wild mushroom, truffled mashed potato, wilted baby spinach, caramelised shallot

## DESSERT

### Piece Montee

profiterole, dragee, macaroon piece montee, caramel, chocolate, vanilla custard





# Wedding Menu (cont.)

French-Infused Modern Asian; Min of 40 persons

\$118 per person



## 4 Seasons Amuse-Bouche

spring: lobster mousse, edamame, sesame pepper

summer: ginseng-cauliflower purée, cherry tomato, seawater jelly

autumn: green tea-smoked salmon, green apple skin

winter: snow crab, melon, wasabi mayonnaise

## Crispy Prawn Pau Soup

pau-crusted seaweed soup, dry scallop, pork, sweet prawn

## Ginger Seabass

steamed chilean seabass, ginger, imperial soy, spring onion,  
kinome rice, shiitake mushroom

## Chicken a L'Orange

boneless sakura chicken tempura, orange-chilli dressing, sesame

## Stir-Fried Asparagus

stir-fried organic green asparagus, almond, salted butter, crispy  
garlic

## Homemade Ramen Noodles

braised ramen, quail egg confit, shredded duck, hokkaido corn,  
yellow chives, nori salt

## Nouvelle Saison

roasted strawberries, yamamomo, tapioca, lychee, elderflower,  
japanese cucumber foam, honeycomb, green tea chawanmushi



# Your Complete Catering Needs



- Free-Flow Beverage Packages
- Corporate Wine List



# Free-Flow Beverage Packages



## SOFT DRINKS

*18 per person/4hrs or 16 per person/3hrs*

coke, coke light, sprite  
selected juices

## WINES AND SOFT DRINKS

*50 per person/4hrs or 43 per person/3hrs*

white wine: attitude by pascal jolivet, sauvignon blanc, loire valley, france  
red wine: chateau dureau aoc, bordeaux, france  
soft drinks: coke, coke light, sprite  
selected juices

## ALCOHOLIC DRINKS

*70 per person/4hrs or 55 per person/3hrs*

white wine: attitude by pascal jolivet, sauvignon blanc, loire valley, france  
red wine: chateau dureau aoc, bordeaux, france  
beer: san miguel, leffe  
spirits: tanqueray gin, 42 below vodka, bacardi carta blanca rum, sauza tequila, ballantine's scotch whisky

## ALCOHOLIC AND SOFT DRINKS

*80 per person/4hrs or 65 per person/3hrs*

white wine: attitude by pascal jolivet, sauvignon blanc, loire valley, france  
red wine: chateau dureau aoc, bordeaux, france  
beer: san miguel, leffe  
spirits: tanqueray gin, 42 below vodka, bacardi carta blanca rum, sauza tequila, ballantine's scotch whisky  
soft drinks: coke, coke light, sprite  
selected juices

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*Your Complete Catering Needs*



# Corporate Wine List



## CHAMPAGNE AND SPARKLING WINE

Duval Leroy Brut, Champagne, France	88
Moët & Chandon Rosé, Champagne, France	138
Krug Grande Cuveé NV, Champagne, France	265

## WHITE WINE

Chateau La Peyre AOC Bordeaux, France	48
Attitude by Pascal Jolivet, Sauvignon Blanc, Loire Valley, France	58
Riesling Framingham, Marlborough, New Zealand	70
Saint Aubin 1er Cru Les Cortons, Domaine Roux, Burgundy, France	98
Saint-Péray Les Potiers Cave Yves Cuilleron, Rhône Valley, France	188
Sancerre La Moussière Alphonse Mellot, Loire Valley, France	195

## RED WINE

Chateau Dureau AOC, Bordeaux, France	48
Domaine Pierre Henri, Merlot, Languedoc, France	58
Pinot Noir Villa Maria Marlborough, New Zealand	90
Haut-Medoc, Cru Bourgeois, Chateau Cissac, Bordeaux, France	128

## SWEET WINE

Gewurztraminer Vendanges Tardives Trimbach, Alsace, France	120
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*Your Complete Catering Needs*

# General Terms & Conditions



1. All prices are subject to 10% service charge and prevailing government taxes.
2. A 50% down payment is required upon confirmation of event, and the balance of 50% and any other charges incurred during the event is to be paid immediately after the event. Cheques for deposit is to be made payable to "Saint Pierre Pte Ltd". Balance payment and any additional charges incurred will be payable via cash or credit card on the day of the event.
3. Cancellation of event five working days before the actual day will incur 50% of the agreed amount. Cancellation of event 48 hours before the actual day will incur 100% of the agreed amount.
4. No outside food of any kind is permitted to be brought into Saint Pierre.
5. The chef may alter components of dishes throughout the season, depending on the availability of specially procured products.
6. Menus are to be taken whole by the entire table.
7. Saint Pierre must be notified of all entertainment, decorations, and outside vendors of events. Restaurant manager has the right to refuse and assess setup/teardown fees accordingly.
8. Saint Pierre reserves the right to regulate the volume of any entertainment.
9. Client is responsible for the removal of all self-supplied decorations immediately after event, and for any damages and/or loss of equipment supplied by Saint Pierre (if any).







**SAINT  
PIERRE**

## **Redefining Your Premium Corporate Hosting and Luxury Catering Experience**

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