



A Gastronomic Adventure by OCBC Cards

MENU AT \$168++ PER PERSON

SNACKS

ARTICHOKE

petit violet artichoke, herb crust, turmeric emulsion, marigold
FRANCE, CHAMPAGNE, BOLLINGER, NV

SCALLOP

live hokkaido scallop, almond, curry oil
FRANCE, BURGUNDY, CHABLIS, DOMAINE BILLAUD SIMON, 2015

COD

atlantic cod, seaweed gel, dashi consomme, roots
FRANCE, LANGUEDOC-ROUSSILLON, VDP VAL DE MONTFERRAND, DOMAINE DE
L'HORTUS, GRANDE CUVÉE, 2012

OCBC SPECIAL:LOBSTER

black pepper, bleu lobster, ginger, coriander
FRANCE, RHONE-VALLEY, CHATEAUNEUF DE PAPE "LA CRAU", DOMAINE DU VIEUX
TELEGRAPHE, 2015

STRAWBERRIES

japanese strawberries, basil
FRANCE, CHAMPAGNE, BOLLINGER ROSE

LYCHEE

charcoal tuile, lychee, raspberry texture, fleur de sel
FRANCE, CHAMPAGNE, BOLLINGER ROSE

VOYAGE Cardmembers Exclusive:

Wine accompaniment at additional \$98++ Per Person (U.P \$118++)

EXCLUSIVELY FOR ALL OCBC CREDIT/DEBIT CARDMEMBERS



Payment must be made with an OCBC Credit/Debit Card. T&Cs apply.
Vintages may be subject to change.

#SAINTPIERRESG . @SAINTPIERRESG