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Helmed by Chef-Owner Emmanuel Stroobant,
Saint Pierre is a Two Michelin-starred French restaurant renowned
for its innovative cuisine and dedication to quality ingredients.
Chef Stroobant's culinary philosophy marries simplicity with
sophistication, offering diners extraordinary gastronomic
experiences through French cuisine with Asian influences.



The name Shoukouwa (小康和) refers to an oasis of stillness, serenity and harmony, and it is this very state of mind that guests experience at Singapore's first and only Two Michelinstarred sushi restaurant. Appropriately traditional with touches of modern elegance, Shoukouwa is a temple to the age-old dining form of Edomae sushi.

S H O U K O U W A



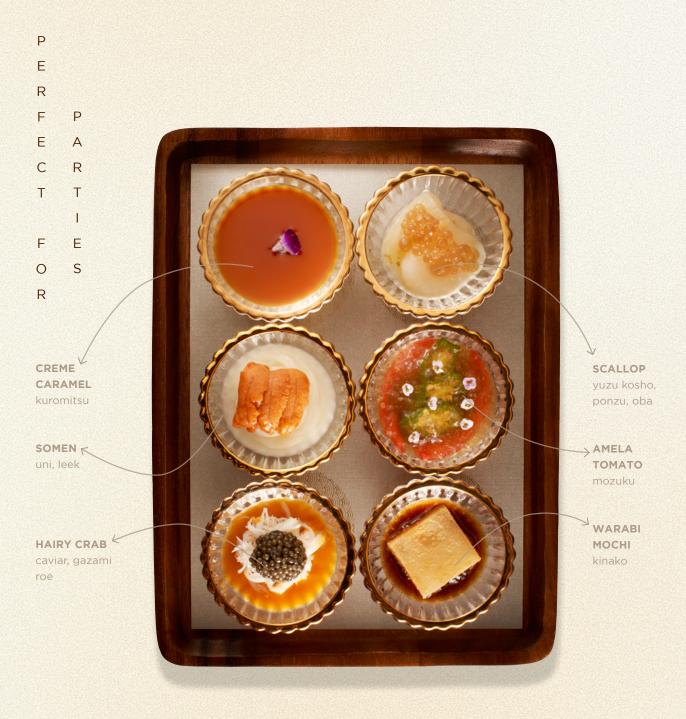
Traditionally used in French fine dining, verrines are small dishes served in clear glasses, designed to showcase layers of ingredients that create a visually stunning experience. They highlight the interplay of textures, colours and flavours, making them an ideal choice for both savoury appetisers and decadent desserts.

Designed for special occasions at home or business functions, verrines offer a versatile and sophisticated way to elevate any event.



Tailored to your dietary needs and preferences,
each set is fully customisable and includes six beautifully crafted
verrines on a tray - complete with tableware for
effortless serving and enjoyment.

 $^{^{*}}$ The images in this document are for illustrative purposes and may vary from the final product.



A collaboration between **Chef-Owner Emmanuel Stroobant** of Saint Pierre and **Head Chef Kazumine Nishida** of Shoukouwa, these verrines showcase their unique interpretation of kaiseki cuisine, presented in elegant glassware.

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MAKE AN ENQUIRY

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