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SAINT PIERRE

 小 SHOU
康 KOU
和 WA
SUSHI RESTAURANT

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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.

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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 Michelin-starred sushi restaurant. Appropriately traditional with touches of modern elegance, Shoukouwa is a temple to the age-old dining form of Edomae sushi.

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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.

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TONBURI
oba, beetroot,
buttermilk

BLUE LOBSTER
saffron, ratte
potato

**CREME
CARAMEL**
strawberry, basil

BELLOTA
manchego
cheese, amela
tomato

AMANE MELON
amane melon,
wolf berries,
gula melaka

OMI BEEF
black truffle,
pumpkin

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.

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**CREME
CARAMEL**
kuromitsu

SOMEN
uni, leek

HAIRY CRAB
caviar, gazami
roe



SCALLOP
yuzu kosho,
ponzu, oba

**AMELA
TOMATO**
mozuku

**WARABI
MOCHI**
kinako

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

Email us at samantha@foodinc.sg,
WhatsApp +65 8945 4654 or
call +65 8945 4654.



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