

THE ST. REGIS CHAMPAGNE BRUNCH

12:00 PM – 3:00 PM

Indulge in a lovely Sunday afternoon with specially crafted pass-around canapés, a lavish spread of epicurean appetisers and decadent sweet delights as well as tantalising main courses from a gastronomic selection. Complete the experience with a selection of wines and our champagne-of-choice.

L'EXPÉRIENCE DES CONNAISSEURS \$195.00

With complimentary flow of 'R' de Ruinart Brut NV, wines, Tiger beer, soft drinks, juices and freshly brewed coffee and tea

LE BRUNCH DE LA BRASSERIE LES SAVEURS \$180.00

With complimentary flow of wines, Tiger beer, soft drinks, juices and freshly brewed coffee and tea

LE BRUNCH DES ÉPICURIENS \$148.00

With complimentary flow of freshly brewed coffee and tea

POUR LES PETITS \$75.00

(Ages 4 – 12 years old)

LA SÉLECTION DU SOMMELIER

Bouchard Père & Fils, Pinot Noir Bourgogne La Vignée

Etienne Guigal, Côtes du Rhône, Syrah

Etienne Guigal, Côtes du Rhône, Marsanne

William Fèvre Petit Chablis "SEA Limited Edition"

POUR COMMENCER

To Start

AMUSE BOUCHE

Blinis topped with Superior Oscietra Caviar, Boiled Egg, Shallot,
Sour Cream and Chives

LE DÉFILÉ DES CHEFS

Exceptional Pass-Arounds

CARPACCIO DE SAINT-JACQUES

French Scallop Carpaccio with Piquillo Pepper Jelly
and Avruga Pearls

CONFIT DE THON

Confit of Yellowfin Tuna, Crispy Apple and
Spicy Tomato Concassé

SOUPE VICHYSOISE

Potato and Leek Vichyssoise and Truffle Foam

FOIE GRAS BENEDICT

Served before the main course

Pan-fried Foie Gras with Poached Eggs on Toasted Brioche,
Sautéed Mushrooms and Truffle Béarnaise Sauce

ENTREMET

Served before the main course

LIQUID NITROGEN SHERBET

Flavour of the Day

LA PIÈCE DE RESISTANCE

Choice of one main course

PARMENTIER DE CANARD

Duck Confit, Pommes de terre Macaire, Port Wine Jus and
Petite Salad

LE CABILLAUD AU FOUR

Pacific Cod, Young Spinach, Black Mussels, Pernod and
Saffron Emulsion and Dill Oil

LES GNOCCHI

Sun-dried Tomato Pesto, Truffle Paste, Ricotta Cheese and
Parsnip Tuile

DELECTABLE DESSERT

Served after the main course

CRÊPE SUZETTE FLAMBÉ

POUR LES PETITS GARCONS ET FILLES

For the little ones - Select one of the following options

LOUP A LA POELE

Pan-seared Sea Bass with Seasonal Vegetables and
Potato Mousseline

STEAK FRITES

Australian Black Angus Striploin with Thick-cut Fries

GNOCCHI A LA TOMATE

Roasted Potato Gnocchi with Slow-cooked Tomato Sauce
and Parmesan Cheese

ASSIETTE DE FRUITS

Fresh Seasonal Fruit Platter
