

# 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.

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## LA GRAND CUVÉE \$395.00

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

## 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"

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If you have any food allergies or food intolerances, please inform our service staff. All prices quoted are in Singapore dollars, and are subject to 10% service charge and prevailing taxes of 7%.

## POUR COMMENCER

*To Start*

### AMUSE BOUCHE

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

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## 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

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## FOIE GRAS BENEDICT

*Served before the main course*

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

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## ENTREMETS

*Served before the main course*

### LIQUID NITROGEN SHERBET

Flavour of the Day

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## 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

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## 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

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