

## LES HUÎTRES FINE DE CLAIRE

### FINE DE CLAIRE FROM MARENNES-OLÉRON NO. 3

Freshly shucked and served with lemon, red wine vinegar mignonette, and Virgin Bloody Mary dressing, these oysters are appreciated by those who prefer rich and balanced flavours with sweet undertones.

PAIR	12.00
HALF DOZEN	32.00
DOZEN	60.00

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## ENTRÉE FROIDE

### *Chef's Signature*

JAPANESE SEA URCHIN AND ALASKAN CRAB *A* 48.00  
Crustacean Jelly, Oscietra Caviar, Shallot, Wasabi Mayonnaise

POACHED BOSTON LOBSTER *A GF* 43.00  
Lobster Jelly, Cauliflower and Horseradish Purée, Avocado, Oscietra Caviar, Crunchy Vegetables

HOMEMADE SMOKED SALMON *GF* 32.00  
Fingerling Potato Salad, Salmon Roe, Saffron Aioli

JAMBON DE BAYONNE *P* 29.00  
Crispy Filo Pastry, Goat Cheese Espuma, Cantaloupe Gazpacho

TOMATO D'ANTAN AND BURRATA CHEESE *V* 28.00  
Mâche Salad, Kalamata Olive, Baguette, Artichoke, Balsamic Pearls

STEAK TARTARE SERVED TABLESIDE *GF* 30.00 / 42.00  
Australian Black Angus Beef, Pommery Mustard, Mesclun Salad, French Fries, Dijon Ice Cream

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## ENTRÉE CHAUDE

### *Chef's Signature*

PAN-SEARED HOKKAIDO SCALLOPS 38.00  
Celeriac done two ways, Black Truffle Salsa, Capers, Squid Ink Tuile

TRADITIONAL ONION SOUP *A* 26.00  
Homemade Sourdough Toast, Emmental Cheese

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## PLATS PRINCIPAUX

WESTHOLME WAGYU STRIPLOIN MB5 *A* 82.00  
Ziti Pasta with Comté Cheese, Jumbo Asparagus, Cévennes Onion Compote, Bordelaise Sauce

SLOW-BAKED BLACK COD *P* 60.00  
Chorizo and Artichoke Ragout, Creamy Coco Beans

ROASTED WELSH LAMB RACK *A* 58.00  
Provençal Ratatouille, Confit Tomato, Rosemary Jus

SLOW-BRAISED BEEF CHEEK *P* 50.00  
Potato Mash, Lardon, Shimeji Mushrooms with Parsley, Red Wine Sauce

### *Chef's Signature*

DUCK LEG CONFIT *GF* 48.00  
Potato Sarladaise, Sautéed Button Mushrooms, Grain Mustard Emulsion

PAN-SEARED SEABASS FILET *A* 48.00  
Young Vegetable Casserole, Ratte Potato, Crispy Seaweed, Lobster Bisque Emulsion

SALMON CUIT A "L'UNILATERALE" 48.00  
Chickpea Panisse, Green Asparagus Spears, Tomato and Black Truffle Salsa

ROASTED POTATO GNOCCHI *V* 30.00  
Zucchini Spaghetti, Morel Mushrooms, Sun-dried Tomato Pesto, Ricotta Cheese

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## SIDE DISHES

10.00

Creamy Mashed Potato *GF V*

French Fries with White Truffle Oil *V*

Sauteed Vegetables with Oyster Sauce *GF V*

Mesclun Salad with Balsamic Dressing *GF V*

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Alcohol *A* Gluten-Free *GF* Nuts *N* Pork *P* Vegetarian *V*

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 7% prevailing taxes.

## THE ST. REGIS GASTRONOMIC DINNER

Monday to Sunday, 7:00 PM – 9:30 PM

73.00 per person with a complimentary freshly brewed coffee or tea

*select two starters*

HOMEMADE SMOKED SALMON *GF*  
Fingerling Potato Salad, Salmon Roe, Saffron Aioli

JAMBON DE BAYONNE *P*  
Crispy Filo Pastry, Goat Cheese Espuma, Cantaloupe Gazpacho

TOMATO D'ANTAN AND BURRATA CHEESE *V*  
Mâche Salad, Kalamata Olive, Baguette, Artichoke, Balsamic Vinaigrette

TRADITIONAL ONION SOUP *A*  
Homemade Sourdough Toast, Emmental Cheese

*select one main*

PAN-SEARED NORWEGIAN SALMON  
Chickpea Panisse, Green Asparagus Spears, Tomato and Black Truffle Salsa

*Chef's Signature*  
DUCK LEG CONFIT  
Potato Sarladaise, Sautéed Button Mushrooms, Grain Mustard Emulsion

PAN-SEARED SEABASS FILET  
Young Vegetable Casserole, Ratte Potato, Crispy Seaweed, Lobster Bisque Emulsion

SLOW-BRAISED BEEF CHEEK *P*  
Potato Mousseline, Shimeji Mushrooms, Silver Onion, Pancetta, Braised Jus

ROASTED POTATO GNOCCHI *V*  
Zucchini Spaghetti, Morel Mushrooms, Sun-dried Tomato Pesto, Ricotta Cheese

Enhance your dining experience by selecting one of the following à la carte menu options for your starters or main:

### STARTERS

*Chef's Signature*

JAPANESE SEA URCHIN AND ALASKAN CRAB *A* +10.00  
Crustacean Jelly, Oscietra Caviar, Shallot, Wasabi Mayonnaise

POACHED BOSTON LOBSTER *A GF* +8.00  
Lobster Jelly, Cauliflower and Horseradish Purée, Avocado, Oscietra Caviar, Crunchy Vegetables

*Chef's Signature*

PAN-SEARED HOKKAIDO SCALLOPS +5.00  
Celeriac done two ways, Black Truffle Salsa, Capers, Squid Ink Tuile

### MAINS

WESTHOLME WAGYU STRIPLOIN MB5 *A* +30.00  
Ziti Pasta with Comté Cheese, Jumbo Asparagus, Cévennes Onion Compote, Bordelaise Sauce

SLOW-BAKED BLACK COD *P* +15.00  
Chorizo and Artichoke Ragout, Creamy Coco Beans

ROASTED WELSH LAMB RACK *A* +10.00  
Provencal Ratatouille, Cherry Tomato, Rosemary Jus

Alcohol *A* Gluten-Free *GF* Nuts *N* Pork *P* Vegetarian *V*

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