

LES HUÎTRES FINE DE CLAIRE

FINE DE CLAIRE FROM MARENNES-OLÉRON NO. 2
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	18.00
HALF DOZEN	48.00
DOZEN	78.00

ENTRÉE FROIDE

<i>Chef's Signature</i> JAPANESE SEA URCHIN AND ALASKAN CRAB <i>A</i> Crustacean Jelly, Osciètra Caviar, Shallot, Wasabi Mayonnaise	48.00
FOIE GRAS TERRINE AND SMOKED DUCK <i>A</i> Apple and Raspberry Compote, Blackcurrant Glaze, Duck Rillettes, Frisée Salad	43.00
HOMEMADE SMOKED SALMON <i>A GF</i> Fingerling Potatoes, Salmon Roe, Green Salad, Chardonnay Dressing	32.00
JAMBON DE BAYONNE <i>P</i> Crispy Filo Pastry, Goat Cheese Espuma, Cantaloupe Gazpacho	29.00
TOMATO D'ANTAN AND BURRATA CHEESE <i>V</i> Mâche Salad, Kalamata Olive, Baguette, Vintage Balsamic Vinaigrette	28.00
STEAK TARTARE SERVED TABLESIDE <i>GF</i> Australian Black Angus Beef, Pommery Mustard, Mesclun Salad, French Fries, Dijon Ice Cream	30.00 / 42.00

ENTRÉE CHAUDE

<i>Chef's Signature</i> PAN-SEARED HOKKAIDO SCALLOPS <i>N</i> Minted Green Pea Mousseline, Purple Cauliflower, Hazelnut, Chicken-Split Jus, Squid Ink Tuile	38.00
CARAMELISED SWEETBREAD <i>A</i> Capsicum, Summer Truffle, Sage Jus	33.00

PLATS PRINCIPAUX

WESTHOLME WAGYU STRIPLOIN MB5 <i>A</i> Ziti Pasta with Comté Cheese, Jumbo Asparagus, Cévennes Onion Compote, Bordelaise Sauce	82.00
COD CUIT MEUNIÈRE <i>GF</i> Caramelised Endives, Potato Vapeur, Meunière Sauce	60.00
ROASTED WELSH LAMB CHOP <i>A P</i> Creamy Coco Bean Ragout, Confit Vine Tomato, Rosemary Jus	58.00
POACHED ROYAL SEA BREAM IN NAGE <i>A GF</i> Samphire, Leek, Sun-dried Tomato, Green Pea	52.00
SLOW-BRAISED BEEF CHEEK <i>A P</i> Heirloom Carrots, Shimeji Mushrooms with Parsley, Lardon, Red Wine Sauce	50.00
<i>Chef's Signature</i> DUCK LEG CONFIT <i>N</i> Potato Mousseline, Purple Cabbage, Fava Bean, Sauce à l'Orange	48.00
PAN-SEARED SEABASS FILET <i>A</i> Young Vegetable Casserole, Ratte Potato, Herb Oil, Lobster Bisque Emulsion	48.00
LE CARROUSEL DE CAROTTES <i>GF V</i> A Study of Heirloom Carrots with Toasted Coriander	30.00

THE ST. REGIS BUSINESS LUNCH
Monday to Saturday, 12:00 – 2:00 PM
55.00 per person with a complimentary freshly brewed coffee or tea

select one starter	HOMEMADE SMOKED SALMON <i>A GF</i> Fingerling Potatoes, Salmon Roe, Green Salad, Chardonnay Dressing
	JAMBON DE BAYONNE <i>P</i> Crispy Filo Pastry, Goat Cheese Espuma, Cantaloupe Gazpacho
	TOMATO D'ANTAN AND BURRATA CHEESE <i>V</i> Mâche Salad, Kalamata Olive, Baguette, Vintage Balsamic Vinaigrette
select one main	<i>Chef's Signature</i> DUCK LEG CONFIT <i>N</i> Potato Mousseline, Purple Cabbage, Fava Bean, Sauce à l'Orange
	LE CARROUSEL DE CAROTTES <i>GF V</i> A Study of Heirloom Carrots with Toasted Coriander
	PAN-SEARED SEABASS FILET <i>A</i> Young Vegetable Casserole, Ratte Potato, Herb Oil, Lobster Bisque Emulsion
	SLOW-BRAISED BEEF CHEEK <i>A P</i> Heirloom Carrots, Shimeji Mushrooms with Parsley, Lardon, Red Wine Sauce

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

STARTERS

<i>Chef's Signature</i> JAPANESE SEA URCHIN AND ALASKAN CRAB <i>A</i> Crustacean Jelly, Oscietra Caviar, Shallot, Wasabi Mayonnaise	+10.00
CARAMELISED SWEETBREAD <i>A</i> Capsicum, Summer Truffle, Sage Jus	+5.00
FOIE GRAS TERRINE AND SMOKED DUCK <i>A</i> Apple and Raspberry Compote, Blackcurrant Glaze, Duck Rillettes, Frisée Salad	+5.00
<i>Chef's Signature</i> PAN-SEARED HOKKAIDO SCALLOPS <i>N</i> Minted Green Pea Mousseline, Purple Cauliflower, Hazelnut, Chicken-Split Jus, Squid Ink Tuile	+5.00

MAINS

WESTHOLME WAGYU STRIPLOIN MB5 <i>A</i> Ziti Pasta with Comté Cheese, Jumbo Asparagus, Cévennes Onion Compote, Bordelaise Sauce	+30.00
COD CUIT MEUNIÈRE <i>GF</i> Caramelised Endives, Potato Vapeur, Meunière Sauce	+15.00
POACHED ROYAL SEA BREAM IN NAGE <i>A GF</i> Samphire, Leek, Sun-dried Tomato, Green Pea	+10.00
ROASTED WELSH LAMB CHOP <i>A P</i> Creamy Coco Bean Ragout, Confit Vine Tomato, Rosemary Jus	+10.00

THE ST. REGIS GASTRONOMIC DINNER
Monday to Sunday, 7:00 – 9:30 PM
73.00 per person with a complimentary freshly brewed coffee or tea

select two starters

HOMEMADE SMOKED SALMON *A GF*
Fingerling Potatoes, Salmon Roe, Green Salad, Chardonnay Dressing

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

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

select one main

BAKED ROYAL SEA BREAM *A GF*
Caramelised Endives, Potato Vapeur, Crustacean Sauce

Chef's Signature
DUCK LEG CONFIT *N*
Potato Mousseline, Purple Cabbage, Fava Bean, Sauce à l'Orange

LE CARROUSEL DE CAROTTES *GF V*
A Study of Heirloom Carrots with Toasted Coriander

PAN-SEARED SEABASS FILET *A*
Young Vegetable Casserole, Ratte Potato, Herb Oil, Lobster Bisque Emulsion

SLOW-BRAISED BEEF CHEEK *A GP*
Heirloom Carrots, Shimeji Mushrooms with Parsley, Lardon, Red Wine Sauce

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, Oscietàra Caviar, Shallot, Wasabi Mayonnaise

CARAMELISED SWEETBREAD *A* +5.00
Capsicum, Summer Truffle, Sage Jus

FOIE GRAS TERRINE AND SMOKED DUCK *A* +5.00
Apple and Raspberry Compote, Blackcurrant Glaze, Duck Rillettes, Frisée Salad

Chef's Signature
PAN-SEARED HOKKAIDO SCALLOPS *N* +5.00
Minted Green Pea Mousseline, Purple Cauliflower, Hazelnut, Chicken-Split Jus, Squid Ink Tuile

MAINS

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

COD CUIT MEUNIÈRE *GF* +15.00
Caramelised Endives, Potato Vapeur, Meunière Sauce

POACHED ROYAL SEA BREAM IN NAGE *A GF* +10.00
Samphire, Leek, Sun-dried Tomato, Green Pea

ROASTED WELSH LAMB CHOP *A P* +10.00
Creamy Coco Bean Ragout, Confit Vine Tomato, Rosemary Jus