

LES HUÎTRES FINES DE CLAIRE

FINES DES CLAIRE FROM MARENNES-OLERON 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, Kaviari Oscietra Caviar, Shallot, Wasabi Mayonnaise		48.00
FOIE GRAS TERRINE AND SMOKED DUCK <i>A</i> Apple and Raspberry Compote, Blackcurrant Glaze, “Castaing” Duck Rillettes, Frisée Salad		43.00
JAMBON DE BAYONNE BY PIERRE OTEIZA <i>P</i> Crispy Filo Pastry, Goat Cheese Espuma, Cantaloupe Gazpacho		29.00
TOMATO D'ANTAN AND BURRATA CHEESE <i>V</i> Mache Salad, Kalamata Olive, Baguette Bread, 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		38.00 / 42.00

ENTRÉE CHAUDE

<i>CHEF'S SIGNATURE</i> PAN-SEARED HOKKAIDO SCALLOPS <i>N</i> Minted Green Pea Mousseline, Purple Cauliflower, Hazelnuts, Chicken-Split Jus, Squid Ink Tuile		38.00
CARAMELISED SWEETBREAD <i>A</i> Capsicum “Piperade”, Summer Truffle, Sage Jus		33.00

PLATS PRINCIPAUX

<i>CHEF'S SIGNATURE</i> “CASTAING” DUCK LEG CONFIT <i>N</i> Potato Mousseline, Purple Cabbage, Fava Bean, Sauce à l’Orange		48.00
ROASTED WELSH LAMB CHOP <i>A P</i> Creamy Coco Bean Ragout, Confit Vine Tomato, Rosemary Jus		58.00
SLOW-BRAISED BEEF CHEEK <i>A P</i> Heirloom Carrots, Shimeji Mushrooms with Parsley, Lardon, Red Wine Sauce		50.00
WESTHOLME WAGYU STRIPLOIN MB5 <i>A</i> Ziti Pasta with Comte Cheese, Jumbo Asparagus, Cévennes Onion Compote, Bordelaise Sauce		82.00
POACHED ROYAL SEA BREAM IN NAGE <i>A GF</i> Samphire, Leek, Sun-dried Tomato, Green Pea		52.00
COD CUIT MEUNIÈRE <i>GF</i> Caramelised Endives, Potato Vapeur, Meunière Sauce		60.00
LES CAROUSEL DE CAROTTES <i>V GF</i> A Study of Heirloom Carrots with Toasted Coriander		30.00

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.

DESSERT

34% WEISS ANEO CRÈME BRÛLÉE <i>N</i> Rhubarb-Strawberry Compote and Strawberry Ice Cream	14.00
CITRUS TART <i>N</i> Chantilly, Lemon Cream and Sorbet, Kumquat Gel	13.00
WARM CHOCOLATE CAKE <i>N</i> Cherry Confit, 67% Weiss Chocolate, Tahitian Vanilla Ice Cream	15.00
MASCARPONE AND PINEAPPLE PARFAIT <i>N</i> Coconut Streusel, Coconut Foam, Malibu Jelly	14.00
SELECTION OF ICE CREAM <i>N</i> Yuzu, Chocolate, Vanilla, Strawberry, Pistachio, Coffee	12.00
SELECTION OF IMPORTED FRENCH CHEESE <i>N</i> Crackers, Dried Organic Fruits, Nuts	30.00

THE ST. REGIS BUSINESS LUNCH Monday to Saturday	55.00
HOME-MADE SMOKED SALMON <i>A GF</i> Fingerling Potatoes, Salmon Roe, Green Salad, Chardonnay Dressing	
OR	
JAMBON DE BAYONNE BY PIERRE OTEIZA <i>P</i> Crispy Filo Pastry, Goat Cheese Espuma, Cantaloupe Gazpacho	
SLOW-BRAISED BEEF CHEEK <i>A P</i> Potato Purée, Button Mushrooms, Silver Onion, Pancetta, Braised Jus	
OR	
PAN-SEARED SEABASS FILET <i>A</i> Young Vegetable Casserole, Ratte Potato, Herb Oil, Lobster Bisque Emulsion	
CITRUS TART <i>N</i> Chantilly, Lemon Cream and Sorbet, Kumquat Gel	
OR	
MASCARPONE AND PINEAPPLE PARFAIT <i>N</i> Coconut Streusel, Coconut Foam, Malibu Jelly	

THE ST. REGIS CONNOISSEUR DINNER Monday to Sunday	68.00
AMUSE BOUCHE	
FOIE GRAS TERRINE AND SMOKED DUCK <i>A</i> Apple and Raspberry Compote, Blackcurrant Glaze, Frisée Salad	
OR	
PAN-SEARED HOKKAIDO SCALLOPS <i>N</i> Minted Green Pea Mousseline, Purple Cauliflower, Hazelnuts, Chicken-Split Jus	
“CASTAING” DUCK LEG CONFIT <i>N</i> Potato Mousseline, Purple Cabbage, Fava Bean, Sauce à l’Orange	
OR	
BAKED ROYAL SEA BREAM <i>A GF</i> Caramelised Endives, Potato Vapeur, Crustacean Sauce	
WARM CHOCOLATE CAKE <i>N</i> Cherry Confit, 67% Weiss Chocolate, Tahitian Vanilla Ice Cream	
OR	
MASCARPONE AND PINEAPPLE PARFAIT <i>N</i> Coconut Streusel, Coconut Foam, Malibu Jelly	