

## THE ST. REGIS EPICUREAN LUNCH

Monday to Friday, 12:00–2:00 PM

58.00 per person with a complimentary freshly brewed coffee or tea

### DELECTABLE APPETISERS

Poached Prawn with Wasabi Mayonnaise

Smoked Duck with Potato Salad

Greek Salad

Homemade Smoked Salmon

Seafood Terrine

Assorted Charcuterie with Condiments

Homemade Maki Rolls with Wasabi, Soya Sauce  
and Pickled Ginger

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### FRESH SALADS

Iceberg Lettuce, Romaine Lettuce, Red Chicory, Mixed  
Greens, Cherry Tomatoes, Red Onion, Sliced Cucumber,  
Shaved Carrots, Red Radish, Cauliflower, Broccoli, Corn  
Kernels, French Beans, Beetroot, Gherkins, Capers,  
Kalamata Olives, Bread Croutons

*With Wafu Dressing, Thousand Island Dressing, French  
Dressing, Balsamic Vinegar, Extra Virgin Olive Oil*

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### HEARTY SOUP

Served alongside an assortment of freshly baked breads

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### ARTISANAL CHEESES

Brie, Camembert, Blue Cheese, Comté, Tomme de Savoie,  
and Goat Cheese

*With Dried Fruits, Assorted Crackers, Fig Jam, and Walnuts*

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### GASTRONOMIC MAINS

#### NORWEGIAN SALMON FILLET

Chickpea Panisse, Green Asparagus, Confit Vine Tomatoes,  
Lemon-Caper Sauce

#### DUCK LEG CONFIT

Potato Sarladaise, Mushroom Ragout, Gran Mustard Jus,  
Petit Salad

#### BRAISED WAGYU BEEF CHEEKS

Potato Mousseline, Pearl Onions, Mushrooms, Pancetta,  
Braised Sauce

#### RAVIOLE DU DAUPHINE

Wild Mushroom Cream, Baby Spinach, Feta Cheese,  
Pine Nuts

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### TANTALISING DESSERTS

A parade of exquisite sweets from the dessert buffet

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## THE ST. REGIS CONNOISSEUR DINNER

Monday to Sunday, 7:00–10:00 PM

78.00 per person with a complimentary freshly brewed coffee or tea

### DELECTABLE APPETISERS

Poached Prawn with Wasabi Mayonnaise

Smoked Duck with Potato Salad

Greek Salad

Homemade Smoked Salmon

Seafood Terrine

Assorted Charcuterie with Condiments

Homemade Maki Rolls with Wasabi, Soya Sauce  
and Pickled Ginger

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### FRESH SALADS

Iceberg Lettuce, Romaine Lettuce, Red Chicory, Mixed Greens, Cherry Tomatoes, Red Onion, Sliced Cucumber, Shaved Carrots, Red Radish, Cauliflower, Broccoli, Corn Kernels, French Beans, Beetroot, Gherkins, Capers, Kalamata Olives, Bread Croutons

*With Wafu Dressing, Thousand Island Dressing, French Dressing, Balsamic Vinegar, Extra Virgin Olive Oil*

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### HEARTY SOUP OF THE DAY

Served alongside an assortment of freshly baked breads

### ARTISANAL CHEESES

Brie, Camembert, Blue Cheese, Comté, Tomme de Savoie,  
and Goat Cheese

*With Dried Fruits, Assorted Crackers, Fig Jam, and Walnuts*

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### GASTRONOMIC MAINS

#### SEAFOOD WITH LOBSTER BISQUE

Hokkaido Scallop, Black Mussels, Cabillaud, Tiger Prawns,  
Fingerling Potatoes, Snow Peas

#### PAN-SEARED BLACK COD

Coco Bean Ragout, Spicy Chorizo, Artichoke, Sauce Verte

#### GRILLED AUSTRALIAN LAMB RACK

Provençal Ratatouille, Confit Vine Tomatoes, Peas,  
Rosemary Sauce

#### AUSTRALIAN ANGUS BEEF STRIPLOIN

Ziti Pasta, Comté Cheese, Asparagus, Onion Compote,  
Bordelaise Sauce

#### RAVIOLE DU DAUPHINE

Wild Mushroom Cream, Baby Spinach, Feta Cheese,  
Pine Nuts

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### TANTALISING DESSERTS

A parade of exquisite sweets from the dessert buffet