

St. Regis Champagne Brunch

Brunch experiences are accompanied by a flow of your preferred Champagne along with soft drinks, juices, and freshly brewed coffee and tea from 12:00 PM to 2:00 PM.

Champagne Barons de Rothschild Brut NV	198.00
Champagne Barons de Rothschild Rosé NV	288.00
Champagne Barons de Rothschild Blanc de Blancs NV	338.00
Champagne Barons de Rothschild Blanc de Blancs Vintage 2008	548.00

Sommelier's Choice - Wines	168.00
Non-alcoholic Beverages	138.00

For the little one	75.00
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Plateau de Fruits de Mer

Alaskan King Crab
French Oysters
Manila Clams
Shrimps
Mussels

Lemon Wedges, Spicy Chilli Sauce, Thousand Island Sauce

Entrée Froides

Chicken Caesar Salad *P*
Burrata Caprese Salad, Marinated Tomatoes *V GF*
Bayonne Ham, Rock Melon *P*
Duck Rillettes, Bread Toast
Chirashi Donburi

Salmon, Tuna, Octopus, Cucumber, Tamagoyaki, Salmon Roe

Les Plates de Resistance

Seared Beef Tenderloin, Mashed Potato,
French Beans, Beef Jus

or

Pan Seared Toothfish, Chorizo, Bell Pepper Piperade,
Baby Artichoke, Rocket Pesto

or

Impossible Meat, Stuffed Tomato, Tomato Sauce,
Provençal Ratatouille

Fromage et Desserts

Assorted Artisanal Cheese Platter

Assorted Dessert Trolley

Tarts, Cheesecakes, Miniature Cakes

Assorted Chocolate Pralines

Dessert Pass-arounds

Crêpes Suzette

Nitrogen Ice Cream

Chef's Specials

Cheese Gougères *V*

Marinated Salmon, Buckwheat Blinis, Sour Cream

Pâté en Croûte, Onion Compote, Pickled Vegetables *P A N*

Beef Tartare, Red Radish, Soft Egg Yolk *GF*

Lobster Bisque Espuma, Crab Meat, Salted Egg *GF*

Entrée Chaude

65°C Egg, Mushrooms, Parmesan Espuma *V GF*

Seared Scallops, Green Asparagus, Cauliflower Coulis

Black Truffle Macaroni Gratin *V*

Pan Seared Foie Gras, Fruit Chutney *N*

Grilled Boston Lobster, Garlic Parsley Butter *GF*

Kid's Menu

Entrée Froides

Prawn Cocktail Salad

Chicken Caesar Salad Wrap

Entrée Chaude

Shrimp Tempura, Tartar Sauce

Black Truffle Macaroni Gratin *V*

Les Plates de Resistance

Chicken Cordon Bleu, Roasted Potatoes

or

Salmon Teriyaki, Steamed Rice

or

Mini Cheeseburger, French Fries

Dessert

Waffles, Berries Compote, Whipping Cream

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

If you have any food allergies or food intolerances, please inform our hosts.

All prices quoted are in Singapore dollars, and are subject to 10% service charge and prevailing taxes of 7%.

St. Regis Champagne Brunch
(Vegetarian)

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Amuse Bouche

Cheese Gougères

Entrée Froides

Vegetarian Caesar Salad
Cucumber & Vegetable Garden Salad
Grilled Vegetable Tartine, Cream Cheese
Burrata Caprese Salad, Marinated Tomatoes
Compressed Watermelon, Balsamic, Feta Cheese
Vegetarian Chirashi Donburi
Cauliflower, Seaweed, French Beans, Cucumber, Tamagoyaki

Entrée Chaude

65°C Egg, Mushrooms, Parmesan Espuma
Roasted Green Asparagus, Cauliflower Coulis
Black Truffle Macaroni Gratin
Zucchini Tart
Eggplant Parmigiana, Tomato Sauce

Les Plates de Resistance

Impossible Meat, Stuffed Tomato, Tomato Sauce,
Provençal Ratatouille

Fromage et Desserts

Assorted Artisanal Cheese Platter
Assorted Dessert Trolley
Tarts, Cheesecakes, Miniature Cakes
Assorted Chocolate Pralines
Dessert Pass-arounds
Crêpes Suzette
Nitrogen Ice Cream