

## Breakfast Specialities | 9:00 AM - 10:30 AM

<p>AMERICAN BREAKFAST</p> <p>Three-egg Omelette – Choice of Ham <i>P</i>, Cheese, Mushroom or Onions and Tomatoes Croissant, Chocolate Croissant, Danish <i>N</i>, Multigrain <i>N</i>, Jams, Butter Corn Flake Cereals, Blueberry Yoghurt Orange Juice</p>	28.00
<p>CONTINENTAL BREAKFAST</p> <p>Croissant, Chocolate Croissant, Danish <i>N</i>, Multigrain <i>N</i>, Jams, Butter Corn Flake Cereals, Blueberry Yoghurt Fresh Fruit Platter Orange Juice</p>	22.00
<p>ASIAN BREAKFAST</p> <p>Choice of Main Course – Congee Plain Rice Porridge   Anchovies, Peanuts, Pickled Vegetables, Salted Egg Nasi Lemak   Pandan-flavoured Rice, Anchovies, Boiled Egg, Chicken Wings, Peanuts, Spicy Sambal Idly-Vadai <i>V</i>   Steamed Idly, “Sambal” Lentil Curry, “Vadai” Fried Lentil Dumplings, Homemade Coconut and Tomato Chutney Fresh Fruit Platter Orange Juice</p>	26.00
<p>JAPANESE BREAKFAST</p> <p>Grilled Teriyaki Salmon, Steamed Japanese Rice Chilled Soba Noodles Wakeme Salad, Pickled Daikon, Nato Beans Miso Soup, Silken Tofu, Nori Seaweed Fresh Fruit Platter Orange Juice</p>	26.00
<p>PANCAKE <i>V</i></p> <p>Mixed Berries, Whipped Cream, Maple Syrup</p>	8.00
<p>BELGIAN WAFFLES <i>V</i></p> <p>Mixed Berries, Whipped Cream, Maple Syrup</p>	8.00

Classic French - A la Carte | 9:00 AM - 9:00 PM

COLD ENTRÉE

Salade de Chèvre Chaud  $\mathcal{V}$  18.00  
Goat Cheese, Salad, Walnuts,  
Fig Honey Dressing

Salade de Crabe  $\mathcal{GF}$  18.00  
Crab Meat, Celeriac Remoulade, Dill,  
Yoghurt Dressing

WARM ENTRÉE

Soupe à l'Oignon  $\mathcal{A}$  15.00  
French Onion Soup, Country Bread,  
Gruyère Cheese

Bisque de Homade  $\mathcal{A}$  15.00  
Cognac, Lobster Claw, Herb Croutons

MAIN

Steak Frites  $\mathcal{A}$   $\mathcal{GF}$  38.00  
Grilled Wagyu Striploin,  
Homemade French Fries, Béarnaise Sauce

Côtelettes d'Agneau  $\mathcal{A}$   $\mathcal{GF}$  34.00  
Lamb Chop, Green Peas, Morel Mushrooms,  
Rosemary Jus

Coq au Vin en Cocotte  $\mathcal{A}$  22.00  
French Chicken Ragoût, Red Wine Sauce,  
Baby Onions, Carrots, Mushrooms, Roasted Potatoes

Joues de Bœuf Braisées  $\mathcal{A}$  22.00  
Braised Beef Cheek, Pancetta, Mushrooms,  
Pearl Onions, Carrot, Mashed Potato

Saumon Rôti  $\mathcal{A}$   $\mathcal{GF}$  22.00  
Baked Salmon, Ratatouille, Olives,  
Sun-dried Tomatoes, Capers, Olive Oil

Impossible Tomato Farcie  $\mathcal{GF}$   $\mathcal{V}$  22.00  
Stuffed Tomato, Impossible Meat,  
Vegetable Ratatouille

ARTISANAL CHEESE PLATTER

Plateau de Fromage Affinés  $\mathcal{V}$  22.00  
Assorted Matured Cheeses, Condiments



## Weekend Brunch: A St. Regis Edition

### DUO SET | SERVES 2 ADULTS 156.00

#### COLD ENTRÉES

Crab Meat Salad, Celeriac Remoulade, Baby Radish  
Smoked Salmon, Green Asparagus, Yoghurt Cream  
Burrata, Tomatoes, Rocket Salad  $\checkmark$   
Pâte en Croute  $\mathcal{P}$   $\mathcal{A}$   
Assorted Sushi  
Selection of Charcuterie  $\mathcal{P}$   
Cheese Platter

#### HOT ENTRÉES

Pan-seared Lobster, Garlic Parsley Butter

#### MAINS (CHOICE OF ONE PER ADULT)

Salmon Rôti, Ratatouille, Olives, Sun-dried Tomatoes,  
Capers  $\mathcal{GF}$   
or  
Beef Sirloin, Roasted Potatoes, Carrots  
or  
Ravioles du Royans, Mushrooms, Cheese

#### DESSERTS

Raspberry Pistachio Financier  $\mathcal{N}$   
Hazelnut Milk Chocolate Tartlet  $\mathcal{N}$   
Orange Mascarpone Dôme  
Seasonal Fruit Platter  
Chocolate Pralines  $\mathcal{N}$

#### BEVERAGES

Choice of Alain Milliat Juice: Orange or Strawberry

#### ADD-ON:

"R" de Ruinart Champagne - 750ml	78.00
St. Regis Tea Blend - 250gm	85.00

Alcohol  $\mathcal{A}$  Gluten-Free  $\mathcal{GF}$  Nuts  $\mathcal{N}$  Pork  $\mathcal{P}$  Vegetarian  $\checkmark$

In case of unavailability of an item, a suitable replacement will be offered.  
If you have any food allergies or intolerances, please inform our hosts.  
Prices are in Singapore dollars, inclusive of prevailing taxes of 7%.

### FAMILY SET | SERVES 2 ADULTS & 2 CHILDREN 238.00

#### COLD ENTRÉES

Crab Meat Salad, Celeriac Remoulade, Baby Radish  
Smoked Salmon, Green Asparagus, Yoghurt Cream  
Burrata, Tomatoes, Rocket Salad  $\checkmark$   
Pâte en Croute  $\mathcal{P}$   $\mathcal{A}$   
Assorted Sushi  
Selection of Charcuterie  $\mathcal{P}$   
Cheese Platter  
Mixed Satay - Beef, Chicken, Lamb

#### HOT ENTRÉES

Pan-seared Lobster, Garlic Parsley Butter  
Assorted Tempura

#### MAINS (CHOICE OF ONE PER ADULT)

Salmon Rôti, Ratatouille, Olives, Sun-dried Tomatoes,  
Capers  $\mathcal{GF}$   
or  
Beef Sirloin, Roasted Potatoes, Carrots  
or  
Ravioles du Royans, Mushrooms, Cheese

#### MAINS (CHOICE OF ONE PER CHILD)

Grilled Beef Burger, Bacon, Lettuce, Tomatoes, Onions,  
Cheddar Cheese, Fries  
or  
Ravioli, Ricotta, Sautéed Asparagus, Semi-confit Orange Zest,  
Marjoram  $\checkmark$   
or  
Deep-fried Chicken Wings, French Fries, Tartar Sauce

#### DESSERTS

Raspberry Pistachio Financier  $\mathcal{N}$   
Hazelnut Milk Chocolate Tartlet  $\mathcal{N}$   
Orange Mascarpone Dôme  
Seasonal Fruit Platter  
Chocolate Pralines  $\mathcal{N}$

#### BEVERAGES

Choice of Alain Milliat Juice: Orange or Strawberry



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## Hearty Italian - A la Carte | 9:00 AM - 9:00 PM

### ANTIPASTI E INSALATE

Astice, Frisella Pugliese	22.00
Poached Boston Lobster, Tomatoes, Olives, Basil, Frisella Bread	
Frisella Pugliese $\mathcal{V}$	15.00
Salted Ricotta Shavings, Tomatoes, Olives, Basil, Black Salt, Frisella Bread	
Culatello di Zibello Dop $\mathcal{P}$	24.00
Culatello Ham, Gnocco Fritto Bread	
Burrata, Basilico & Pomodoro $\mathcal{GF} \mathcal{V}$	15.00
Burrata Cheese, Piccadilly Tomatoes	

### GOURMET PIZZAS

Pizza Affumicata	24.00
Tomato Sauce, Mozzarella, Smoked Salmon, Zucchini	
Pizza Salsiccia e Funghi $\mathcal{P}$	22.00
Tomato Sauce, Mozzarella, Pork Sausage, Mushrooms	
Pizza Margherita $\mathcal{V}$	20.00
Tomato Sauce, Mozzarella, Oregano	
Pizza Burrata $\mathcal{V}$	20.00
Tomato Sauce, Sun-dried Tomatoes, Burrata, Oregano	
Pizza Crudo	26.00
Tomato Sauce, Mozzarella, Parma Ham, Rocket Leaves	
Pizza Quattro Formaggi $\mathcal{V}$	24.00
Tomato Sauce, Four Types of Cheeses	

### PASTA, RISO E ZUPPE

Linguine all'Astice $\mathcal{A}$	32.00
Linguine Pasta, Boston Lobster, Cherry Tomatoes, Basil	
Ravioli di Ricotta Conasparagi e Arancio $\mathcal{GF} \mathcal{V}$	18.00
Ravioli, Ricotta Cheese, Sautéed Asparagus, Semi-confit Orange Zests, Marjoram	
Bucatini all'Amatriciana $\mathcal{A} \mathcal{P}$	15.00
Bucatini Pasta, Cured Pork Cheek, Onions, Tomato Wedges, Black Pepper, Pecorino Cheese	
Risotto "Alla Vogherese" $\mathcal{A} \mathcal{GV} \mathcal{V}$	15.00
Carnaroli Risotto, Toasted Bell Peppers, Lettuce, Macarpone Cheese	
Vegetable Minestrone $\mathcal{V}$	15.00
Garlic Croutons	

Alcohol  $\mathcal{A}$  Gluten-Free  $\mathcal{GF}$  Nuts  $\mathcal{N}$  Pork  $\mathcal{P}$  Vegetarian  $\mathcal{V}$   
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## Signature Cantonese Dining - A la Carte | 11:00 AM - 9:00 PM

### DIM SUM

松软叉烧包 *P* 8.00  
Steamed Barbecue Pork Bun (3 pieces)

### SPECIALITY "KUNG FU" SOUP

汤干贝鱼鳔羹 *A P* 18.00  
Braised Sliced Fish Maw Soup, Dried Scallops

### VEGETABLES

蒜蓉炒西兰花 12.00  
Stir-fried Broccoli, Garlic

### YAN TING'S SPECIALTY ROASTS

港式化皮乳猪 288.00  
Hong Kong-style Roasted Suckling Pig (Whole)  
*\*Advance order of 1 day is required.*

北京片皮鸭 90.00  
Peking Duck (Whole)

二食:  
京式片皮配么么饼 (20片),  
辣汁姜葱炒鸭柳 / 回锅冬笋炒鸭肉 (另加 30.00)  
Served two ways:  
Sliced Peking Duck Skin wrapped with Pancake (20 pieces),  
and either Sautéed Duck Fillet in Spicy Sauce or  
Wok-fried Duck Meat with Bamboo Shoot (+30.00)

金牌脆皮烧鸡 48.00  
Crispy Roasted Chicken

### SEAFOOD & MEAT

黑椒牛柳粒 24.00  
Stir-fried Beef, Black Pepper Sauce

黑椒汁焗黑豚扒 *P* 18.00  
Pan-seared Kurobuta Pork, Black Pepper Sauce

菠萝咕咾肉 *P* 15.00  
Sweet and Sour Pork, Tricolour Peppers, Pineapples

清蒸鲈鱼 22.00  
Steamed Sea Perch, Soya Sauce

虾球炒时蔬 22.00  
Prawns, Stir-fried Green Vegetables

金沙虾球 22.00  
Prawns, Salted Egg Yolk

带子西兰花 18.00  
Wok-fried Scallops, Broccoli

### RICE & NOODLE

扬州炒饭 *P* 18.00  
Fried Rice, Shrimps, Barbecued Pork

XO酱海鲜烩伊府面 *P* 18.00  
Braised Ee-fu Noodles, Seafood, XO Sauce



## Signature Cantonese Dining | 11:00 AM - 9:00 PM

Set Menu A

58.00 per person

沙溪烧米鸭拼舟山葱油海蜇 *N A*

Appetiser Duo —

Cantonese-style Roasted Duck

Marinated Jellyfish, Scallion Oil

竹笙三宝汤 *GF*

Double-boiled Bamboo Pith Consommé, Dried Scallops, Chinese Mushrooms

金汤虾球

Braised Prawns, Pumpkin Soup

鲍鱼仔扒波菜豆付

Braised Mini Abalones, Spinach Beancurd

桂花鸡絲炒面

Stir-fried Noodles, Chicken, Egg

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

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## Signature Cantonese Dining | 11:00 AM - 9:00 PM

Set Menu B

78.00 per person

蜜汁叉烧拼拍蒜青瓜 *P A*

Appetiser Duo —

Honey-glazed Barbecued Pork

Marinated Cucumber, Garlic

黄汤小米海味更

Braised Seafood Broth, Golden Millet

云丹卢鱼 *A*

Oven-baked Sea Perch Fillet, Teriyaki Sauce

普罗时蔬炒带子

Stir-fried Scallops, Lotus Roots, Celery, Snow Peas

泰式炒冬粉

Thai-style Stir-fried Glass Vermicelli

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

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## Signature Cantonese Dining | 11:00 AM - 9:00 PM

Set Menu C  
98.00 per person

话梅冰镇樱桃茄  
Marinated Cherry Tomato, Sour Plum and Sweet Vinegar

黑蒜螺头鲍鱼仔汤  
Double-boiled Sea Whelk Consommé, Mini Abalones, Black Garlic

清蒸卢鱼  
Hong Kong-style Steamed Sea Perch Fillet

花都芝士龙虾  
Wok-baked Boston Lobster, Chef's Signature Sauce

榄菜旦白炒饭  
Fried Rice, Chinese Olives, Egg White



## Savoury Meals - International Selection | 9:00 AM - 9:00 PM

Hainanese Chicken Rice Steamed Tender Chicken, Pandan-flavoured Rice, Chicken Broth, Ginger, Chilli Sauce	15.00	Caesar Salad <i>P N</i> Romaine Lettuce, Anchovies, Bacon Bits, Croutons, Parmesan Cheese, Caesar Dressing	20.00
Penang Char Kway Teow <i>P</i> Wok-fried Flat Rice Noodles, Prawns, Chinese Sausages, Spicy Chilli Paste, Bean Sprouts	15.00	Add-on: Chicken Breast 6.00 Sautéed Prawns 12.00	
Indonesian Nasi Goreng Fried Rice, Prawns, Chicken Wings, Vegetables, Fried Egg, Sambal Chilli	15.00	Greek Salad <i>V</i> Lettuce, Cucumber, Feta Cheese, Kalamata Olives, Onions, Tomatoes, Olive Oil, Oregano	22.00
Assorted Satay <i>N</i> 9 Sticks of Assorted Beef, Chicken and Lamb Satay, Steamed Rice, Condiments	15.00	Niçoise Salad <i>GF</i> Mixed Greens, Slow-poached Tuna, Quail Eggs, Sun-dried Tomatoes, Elderflower Dressing	15.00
Roasted Sea Bass Roasted Potatoes, Mixed Vegetables, Meunière Sauce	15.00	Grilled Beef Burger <i>P</i> Bacon, Lettuce, Tomatoes, Onions, Cheddar Cheese, French Fries	22.00
Braised Pork Belly <i>A P</i> Baby Carrots, Pearl Onions, Mashed Potato	15.00		
Deep-fried Chicken Wings Half-dozen Chicken Wings, Basmati Rice, Tartar Sauce	15.00		
Wanton Noodle Soup <i>P</i> Egg Noodles, Prawn and Pork Dumplings, Char Siew, Shredded Chicken Breast, Chinese Mushrooms, Bok Choy, Chicken Broth	15.00		
Singapore Nyonya Laksa <i>N</i> Egg Noodles, Fish Cake, Prawns, Chicken, Bean Sprouts, Boiled Egg, Fried Beancurd, Curry and Coconut Milk Gravy	15.00		
Add-on: Poached Half Boston Lobster	35.00		

## Afternoon Tea Set Box | 3:00 PM - 5:00 PM

22.00 per person

### FRESHLY-BAKED SCONES

Classic and Raisin Scones *N*

*Served with Clotted Cream and Strawberry Jam*

### SAVOURY

Smoked Salmon, Salmon Roe, Cream Cheese, Blinis

Foie Gras, Duck Rilette, Brioche *A*

Turkey Ham, Comté Cheese, Ciabatta

Truffle Egg Mayonnaise, Cucumber, Brioche

### SWEETS

Raspberry and Pistachio Financier *N*

Hazelnut and Milk Chocolate Tartlet *N*

Orange and Mascarpone Dome

Assorted Fruit Salad

Chocolate Pralines *GF*



## Artful Sweet Creations | 9:00 AM - 9:00 PM

### GOURMET BAKES

Muffin (Chocolate/Vanilla) *N GF*

5.00

Scone (Original/Raisin) *N*

6.00

Chocolate & Pecan Nut Brownie *N*

8.00

### PETIT CAKES

8.00

Mont Blanc *N*

Bora Bora *N*

Eclair (Chocolate/Vanilla) *N*

Pina Colada *N*

Caramel Pecan *N*

Strawberry Yuzu *N*

Jubilee *N*

Paris-Brest *N*

Lemon Meringue Tartlet *N*

Chocolate Tartlet *N*

Black Forest Cake *A N GF*

Raspberry Cheesecake *N*

Chocolate Royal *N*

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

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