



° ALLURE °

3 Courses \$788 • 4 Courses \$888 • 5 Courses \$988

[Including Coffee & Tea]

LES ENTRÉES FROIDES COLD STARTERS

Grilled tuna 5 spices
Crushed avocado & crispy shallots

五香烤吞拿魚配牛油果醬及脆紅蔥

Or

Brittany razor clams "à la marinière" [Add \$280]
"W3 Caviar No.2 Superior Oscietre"

法國蠔子配魚子醬忌廉 [加 \$280]

Or

Grilled red prawn "Carabineros" [Add \$180]
Caviar & Burrata jelly

西班牙紅蝦配水牛芝士凍及魚子醬 [加 \$180]

Or

Hokkaido sea urchin box [Add \$580]
Gamberoni prawn & crunchy fennel

北海道海膽配紅蝦及香脆小茴香 [加 \$580]

Or

Gamberoni carpaccio
Tamarillo ice cream

意大利紅蝦薄片配樹蕃茄雪糕

LES ENTRÉES CHAUDES HOT STARTERS

Frog legs croustilles
Tomato "concassé" & tarragon butter sauce

炸田雞腿配蕃茄及龍蒿牛油汁

Or

Hokkaido sea urchin tagliolini
Bonito slices & dill

北海道海膽扁意粉配鯉魚及蒔蘿

AUTOUR DE LA MER... SEAFOOD [Only one main course per person]

Grilled Mediterranean octopus
Tomato "déclinaison" & smoked salt butter

地中海八爪魚, 蕃茄配煙燻鹽味牛油

Or

Brittany blue lobster ravioli [Add \$180]
Foie gras, zucchini "violon" & shiitake mushroom

法國藍龍蝦意大利雲吞配鵝肝, 青瓜及蘑菇 [加 \$180]

LES PIÈCES DU BOUCHER MEAT [Only one main course per person]

Roasted Iberico pork pluma
Pink garlic confit & black garlic emulsion

西班牙黑毛豬梅花肉配油封法國香蒜及黑蒜泡沫

Or

Charcoal grilled M8 tenderloin [Add \$380]
"Pommes soufflées" & citrus beef jus

香煎 M8 牛柳配香炸薯仔及傳統醬汁 [加 \$380]

LES PIÈCES ENTIÈRES SUR L'OS CHEF'S SPECIALTIES ON THE BONE

[To share for two persons • 50 min cooking preparation]

Roasted whole yellow chicken • caramelised onions • Potato "Déclinaison" [Add \$380 per person]

烤黃油雞配香草薯仔, 梳乎厘薯, 薯仔泡沫 [加 \$380]

SIGNATURE DISHES

All prices are in Hong Kong dollars & subject to 10% service charge.
All menus are subjected to change due to seasonality.
The St. Regis Hong Kong, One Harbour Drive, Hong Kong China. +852 2138 6818



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LES FROMAGES DE NOTRE CELLIER CHEESE CELLAR SELECTION

L'Envol cheese cellar selection [Add \$108]

At your preference...

特選法國芝士拼盤 [加 \$108]

LES DESSERTS SWEET DELICACIES

"Le Melon Shizuoka" - Shizuoka Muskmelon
Mousse with rum & Mojito granite

日本靜岡哈密瓜配白糯米慕絲及薄荷青檸沙冰

"La Mangué Aïwen" - Aïwen Mango Compote
Spiced rice pudding & exotic fruit sorbet

愛文芒果醬配香料米布甸及熱帶水果雪葩

"Le Gianduja Baba"
Hazelnut gianduja, chocolate baba, cocoa liquor & sorbet

榛子朱古力蛋糕配可可酒及雪葩

"Le Soufflé Pistache Agrimontana" [30 min cooking preparation] [Add \$128]
Agrimontana pistachio soufflé & pistachio praline ice cream

Agrimontana 開心果梳乎厘配開心果果仁雪糕 [加 \$128]



"La Fraise des Bois" [Add \$98]
Wild strawberry, rhubarb compote & champagne rosé sorbet

西班牙野莓配大黃果醬及玫瑰香檳雪葩 [加 \$98]



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