

~ Sunday at St. Regis ~

Free Flow of Krug Grande Cuvée - \$325++ per person

Free Flow of Möet and Chandon Grand Vintage 2003 - \$170++ per person

Non-alcohol - \$138++ per adult / \$75++ per child

Appetizers and Desserts

*Enjoy Chef Frederic Colin's antipasto selection at your table
Our Chefs will pass around a variety of flavorful dishes throughout the Brunch
And Indulge with an abundance of appetizers and sweet delights, as you walk around*

Main Courses

*Please let your server know at which stage of your Brunch
you would like to enjoy one of the following main courses*

Meat

Grilled black angus beef rib eye
Roasted Tasmanian lamb rack
Marinated chicken thigh
Braised wagyu beef cheeks
Hand-Cut Black angus beef tartare

Fish

Pan-seared black cod
Grilled fresh tiger prawns
Roasted white halibut
Pan-seared ocean trout
Pan-seared Hokkaido scallops

Eggs

Any style

Sauces

Béarnaise sauce
Chinon red wine sauce
Spicy lemon coulis
Sauce "Vierge"

All prices are subjected to 10% service charge and prevailing government taxes