

~ Sunday at St. Regis ~

**Free Flow of Krug Grande Cuvée - \$338++ per person**

**Free Flow of Möet and Chandon Grand Vintage 2003 - \$158++ per person**

**Free Flow of Möet and Chandon Brut Imperial - \$148++ per person**

### 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*