COMPLETE BREAKFASTS

ST. REGIS SUNRISE (N) Soft scrambled egg, farm raised caviar, breakfast potatoes and grilled asparagus with butter brioche, freshly baked croissant, Danish pastries, bread rolls and choice of white or brown toast and seasonal fruit platter	165
Additional 30 Grams of Caviar at Market Price	
ARABIAN FLAVORS Two farm fresh eggs any style hummus, labneh, ful medames, marinated olives and halloumi cheese basket of fresh Arabic bread or toast	145
CONTINENTAL SELECTION ⋄ (N) Selection of freshly baked croissant, Danish pastry, bread rolls and seasonal fresh fruits	105
Complete Breakfasts are served with Butter & Preserves, Choice of Fresh Orange, Grapefruit, Apple, Pineapple or Carrot Juice, Selection of Premium Tea or Freshly Brewed Coffee	
BREAKFAST SPECIALTIES	
PLATTER OF LOCAL AND IMPORTED CHEESE (N) Served with raisin brown bread, quince paste and walnuts	90
TRADITIONAL PANCAKES ❖ Choice of chocolate chip or caramelized banana accompanied by maple syrup and whipped butter	55
BELGIAN WAFFLES Served with macerated Mediterranean stone fruits and berries	50
JEBAB Emirati pancake served with date's sauce	60
EGG FLORENTINE Two poached eggs on brioche with shallots and buttered spinach served with Hollandaise sauce	70
SMOKED SALMON AND SCRAMBLED EGGS Red onion, capers, tomato, lemon and cream cheese on a freshly baked bagel	85
ROYAL OMELET Two farm fresh eggs or egg white omelet served with mushrooms, cheddar cheese diced capsicum, tomato, and turkey bacon	75

FRUITS AND CEREALS

Seasonal fruits served with low-fat natural yoghurt, honey, roasted almonds and mint leaves	75
OLD FASHIONED STEEL CUT IRISH OATMEAL ♥ Irish oatmeal with poached dry fruits compote	65
ASSORTED CEREAL Choice of corn flakes, all bran, coco pops or fruit muesli served with choice of full cream milk, low-fat milk, skimmed milk or soya milk	55
BAKERY BASKET	
BAKERY BASKET (N) Homemade butter croissant, chocolate croissant, Danish with fruits, Muffin or brioche	55
BREAD SELECTION (N) White, brown toast, Arabic bread and bread rolls served with butter and assorted Jams	40
BEVERAGES	
BERRY SMOOTHIE ♥	45
Strawberry, blueberry, blackberry and non-fat yoghurt	
TROPICAL SMOOTHIE ▼ Pineapple, mango, passion fruit, coconut milk and non-fat yoghurt	45
FRESH JUICES ♥ Carrot, grapefruit, orange, pineapple, tomato and watermelon	30
HEALTHY JUICE ♥ Green apple, mint and lemon Carrot and ginger Tomato, celery and harissa, Cucumber, apple, celery and parsley	40
VIRGIN BLOODY MARY The Virgin Arabian Snapper	45



SALADS, APPETIZERS

POACHED PRAWNS (N) Wasabi panna cotta and zucchini with garnish of pistachio, tomato, mint and basil	75
COLD MEZZEH № (N) Hummus, moutabel, tabouleh, fattoush, warak inab and pickled vegetables, marinated olives, Muhammara and labneh served with Arabic bread	85
ST. REGIS CAPRESE SALAD ♦ (N) Heirloom tomatoes with ciliegine mozzarella, olive tapenade, basil essence and crisp lavash	80
ATLANTIC SMOKED SALMON Fennel and granny smith apple slaw, lemon crème fraiche	85
NIÇOISE SALAD Green beans, baby potatoes, olives, green leaves, grilled capsicum and olive lemon dressing, with seared tuna	65 85
PEAR AND RUCOLA SALAD ♥ ♥ (N) Char grilled pears with celery and candid walnuts, rocket salad, balsamic and orange dressing	70
CAESAR SALAD Baby gem lettuce, garlic croutons, cream of parmesan and white anchovies	65
Chicken breast Grilled prawns	70 85
SOUPS	
SEAFOOD BISQUE SOUP Bisque served with poached crab meat, saffron, garlic and "Rouille" tomato tarragon jam	55
ROASTED HEIRLOOM TOMATO Brioche croutons, tomato jam and basil oil	50
CHEF SOUP OF THE DAY	50
MAIN COURSES	
GRILLED "PRIME BEEF BURGER" Char grilled beef burger served with cheese, lettuce, mayonnaise, sliced pickle, beetroot relish and turkey bacon	110
CROQUE MONSIEUR Grilled turkey ham and Gruyère cheese on country sour dough	85
PENNE "CARBONARA AFFUMICATE" Smoked chicken, turkey bacon, mushrooms, peas and garlic bread	95

PIZZA MARGHERITA V Tomato sauce, Mozzarella cheese and basil	90
FISH AND CHIPS Crisp dory with hand cut chips, St Regis tartar sauce, and Bloody Mary ketchup and pea purée	110
CORN FED CHICKEN ROYALE Roulade of breast and leg with Anna potato cake, broad beans and baby artichoke	160
Chicken Lamb Vegetable Served with raita and mango chutney with poppadums	125 130 105
MURGH MAKHANI (N) Butter chicken with saffron rice	125
BLACK ANGUS BEEF TOURNEDOS "NEW ROSSINI" Sautéed spinach with celeriac dauphinoise, chanterelle mushrooms, seared foie gras and truffle jus	235
LAMB TAGINE Slow braised lamb shank with artichoke, fava beans, baby carrots, asparagus and turnips	155
ORIENTAL MIXED GRILL Marinated taouk, kebab, lamb chops and kofta served with oriental rice	185
GRILLED SALMON Salmon steak with grilled vegetables, steamed rice and lemon butter sauce	170
CHICKEN THAREED Braised chicken with baby marrow, potatoes, turnip and carrot served with emirate bread	150
Pan fried prawns with onion, raisins, garlic, herbs and spice	140
THAI GREEN CHICKEN CURRY Sous vide chicken breast in mild green curry, eggplant, palm heart and basil oil with jasmine rice	125
VEGETABLE KORMA OR DAL CURRY Steamed rice or paratha and poppadums	105

SIDES

Potato wedges Creamed spinach Mixed green salad French fries Mashed potatoes Steamed rice Seasonal vegetables – steamed/grilled/sautéed DESSERTS	50
UM ALI (N) Homemade traditional bread and butter pudding	50
TIRAMISU (N) Espresso and mascarpone cheese with cocoa dust and biscotti	50
MADAGASCAR VANILLA CRÈME BRÛLÉE Chocolate tuile and wild berries	50
SEASONAL FRESH FRUIT SALAD Mint syrup	50
CHOCOLATE TRIO CAKE (N) Chocolate mousse, crunchy base and chocolate biscuit	50
OREO CHEESECAKE Crunchy biscuit crumbs with rich chocolate sauce, cookies and cream ice-cream	50
ICE CREAM Selection of ice cream and sorbet	25 per scoop

 Vegetarian
 ▼ Healthy
 ▼ Contains alcohol (N) Contains nuts