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*February 9–13, 15–18, 2024 6:00 PM – LATE*

## **GOURMET CELEBRATION**

### **APPETIZER**

Half crispy scallop, smoked cauliflower purée, orange emulsion, caviar 338

Egg confit, smoked mackerel, sea urchin, broccolini purée 228

### **PASTA**

Wagyu beef cheek tortelli, black truffle 368

Handcrafted fettucine, crustacean broth, cuttlefish noodles, citrus, oregano 228

### **MAIN**

Saddle of lamb, Swiss chard, fennel pollen jus, black truffle 378

Red sea bream charcoal grilled over embers, zucchini,  
parsley clam, mussel emulsion 328

### **DESSERT**

Tangerine mousse with kumquat compote, hazelnut biscuit,  
mandarin gel, orange segments, praline ice cream 128

If you have any dietary restrictions or food allergies, please let your server know.  
Prices are in MOP and subject to 10% service charge and 5% government tax.  
5% government tax is exempted during 6:00–10:00 PM.

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**THE ST REGIS BAR**



2024年2月9日至13日及15至18日, 晚上6时至午夜

## 贺年美饌

### 前菜

半脆带子、烟熏椰菜花泥、橙酱、鱼子酱 338

慢煮鸡蛋、烟熏鲑鱼、海胆、迷你西兰花泥 228

### 意大利面

和牛面颊肉意式云吞、黑松露 368

手工意式宽面、海鲜汤、慢煮墨鱼、柑橘、香草 228

### 主菜

羊鞍、瑞士甜菜、茴香粉羊肉汁、黑松露 378

碳烤红雕鱼、意大利黄瓜、番茜白蚬、青口酱汁 328

### 甜品

柑橘慕斯配金桔果酱、榛子蛋糕、橘子酱、香橙果肉、榛果雪糕 128

如阁下对任何食物有敏感或要求, 请于点单时通知您的服务员。

所有价格均为澳门币, 另加收10%服务费及5%政府税。

晚上6时至10时免征收5%政府税。

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