



February 14, 2024, 6:00 PM – LATE

TIMELESS LOVE

APPETIZER

Red prawn, sunchoke purée, coral mayonnaise, Royal Cristal caviar 388

Lightly poached scampi, smoked celery root purée, sea urchin,
langoustine reduction 298

PASTA AND RISOTTO

Alaskan king crab, linguine, parsley emulsion 298

Mushroom “Sartu”, cheese sauce, truffle purée,
Yunnan seasonal black truffle 258

MAIN

Kinmedai snapper, Boston lobster, fish bone consommé 358

Australian Stockyard Wagyu beef tenderloin M5+,
artichoke two ways, Périgueux sauce 388

DESSERT

Valrhona chocolate cream, Champagne jelly, raspberry pearls,
ruby cacao crumble, fruit jam 138

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.

THE ST REGIS BAR



2024年2月14日, 晚上6时至午夜

浪漫时光

前菜

红虾、奶油菊芋泥、红虾蛋黄酱、Royal Cristal鱼子酱 388

慢煮海螯虾、烟熏香芹蓉、海胆、海螯虾酱汁 298

意大利面及意大利饭

阿拉斯加帝王蟹、扁面、番茜酱汁 298

蘑菇饭、芝士酱、黑松露酱、时令云南黑松露 258

主菜

金目鲷鱼、波士顿龙虾、鱼骨高汤 358

澳洲Stockyard M5+和牛里脊肉、雅枝竹两吃、松露肉汁 388

甜品

Valrhona巧克力奶油、香槟啫喱、覆盆子珍珠、红宝石可可脆脆、果酱 138

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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