

Countdown at The St. Regis Bar

Rundown

6:30-9:00PM	Live jazz performance - Aaron Lo and Rita Portela
9:00-10:15PM	DJ performance - DJ Ryoma
10:15-10:30PM	Lucky draw by Millionaire Jay
10:30-11:00PM	Live jazz performance – Macau Vibe by Jandira Silva and friends
11:00-11:15PM	Lucky draw by Millionaire Jay
11:15-11:30PM	DJ performance - DJ Ryoma
11:30PM-12:15AM	Live jazz performance - Macau Vibe and Countdown with Millionaire Jay
12:15-12:45AM	DJ performance - DJ Ryoma
12:45-1:15AM	Live jazz performance – Macau Vibe
1:15-2:00AM	DJ performance - DJ Ryoma

Lucky Draw Prize List

- 2 x The St. Regis x Royal Albert 100 Years Afternoon Tea Set for Two People
- 1 x The Manor 'Let's Do a Luxe Lunch' Five-course Set Lunch for Two People
 - 1 x The Manor 'Stories of the Sea' Set Dinner for Two People
 - 1 x Dom Pérignon Vintage 2010 'Lady Gaga' Limited Edition
- 1 x One-night Stay with Breakfast for Two People at The St. Regis Macao
- 1 x Two-night Stay with Breakfast for Two People at The St. Regis Zhuhai
- 1 x Two-night Stay with Breakfast for Two People at The St. Regis Sanya Yalong Bay Resort

THE ST REGIS BAR

Countdown at The St. Regis Bar

Rare and Refined Food Menu

Calvisius Beluga Caviar 30 gram 3,988
served on ice with traditional condiments

Blackmore Wagyu Beef Tartare 988
crème fresh, green salad, Calvisius Oscietra caviar

Alaskan King Crab 1,288
Langoustine jelly, micro cress, Calvisius Royal caviar

Brittany Blue Lobster 988
slow cooked, cauliflower and Hokkaido sea urchin panna cotta, lobster bisque foam

Ōra King Salmon 688
tartare, Tsarskaya oyster, asparagus, coriander cream foam, Calvisius Prestige Caviar

Hokkaido Scallop 588
a la plancha, Oscietra caviar, sea urchin, truffle beurre blanc sauce

If you have any dietary restrictions or food allergies, please let your server know.
Prices are in MOP and subject to 10% service charge.

THE ST REGIS BAR

Countdown at The St. Regis Bar

The St. Regis Bar Food Menu

SNACKS

Daniel Sorlut Oysters 118
half dozen freshly shucked

Daniel Sorlut Oysters Rockefeller 138
creamed spinach, pernod

Daniel Sorlut Oysters Kilpatrick 138
guanciale bacon, brandy, Worcestershire

Iberico Ham and Chorizo - Blazquez Family 188

Prawn and Sea Urchin Spring Rolls 158

Crisp Sicilian Baby Calamari with Sea Salt and Espelette pepper 128

24 Karat Gold Fried Chicken 188

Abalone Katsu Sandwich, Cabbage and Truffle Salad, Smoked Garlic Aioli 158

Boston Lobster Sliders with Japanese Mayonnaise and Grilled Lettuce 158

Haute Dog 148
bacon wrapped polish krakauer, truffle aioli, cheddar, radish and mustard seed relish

A Service of Crudites - Imported Baby Vegetables 128
with French onion dip and spiced "Impossible" miso dip

Cheese Plate by Jean-Yves Bordier of Brittany France 288
with mandarin marmalade, fruit and nut sourdough toast

Truffle French Fries 68

If you have any dietary restrictions or food allergies, please let your server know.
Prices are in MOP and subject to 10% service charge.

THE ST REGIS BAR

Countdown at The St. Regis Bar

The St. Regis Bar Food Menu

BIGGER PLATES

Combination 698

dry aged beef burger, half boston lobster - steamed or grilled,
fried baby calamari, green leaf salad and fries

Whole Maine Lobster and Half Dozen Seasonal Oyster Platter 498

fresh cold poached and just shucked with dipping sauces

Saffron Risoni with Lobster and Seared Foie Gras 268

Australian Rock Lobster or Boston Lobster Market Price

half or full tail, steamed or grilled

drawn ginger butter and yuzu kosho mayonnaise

Chicken & Seared Foie Gras Burger 228

with comté cheese and black truffle mayo

“Impossible” Satay Burger 228

with avocado, spiced yogurt coleslaw and beetroot

Dry Aged “Rangers Valley” Beef Burger 228

with cheddar, tomato chilli relish and “zuni” pickles

SIGNATURE PLATES

Australian Black Angus Beef Char Siu 238

spring onion and ginger relish

Chilean Sea Bass in Sichuan Pepper Pot 288

grand marnier

If you have any dietary restrictions or food allergies, please let your server know.

Prices are in MOP and subject to 10% service charge.

THE ST REGIS BAR

Countdown at The St. Regis Bar

The St. Regis Bar Sweet Plates

Rose 108

mascarpone, raspberry and rose, almond, lemon

Forest Berries 88

five spice sabayon and seven vanilla bean ice cream

Chocolate 128

from valrhona - 5 curated textures, finished with Japanese whiskey

Three Exceptional Macarons or Chocolates 78

macaron – calamansi, black sesame macaroon, berries & violet macaroon

chocolate - earl grey, sudachi, caramel

If you have any dietary restrictions or food allergies, please let your server know.

Prices are in MOP and subject to 10% service charge.

THE ST REGIS BAR

瑞吉酒吧倒数夜

流程

晚上 6 时 30 分至 9 时	驻场乐手 Aaron Lo 及 女爵士乐歌手 Rita Portela 现场演出
晚上 9 时至 10 时 15 分	DJ Ryoma 现场演出
晚上 10 时 15 分至 10 时 30 分	「百万富翁 Jay」 幸运抽奖
晚上 10 时 30 分至 11 时	由 Jandira Silva 及朋友组成的乐队 Macau Vibe 现场演出
晚上 11 时至 11 时 15 分	「百万富翁 Jay」 幸运抽奖
晚上 11 时 15 分至 11 时 30 分	DJ Ryoma 现场演出
晚上 11 时 30 分至凌晨 12 时 15 分	乐队 Macau Vibe 现场演出及「百万富翁 Jay」 跨年倒数
凌晨 12 时 15 分至 12 时 45 分	DJ Ryoma 现场演出
凌晨 12 时 45 分至 1 时 15 分	乐队 Macau Vibe 现场演出
凌晨 1 时 15 分至 2 时	DJ Ryoma 现场演出

抽奖礼物

- 2 x 瑞吉 x Royal Albert 百年经典下午茶套餐两位
- 1 x 雅舍五道菜「丰盛豪华午餐」两位
- 1 x 雅舍「海洋之魅」晚膳套餐两位
- 1 x Dom Pérignon Vintage 2010 Lady Gaga 限量年份香槟
- 1 x 澳门瑞吉酒店一晚免费住宿连双人早餐
- 1 x 珠海瑞吉酒店两晚免费住宿连双人早餐
- 1 x 三亚亚龙湾瑞吉度假酒店两晚免费住宿连双人早餐

瑞吉酒吧倒数夜

巧制珍稀之膳菜单

意大利 Calvisius Beluga 鲟鱼子酱 30 克 3,988

冰镇及传统配料

澳洲 Blackmore 和牛他他 988

法式酸奶油、田园沙拉、意大利 Calvisius Oscietra 鲟鱼子酱

阿拉斯加帝皇蟹 1,288

海螯虾果冻、微型菜苗、意大利 Calvisius Royal 鲟鱼子酱

法国布列塔尼蓝龙虾 988

慢煮、椰菜花及北海道海胆酱奶冻、龙虾浓汤泡沫

纽西兰 Ōra King 三文鱼 688

三文鱼他他、法国塔斯卡亚生蚝、芦笋、茼蒿忌廉泡沫、意大利 Calvisius Prestige 鲟鱼子酱

北海道带子 588

铁板烤、Oscietra 鲟鱼子酱、海胆、松露白汁

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。

THE ST REGIS BAR

瑞吉酒吧倒数夜

瑞吉酒吧精选菜单

小食

法国丹尼尔生蚝 118

半打新鲜即开

美式焗法国丹尼尔生蚝 138

忌廉菠菜、茴香酒

英式焗法国丹尼尔生蚝 138

烟肉、白兰地、唛汁

Blazquez 伊比利亚火腿及西班牙肉肠 188

香脆海胆大虾春卷 158

酥炸西西里鱿鱼仔伴海盐及法国红椒粉 128

24K 黄金炸鸡 188

吉列鲍鱼三文治、卷心菜松露沙律、烟熏蒜蓉蛋黄酱 158

波士顿龙虾小汉堡配日式蛋黄酱及烤生菜 158

美式热狗 148

培根卷波兰香肠、松露蛋黄酱、车打芝士、腌渍萝卜及芥末籽酱

脆嫩蔬菜条配法式洋葱酱、素味噌酱 128

Jean-Yves Bordier 法国布列塔尼芝士拼盘、柑橘酱、干果果仁酸包 288

松露薯条 68

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。

THE ST REGIS BAR

瑞吉酒吧倒数夜

瑞吉酒吧精选菜单

主食

滋味组合 698

熟成牛肉汉堡、半只波士顿龙虾 - 蒸或烤、酥炸鱿鱼仔、青菜沙律及薯条

原只美国龙虾及半打时令生蚝 498

新鲜现煮及现场即开配蘸酱

藏红花米状意粉伴龙虾及煎鹅肝 268

澳洲龙虾或波士顿龙虾 时价

半只或全只、蒸或烤

姜茸牛油酱及柚子胡椒蛋黄酱

鸡肉及香煎鹅肝汉堡配法式芝士及黑松露蛋黄酱 228

素沙嗲汉堡配牛油果、酸奶杂菜沙律、红菜头 228

澳洲“Rangers Valley”熟成牛肉汉堡 228

配纽约车打芝士、蕃茄辣椒酱及三藩市式腌渍菜

瑞吉酒吧推介

澳洲安格斯牛叉烧 238

姜葱酱

四川风味智利海鲈鱼 288

火焰橙酒

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。

THE ST REGIS BAR

瑞吉酒吧倒数夜

瑞吉酒吧甜点

玫瑰 108

意式软芝士、蔓越莓及玫瑰、杏仁、柠檬

森林野莓 88

五香沙巴翁酱及香草雪糕

巧克力 128

法国 Valrhona 巧克力 - 5 重变奏伴日本威士忌

自选三件法式马卡龙或巧克力 78

马卡龙 - 青柑桔、黑芝麻、莓果及紫罗兰

巧克力 - 伯爵茶、柑橘、焦糖

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。

THE ST REGIS BAR