THE DRAWING ROOM

THE ST. REGIS HONG KONG

MENUS

Monday to Sunday, 7:00 AM - 12:00 AM (last order at 9:15 PM)

LUNCH SET MENU

Served daily from 12:00 PM to 2:00 PM, with the final order presented at 1:30 PM. Including a cup of coffee or tea

2 COURSES · MONDAY TO FRIDAY, EXCLUDING PUBLIC HOLIDAYS	3 COURSES
338	398

STARTER

Soup of the Day

Tropical Prawn Salad
Mango, green mango, cucumber, orange, red onion, avocado, Jalapeño, edamame, mustard dressing

Oyster Rockefeller
Spinach, parsley, garlic, sourdough bread

MAIN COURSE

Beef Striploin (+HKD 98)
Sautéed French beans, roasted tender new potatoes, beef jus

Baked White Cod Fish
French beans, salmon roe, smoked haddock cream sauce, crispy leek

Carbonara
Spaghetti, pancetta, Pecorino, egg, black pepper

Curry Chicken
Basmati rice, naan bread, baby gem

DESSERT TROLLEY

Chestnut Maple Sandwich
Chestnut madeleine sponge, chestnut crémeux, maple mascarpone Chantilly, kumquat jam

Sencha Pear Cake
Sencha cream, pear compote, milk chocolate flakes, Oolong tea sponge

All prices are subject to 10% service charge.

LUNCH SET MENU

DESSERT TROLLEY · CONTINUED

Fig Tart
Fresh fig, fig confit, fig rosemary mousse, almond tart

Cacao Rice Pudding
Cacao husk, rice pudding, orange cocoa jelly, citrus compote, dark chocolate flake

Add a glass of sommelier selection white or red wine HKD 98. Add a glass of Moët & Chandon Grand Vintage 2016 HKD 148. Add unlimited house BELU filtered Still/Sparkling water HKD 40.

All prices are subject to 10% service charge.

A LA CARTE MENU, LUNCH

Served daily from 12:00 PM to 6:00 PM

STARTERS

Oscietra Caviar, 30g — 888
Traditional condiment

French Seasonal Oyster Plate, 6 pieces — 318
Lemon, shallot vinegar

French Seasonal Oyster Plate, 12 pieces — 628
Lemon, shallot vinegar

Tuna Tataki — 328
Avocado, heirloom tomato, ponzu sauce

Hokkaido Scallop Crudo — 328
Green asparagus, shio kombu, cucumber, salmon roe, orange reduction, piquillo sauce

Niçoise Salad — 378
Tuna Ventresca, Romaine lettuce, potatoes, cherry tomatoes, French beans, kalamata olives, boiled eggs, anchovies, lemon dressing

Grilled French Corn-fed Chicken Breast Caesar Salad — 328
Romaine lettuce, crispy pancetta, Parmigiano Reggiano, homemade Caesar dressing

Tropical Salad with Alaskan King Crab Leg — 468
Mango, green mango, cucumber, orange, red onion, jalapeño, edamame, mustard dressing

Burrata Cheese — 288
Heirloom tomatoes, arugula, basil, aged balsamic, olive oil

Beef Tartare & Oscietra Caviar — 368
Shallot, vinaigrette, ciabatta toast

Tiger Prawn Poke Bowl — 328
Five-grain rice, extra-firm tofu, leafy greens, avocado, mango, spring onions, radishes, sliced jalapeños, pickled red onions, edamame, sesame, vegan mayonnaise

Melted Raclette Cheese — 198
Parisian ham, prosciutto, salami, potato, cornichons, pearl onion, chili, chives

All prices are subject to 10% service charge.

A LA CARTE MENU, LUNCH

STARTERS · CONTINUED

Ham & Cheese Platter, Small 288
Comté, Brie de Meaux, Fourme d'Ambert, prosciutto, salami, chorizo, rillette, ciabatta toast

Ham & Cheese Platter, Large 358
Comté, Brie de Meaux, Fourme d'Ambert, prosciutto, salami, chorizo, rillette, ciabatta toast

Lobster Bisque 298
Lobster tail, whisky cream, Espelette pepper, puff pastry

French Onion Soup 218
Caramelized onions, Comté cheese, baguette, chives

Soup of the Day 168

MAIN COURSE

Grilled Angus Beef Ribeye, 300g 588
Confit garlic, béarnaise sauce, beef jus

Grilled Angus Beef Striploin, 300g 528
Confit garlic, béarnaise sauce, beef jus

Roasted Lumina Lamb Rack, 3 pieces 398
Pearl onions, romesco, lamb jus

Corona de Cerdo Ibérico Pork 488
Moutarde cream sauce (Please allow 30 minutes of preparation time)

Sides, each 68
Garlic sautéed seasonal vegetables; Glazed carrots; Broccoli with crispy garlic; Spinach gratin; Creamy mashed potato; Pommes Frites; Sauteed orzo rice with carrot, Chinese Kale and chorizo

Pan-fried Sea Bass 468
Hokkaido scallop, mussel, tiger prawn, seasonal vegetables, fennel salad, Bouillabaisse reduction

Poached Cod 388
Cuttlefish, sweet peas, baby spinach, seafood sabayon

All prices are subject to 10% service charge.

A LA CARTE MENU, LUNCH

ASIAN STYLE SELECTION

Sweet & Sour Pork 298
Bell peppers, pineapple, steamed rice

Hainan Chicken Rice 328
Baby corn, pak choi, traditional condiments, fragrant rice

Seafood Laksa Udon 368
Tiger prawns, scallops, mussels, tofu puff

Wonton Noodle Soup 228
Pork and shrimp

BURGER & SANDWICH

Aged Beef Burger 298
Butter lettuce, tomato, red onions, Cheddar & Monterey Jack cheese, pickles, burger sauce. Served with French fries

Add Foie Gras 98

Lobster Roll 388
Lobster tail, avocado, coleslaw salad, mayonnaise, citrus. Served with French fries

French Baguette Sandwich 288
Coppa ham, Parisian ham, Brie cheese, caramelized onion, rocket, garlic aioli. Served with French fries

PASTA

Spaghetti Carbonara 298
Pancetta, Pecorino, organic egg yolk, black pepper

Pappardelle alle Vongole 328
Clams, garlic, chili, basil

Lobster Tail Casarecce Pasta 428
Sea urchin foam, semi-dried tomatoes

All prices are subject to 10% service charge.

A LA CARTE MENU, LUNCH

DESSERT

Lemon Tart 128
Lemon curd, madeleine sponge, sablé, meringue

Crème Brûlée 158
Madagascar vanilla custard, crispy caramel

Ice Cream and Sorbet, 2 scoops 128
Ice Cream: Milk, chocolate, dulcey caramel. Sorbet: Grape, lemon, raspberry

All prices are subject to 10% service charge.

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A LA CARTE MENU, DINNER

Served daily from 6:00 PM to 12:00 AM, with the final order presented at 9:15 PM

STARTERS

Seafood Tower 1188
Boston lobster - 1 piece, king crab leg - 2 pieces, Argentina red prawn - 3 pieces, Hokkaido scallop - 2 pieces, French seasonal oyster - 6 pieces, shrimp - 6 pieces

Oscietra Caviar, 30g 888
Traditional condiment

French Seasonal Oyster Plate, 6 pieces 318
Lemon, shallot vinegar

French Seasonal Oyster Plate, 12 pieces 628
Lemon, shallot vinegar

Tuna Tataki 328
Avocado, heirloom tomato, ponzu sauce

Hokkaido Scallop Crudo 328
Green asparagus, shio kombu, cucumber, salmon roe, orange reduction, piquillo sauce

Niçoise Salad 378
Tuna Ventresca, Romaine lettuce, potatoes, cherry tomatoes, French beans, kalamata olives, boiled eggs, anchovies, lemon dressing

Grilled French Corn-fed Chicken Breast Caesar Salad 328
Romaine lettuce, crispy pancetta, Parmigiano Reggiano, homemade Caesar dressing

Tropical Salad with Alaskan King Crab Leg 468
Mango, green mango, cucumber, orange, red onion, jalapeño, edamame, mustard dressing

Burrata Cheese 288
Heirloom tomatoes, arugula, basil, aged balsamic, olive oil

Beef Tartare & Oscietra Caviar 368
Shallot, vinaigrette, ciabatta toast

All prices are subject to 10% service charge.

A LA CARTE MENU, DINNER

STARTERS · CONTINUED

Tiger Prawn Poke Bowl 328
Five-grain rice, extra-firm tofu, leafy greens, avocado, mango, spring onions, radishes, sliced jalapeños, pickled red onions, edamame, sesame, vegan mayonnaise

Melted Raclette Cheese 198
Parisian ham, prosciutto, salami, potato, cornichons, pearl onion, chili, chives

Ham & Cheese Platter, Small 288
Comté, Brie de Meaux, Fourme d'Ambert, prosciutto, salami, chorizo, rillette, ciabatta toast

Ham & Cheese Platter, Large 358
Comté, Brie de Meaux, Fourme d'Ambert, prosciutto, salami, chorizo, rillette, ciabatta toast

Lobster Bisque 298
Lobster tail, whisky cream, Espelette pepper, puff pastry

French Onion Soup 218
Caramelized onion, Comté cheese, baguette, chive

Soup of the Day 168

MAIN COURSE

Grilled Angus Beef Ribeye, 300g 588
Confit garlic, béarnaise sauce, beef jus

Grilled Angus Beef Striploin, 300g 528
Confit garlic, béarnaise sauce, beef jus

Roasted Lumina Lamb Rack, 3 pieces 398
Pearl onions, romesco, lamb jus

Corona de Cerdo Ibérico Pork 488
Moutarde cream sauce (Please allow 30 minutes of preparation time)

Roasted Whole Yellow Chicken, Serve for two 788
Morel sauce (Please allow 40 minutes of preparation time)

All prices are subject to 10% service charge.

A LA CARTE MENU, DINNER

MAIN COURSE · CONTINUED

Sides, each 68
Garlic sautéed seasonal vegetables; Glazed carrots; Broccoli with crispy garlic; Spinach gratin; Creamy mashed potato; Pommes Frites; Sauteed orzo rice with carrot, Chinese Kale and chorizo

Pan-fried Sea Bass 468
Hokkaido scallop, mussel, tiger prawn, seasonal vegetables, fennel salad, Bouillabaisse reduction

Poached Cod 388
Cuttlefish, sweet peas, baby spinach, seafood sabayon

ASIAN STYLE SELECTION

Sweet & Sour Pork 298
Bell peppers, pineapple, steamed rice

Hainan Chicken Rice 328
Baby corn, pak choi, traditional condiments, fragrant rice

Seafood Laksa Udon 368
Tiger prawns, scallops, mussels, tofu puff

Wonton Noodle Soup 228
Pork, shrimp

BURGER & SANDWICH

Aged Beef Burger 298
Butter lettuce, tomato, red onions, Cheddar & Monterey Jack cheese, pickles, burger sauce. Served with French fries

Add Foie Gras 98

Lobster Roll 388
Lobster tail, avocado, coleslaw salad, mayonnaise, citrus. Served with French fries

French Baguette Sandwich 288
Coppa ham, Parisian ham, Brie cheese, caramelized onion, rocket, garlic aioli. Served with French fries

All prices are subject to 10% service charge.

A LA CARTE MENU, DINNER

PASTA

Spaghetti Carbonara 298
Pancetta, Pecorino, organic egg yolk, black pepper

Pappardelle alle Vongole 328
Clams, garlic, chili, basil

Lobster Tail Casarecce Pasta 428
Sea urchin foam, semi-dried tomatoes

DESSERT

Earl Grey Mandarin Cake Roll (served from trolley) 128
Earl Grey soft sponge, Earl Grey ganache, orange Chantilly, mandarin jam

Pistachio St. Honoré (served from trolley) 128
Pistachio cream, caramelized choux, nuts dacquoise, sablé breton

Baked Alaska, To share 2 people 208
Coffee ice cream, vanilla ice cream, madeleine sponge, meringue (Please allow 15 minutes of preparation time)

Lemon Tart 158
Lemon curd, madeleine sponge, sablé, meringue

Crème Brûlée 158
Madagascar vanilla custard, crispy caramel

Ice Cream and Sorbet, 2 scoops 128
Ice Cream: Milk, chocolate, dulcey caramel. Sorbet: Grape, lemon, raspberry

All prices are subject to 10% service charge.

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CHILDREN'S MENU

Served daily from 12:00 PM to 12:00 AM, with the final order presented at 9:15 PM. Under 12 Years Old

MAIN COURSES

Croque Monsieur — 128
Ham, emmental, béchamel

Homemade Chicken Nuggets — 138
French yellow corn-fed chicken, breadcrumbs, French fries

Linguine — 138
Tomato sauce

Spring Rolls — 148
Shrimps (4 pieces) or Vegetables (5 pieces) with sweet and sour sauce

Pan-seared Chicken Breast — 168
Sautéed vegetables

Mini Burger — 168
Beef patty, Comté cheese, confit onion, Romaine lettuce, tomato, pickles

Pan-seared Salmon — 208
Mashed potato

SWEETS

Ice Cream and Sorbet, 2 scoops — 128
Ice Cream: Milk, chocolate, dulcey caramel. Sorbet: Grape, lemon, raspberry

Blueberry Cheese Cake — 158
Baked cheese cake, sable, fresh blueberry, blueberry compote

Crème Brûlée — 158
Custard madagascar vanilla, caramel crispy

All prices are subject to 10% service charge.

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