LUMEN

THE ST. REGIS ROME

COCKTAILS & CUISINE

Executive Chef Francesco Donatelli

Breakfast 7:00AM - 11:00AM · All day dining 11AM - 11PM · Afternoon tea ritual 3PM - 6PM

BREAKFAST

CONTINENTAL BREAKFAST

Continental Breakfast 43

- Espresso, American Coffee, Cappuccino, Decaffeinated Coffee, Tea and Hot chocolate
- Freshlu squeezed or grapefruit juices
- Croissants and Danish pastries, muffins, milk or wholemeal bread
- Assorted jams, honey and butter
- Assortment of fresh fruit
- Choice of cereals, nut and dry fruit with fresh milk or yogurt

BUFFET BREAKFAST

Buffet Breakfast 65

- Espresso, American Coffee, Cappuccino, Decaffeinated Coffee, Tea and Hot chocolate
- Freshlu squeezed or grapefruit juices
- Pineapple and ginger, tomato, cranberry and apple juice
- Sliced fresh fruit, stewed Californian prunes, baked apples and pears-cinnamon flavored
- Choice of cereals with whole skimmed, soy or almond milk, natural, low fat and fruit yogurt selection
- Choice of cereals with whole skimmed, soy or almond milk, natural, low fat and fruit yogurt selection
- Parma ham, choice of cold cuts
- Selection of cheeses and buffalo cherries mozzarella
- Selection of salads
- Selection of smoked fish
- Scrambled eggs with bacon, grilled ham or sausages, assorted omelettes, pancakes with maple syrup, French toast
- Breakfast potatoes, grilled cherry tomatoes and backed beans
- Choice of cakes
- Brioches, croissants and Danish pastries, muffins, selection of milk or wholemeal bread and pizza
- Assorted jams, honey and butter

FRUIT, FRESH SQUEEZED AND FRUIT JUICES

Fruit salad 12

Grapefruit 12

Assortment of wild berries 18

Freshly squeezed orange, lemon or grapefruit juice 12

Pineapple, cranberry, apple, tomato juice 10

BREAKFAST

FRUIT, FRESH SQUEEZED AND FRUIT JUICES · CONTINUED

fruit and vegetable smoothies	15

YOGURTS & CHEESES

Assortment of yogurts (plain, light, fruit)	10
Selection of Italian cheeses	16

CEREALS, PANCAKES & FRENCH TOAST, PASTRIES

Assorted cereals - (All Bran, Frosties, Honey Pops, Rice Krispies, Corn Flakes, Muesli, Bran Flakes, Porridge, Coco Pops)	12
Selection of croissants and Danish pastries	12
French toast	20
Pancakes with maple syrup, jam and berries	22
French crêpe garnished with chocolate and fresh mango or with cream and fresh berries	22
Basket with assortment of bread	8

EGGS & OMELETTES

Assortment of eggs and omelettes with choice of bacon, grilled ham, sausages, cheese, mushrooms, tomatoes and fine herbs	18
Omelette with Irish salmon and spinach	18
Eggs Benedictine with ham and a choice of Hollandaise sauce or Hollandaise truffle sauce	25
Eggs Florentine with spinach and a choice of Hollandaise sauce or Hollandaise truffle sauce	25
Eggs Royal with smoked salmon and a choice of Hollandaise sauce or Hollandaise truffle sauce	25

BREAKFAST

BEVERAGES

Espresso, decaffeinated espresso, barley espresso	6
American coffee, milk, cappuccino, selection of teas and infusions, chocolate	8

MENU A LA CARTE

STARTERS

Marinated Mackerel, Green Tomato And Celery	28
Seafood Salad, Frisella and Bottarga Mayonnaise	45
Raw Seafood Platter To share (serves 2)	90
Thinly Sliced Veal With Tuna Mayonnaise, Beetroot and Capers	32
Fassona Beef Tartare With Marinated Zucchini and Hand-Made Breadsticks	36
Caprese Salad with Buffalo Mozzarella from the Dairies of Caserta	26
Cardoncello Mushroom, Spinach and Mushroom Sauce	25
Fried Zucchini flowers	22

CAVIAR

Osietra Classic Caviar Classic 30g	170
Siberian Classic Caviar Classic 30g	190

FIRST COURSES

Risotto with Mediterranean Red Prawns	36
Mixed Pasta With asparagus, Ricotta and Charred Lem	26

MENU A LA CARTE

FIRST COURSES · CONTINUED

Linguine 38
with Garlic, Olive Oil and Chili, Sea Truffles and Anchovies

Plin Ravioli 38
with Scorpion Fish and Escarole

Cannelloni 36
with Beef Ragù, Tomato Confit and Basil

Lobster Linguine 55

Semolina Spaghettoni 22
With fresh tomato

Rigatoni all'Amatriciana 22

Mezze maniche alla Carbonara 22

Tonnarello Cacio e Pepe 22

MAIN COURSES

Elephant Ear Veal Cutlet 45
With Lemon Gel and Mixed Greens

Eggplant Parmigiana 25

Fried Calamari and Stuffed Anchovies, Pickled Vegetables and Lemon Mayonnaise 44

Olive Oil-Poached Cod, Potatoes, Olives and Salsa Verde 35

Beef Tenderloin, Swiss Chard Roll and Potato Millefoglie 48

Sole Meunière 52
with Seasonal Roasted Vegetables

MENU A LA CARTE

SIDES

Sautéed Chard	15
Sautéed Chicory	15
Roasted Potatoes	12
French Fries	15
French Fries, Cheese Mousse and Caviar	30
French Fries Pecorino Cheese and Pepper	15

DESSERTS

Panna Cotta	18
Tiramisù	18
Signature Dessert Stand	20
Wild Strawberries and Ice Cream	20
Amalfi Lemon Delight	18
Sablée Tart with Pastry Cream, Wild Sour Cherries and Ricotta	18
Crème Caramel	18

LUMEN FALL MENU

STARTERS

SAUTÉED PORCINI MUSHROOMS 40
with rosemary on toasted polenta, melted butter, and smoked Caciocavallo cheese

POACHED EGG & TURNIP GREENS 40
with Taleggio cheese fondue and fresh white truffle

FIRST COURSES

EGG FETTUCCINE WITH PORCINI MUSHROOMS 45

EGG TAGLIOLINI 70
in alpine butter emulsion topped with fresh white truffle

MAIN COURSES

SLICED BEEF TENDERLOIN 65
served with thyme-infused porcini mushrooms

FASSONA BEEF BEEF CARPACCIO 70
with Apulian stracciatella cheese, hazelnut crumble, and fresh white truffle

DESSERTS

CHESTNUT & VANILLA MOUSSE 18
with caramelized persimmon compote and toasted nut crunch

GIANDUJA TRUFFLE 18
with a white chocolate molten center and edible truffle “soil”

AFTERNOON TEA RITUAL

Every day from 3pm to 6pm

THE TRADITIONAL AFTERNOON TEA · PER PERSON	WITH A GLASS OF CHAMPAGNE RUINART · PER PERSON
42	65

BLACK TEAS

Breakfast
Pure black tea. The combination of teas from Ceylon, Assam and Darjeeling. Tea and a drop of milk: a tonic cup, ideal for a good start to the day.

Darjeeling
A summer Darjeeling, combining leaves from a collection of gardens. This infusion produces a well-balanced liquor with the delicate flavors of almond and ripe peach.

Earl Grey Yin Zhen
A tea created simply from downy buds, plucked and dried to protect their delicate flavor. Hailing from the Fujian province, this rare tea is distinguished by the freshness and delicacy of its liquor, embodied by aromas of roasted chestnuts and flowers.

Jardin Bleu
Balanced with a delicious fragrance, it offers a velvety liqueur of garden fruit aromas combined with luscious rhubarb, strawberry and wild strawberry. This simply delicious black tea can be enjoyed either hot or cold for a summer drink, whichever you prefer!

Smokey Lapsang
This tea's assertive smoky fragrance becomes milder, subtler and even delicate after infusion, perfectly reproducing the aromatic palette of traditional Lapsang Souchong in a wonderfully copper-colored tea.

Earl Grey deteinato
Black decaffeinated tea, finely flavored with bergamot from Calabria.

GREEN TEAS

Sencha Fukuyu
This fine quality will fully satisfy tea lovers who wish to deepen their knowledge of Japanese tea. A cup that offers a good balance between fresh notes and a slight astringency.

AFTERNOON TEA RITUAL

GREEN TEAS · CONTINUED

Jasmin
A green and strongly perfumed jasmine tea enriched with jasmine flowers. A perfect cup to enjoy alongside Chinese cuisine.

Miss Dammann
Lively and spicy like a Parisian mademoiselle, Miss Dammann combines green tea and ginger with the fruity, zesty flavours of lemon and passion fruit. A fresh and lively mélange.

WHITE TEAS

The blanc passion the fleurs
The delicacy of white tea combined with the delicate aromas of rose, apricot and passion fruit. Enriched with flower petals, this blend offers a fresh and fragrant cup.

ROOIBOS

Rooibos Citrus
It is the meeting of the South African plant rooibos with the savoury flavour of a citrus bouquet. Both sweet and lively, free of any theine, it is the ideal drink for children or for consumption at the end of the day.

HERBAL INFUSIONS

Camomille
A lively plant cultivated mainly in Eastern Europe, its flowers are harvested from May to July. Its bright yellow infusion has a sweet and fruity taste with hints of pineapple.

Bali Tisana
A subtle balance of fresh, fruity and floral notes complete the honey notes of lime blossom united to those fresh and lemony of the verbena.

Carcadet Nuit d'été
Carcadet flavoured Nuit d'été invites you to the sweetness and pleasure of red fruits combined with hibiscus blossom, apple pieces, rosehip bark deliciously scented with raspberry, strawberry and grapefruit aromas and cream.

AFTERNOON TEA RITUAL

SIGNATURE ST. REGIS BLEND

Signature St. Regis Blend

This oolong tea's naturally velvety notes blend with the sweet-salty flavors of caramel. Enjoy a deliciously gourmet cup of this beautifully balanced blend of green and candy notes.

THE TRADITIONAL AFTERNOON TEA

The Traditional Afternoon Tea - Cost

Your preferred choice of tea a tempting assortment of four finger sandwiches, selection of pastries and two traditional scones served with red fruit jams and whipped cream. Cost: €42 per person €65 per person, with a glass of champagne Ruinart

In exclusive partnership with Damman Frères and Marchesi 1824, The St. Regis Rome is proud to present the tea ritual. Our vast collection of teas has been carefully selected by our Tea Sommelier who will be delighted to take you through a bespoke journey of the different varieties of tea.

COCKTAIL LIST

LUMEN COCKTAILS

Eremita 20
Vodka Infused porcino, Lemon juice, Egg White, Simple Syrup

Negroni Shekerato 20
Mezcal, Campari, Cacao Bitter Fusetti, Antica Formula, Red Ancho Reyes

Ritz Royale 20
Dark Rum, Lime Juice, Hibiscus Syrup, Mint, Yuzu bitter, Champagne

St. Regis Bamboo 20
American Whiskey, Red Vermouth, Sherry Mix, Umami Bitter

The Roman Dream 20
Gin Celestial, Green Chartreuse, Lime Juice, St. Germain, Orange Bitter, Soda

Rose & Gentian Spritz 20
Aperol, Rose Liquor, Gentian Liquor, Prosecco

Irish Martini 20
Irish Whiskey, Mezcal, Double espresso, simple syrup, Cinnamon Cream

Empire Citrus 20
Gin Celestial, Grapefruit Juice, Maraschino Liquor

Bloody Mary 20
Vodka, Worcestershire Sauce, Tomato Juice, Celery Salt, tabasco, Lemon Juice

Golden Agave 20
Tequila Reposado, Lime Juice, Agave Syrup, Red Wine

Red Admiral 20
Prime Uve Nere, Worcestershire Sauce, Lime Juice, Horseradish Sauce, Carpano, Green Tabasco, Maldon Salt

LUMEN CLASSICS

Atollo 25
Gin Celestial, Americano Cocchi, Italicus, Lemon juice, Sugar, Champagne

COCKTAIL LIST

LUMEN CLASSICS · CONTINUED

Mini Ming 25
Mezcal, Orange Curacao, Lime Juice, Green tea and Pepper, Agavesito

Lumen Old Fashioned 25
Macallan 12 Double Cask, Salty Caramel, Angostura Bitter

Lumen 25
Italicus, Peychaud's Bitters, Champagne

L'Alchimista 25
Cognac, Citrus Juice, Peach Liquor, Sugar Syrup, Orange Flowers Water, Egg White and Cream, Seltz

Lumen Signature Glasses Collection, when a unique collaboration between The St. Regis Rome and contemporary artists elevates the drink experience towards a higher aesthetic dimension, dissolving the boundary between artwork and everyday objects: Federico Pepe, Mini Ming Nico Vascellari, Pozzanghere Patricia Urquiola, Atollo and Elena Salmistrari, l'Alchimista.

MOCKTAIL

No-Groni 15
Celestial Gin 0.0, Non-Alcoholic Bitter, Martini Vibrante

Mocktail Paloma 15
Lime and Pink Grapefruit Juice, Agavesito, Pink Grapefruit Soda Water

Roma 15
Blueberry Juice, Lime Juice, Pineapple Nectar

Homemade Lemonade 15
Everleaf 0.0, Lemon Juice, Agavesito, Soda

MOZZICHI

AVAILABLE FROM 6pm UNTIL 8pm 18

Beef tartare
with rosemary biscuit, zucchini and green sauce

COCKTAIL LIST

MOZZICHI · CONTINUED

Sea bass tartare
with strawberry, cucumber salad and mustard

Culurgiones
pecorino and mint

Pacchero pasta alla Norma
Typical sicilian pasta with aubergines, ricotta cheese and basil

Meatballs genovese style
with caramelized onion and Parmigiano cheese

Burrata from Puglia
with scallop, scapece sauce with crispy guanciale and balsamic vinegar

Bruschetta
turnip tops, egg, provola cheese sauce and black truffle

Patanegra ham & melon
Patanegra and cantaloupe melon with gazpacho and carasau bread chips

Supplì
Cacio e pepe with parmesan fondue

LUMEN SIGNATURE

St. Regis Burger 32
Beef burger with cheddar, lettuce and tomato served with French fries

Club Sandwich 32
Club sandwich with chicken, bacon, lettuce, tomato, egg, mayo served with French fries

Caesar Salad 26
Chicken breast, eggs, lettuce, Caesar dressing, parmesan chips and crouton

Nicoise Salad 25
Green salad, green beans, black olives, tomatoes, anchovies, potatoes, tuna and egg

COCKTAIL LIST

LUMEN SIGNATURE · CONTINUED

Toast ham & cheese 23
Ham and cheese toast served with French fries

Orzotto e farro 22
Barley and farro salad with freash herbs and mint, fresh peas and vegan mayonnaise

È DOMENICA

A truly Italian Sunday, where every recipe tells a family story and every flavour celebrates the joy of sharing.

PER PERSON · INCLUDING COFFEE AND A GLASS OF FERRARI WINE	CHILDREN AGED 6–12	CHILDREN UNDER 6
95	47	Complimentary

SUNDAY BRUNCH

È DOMENICA

At LUMEN's Sunday Brunch, guests are invited to indulge in an exquisite selection of homemade sweet and savoury specialities, including vegetarian delicacies, traditional Roman fried specialities, meat and fish dishes, raw seafood selections, and freshly prepared pasta at live cooking stations. The experience is enhanced by live music and dedicated entertainment for children.