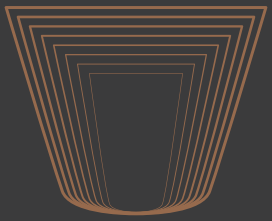

THE ST REGIS BAR

THE BLOODY MARY

血腥玛丽

"IT'S NOT DRINKING, IT'S BRUNCH"

AN INDULGENT RITUAL

沉醉体验

Journey back to 1934, when famed barman Fernand Petiot perfected his recipe for an exquisite vodka-and-tomato juice cocktail, known at The St. Regis New York's King Cole Bar as the Bloody Mary. For more than 80 years, the iconic Bloody Mary has remained the signature cocktail of the St. Regis. Each St. Regis hotel around the world offers a Bloody Mary inspired by the local ingredients and spirit of their destination. Where will you visit next?

回到*1934*年，知名调酒师*Fernand Petiot*改良了用伏特加和蕃茄汁调和而成的鸡尾酒，在纽约瑞吉酒店的*King Cole Bar*，它被称为“血腥玛丽”。过去八十多年里，标志性的血腥玛丽一直都是瑞吉的特色鸡尾酒。世界各地的每一家瑞吉酒店都用当地食材及灵感制作出专属的血腥玛丽鸡尾酒，反映了所在目的地的风格。所以，下一站您要去往哪里？

THE ORIGINAL BLOODY MARY

RED SNAPPER NEW YORK 红鲷鱼，纽约 148

Vodka / lemon / tomato / worcestershire sauce / tabasco sauce /
black pepper / cayenne pepper / celery salt

When Fernand Petiot spiced his vodka-and-tomato juice cocktail with salt, pepper, lemon and Worcestershire sauce, he gave birth to the Bloody Mary. With St. Regis' refined clientele in mind it became known as the "Red Snapper", giving the elegant drink an eloquent name.

伏特加 / 柠檬 / 蕃茄 / 喻汁 / 辣椒仔辣汁 / 黑胡椒 / 红椒粉 / 芹菜盐

当调酒师*Fernand Petiot*用盐、胡椒、柠檬和喻汁给伏特加蕃茄汁鸡尾酒调味的时候，他就创造了血腥玛丽。考虑到尊贵客户群的品味，他给这款高雅的鸡尾酒亦取了个独特的名字 —— "红鲷鱼"。

MARIA DO LESTE MACAO 东方玛丽，澳门 158

Vodka / tomato juice / tabasco / lime juice / worcestershire sauce / black pepper / piri piri chili / paprika chili / cinnamon powder / celery salt

Based on the original mix of vodka and tomato juice, a synergy of ingredients indigenous to the many shores the Portuguese ships landed on come together to create a cocktail that is fresh, smoky, spicy and rich in texture.

伏特加 / 蕃茄汁 / 辣椒仔辣汁 / 青柠汁 / 喻汁 / 黑胡椒 / 霹雳辣椒酱 / 红椒粉 / 肉桂粉 / 芹菜盐

在原有伏特加和蕃茄汁组合的基础上，配以葡萄牙商人从世界各地海岸带来的特色材料调制而成，并完美融合了诱人的东方风味，及搜罗来自世界七大洋的伊比利亚半岛元素。

SHOGUN MARY OSAKA 大阪 148

Vodka / dry gin / yuzu / wasabi powder / soy sauce / tomato

An unforgettable interpretation of the classic Bloody Mary, the Shogun Mary balances yuzu fruit with the slight citrus notes of dry gin, followed by an enlivening kick of signature wasabi powder.

伏特加 / 干杜松子酒 / 柚子 / 芥末粉 / 酱油 / 蕃茄

这是一款对经典血腥玛丽的创新诠释。柚子的果味与干杜松子酒淡淡的柑橘芳香恰到好处地平衡，随后跳跃而出的芥末粉的味道激发出十足的活力。

BORA MARY BORA BORA 波拉波拉 148

Vodka / bloody mary mix / watermelon juice / lime / tomato

Take a refreshingly innovative approach to the traditional Mary, with fresh watermelon originally gathered from a nearby coral reef islet evoking the sublime serenity of the South Pacific.

伏特加 / 经典血腥玛丽调料 / 西瓜汁 / 青柠汁 / 蕃茄

传统血腥玛丽融入了创新、爽神的元素。来自珊瑚礁小岛上的新鲜西瓜汁，让人感受到南太平洋无比的宁静。

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.
如阁下对任何食物有敏感或要求，请于点单时告知您的服务员。
所有价格均为澳门币，另加收10%服务费及5%政府税。