



THE SṬ REGIS BAR

*All alcoholic beverages listed exceed 1.2% ABV,
except mocktails.*

*5% goverment tax is exempted during
12:00 NOON – 3:00PM and 6:00 – 10:00 PM.*

所有酒精饮料酒精含量高于1.2%，无酒精鸡尾酒除外。
中午12时至下午3时及晚上6时至10时免征收5%政府税。

FOOD
酒吧美食

SNACKS 小食

<i>Fine de Claire No. 2 Oysters, France</i> ☆ Half dozen freshly shucked 法国芬迪奇No. 2生蚝 半打新鲜即开	448
<i>Ibérico Ham and Chorizo - Blázquez family</i> 🐷 <i>Blázquez</i> 伊比利亚火腿及西班牙肉肠	208
<i>Prawn and Sea Urchin Spring Rolls</i> ☆ 香脆海胆大虾春卷	178
<i>Crisp Sicilian Baby Calamari with Sea Salt and Espelette pepper</i> 🌶️ 酥炸西西里鱿鱼仔伴海盐及法国红椒粉	148
<i>Fried Chicken with Gold Leaf</i> ☆ 金箔炸雞	208
<i>Abalone Katsu Sandwich, Cabbage and Truffle Salad, Smoked Garlic Aioli</i> ☆ 吉列鲍鱼三文治、卷心菜松露沙拉、烟熏蒜蓉蛋黄酱	178
<i>Boston Lobster Sliders with Japanese Mayonnaise and Grilled Lettuce</i> ☆ 波士顿龙虾小汉堡配日式蛋黄酱及烤生菜	208
<i>Haute Dog</i> 🐷 ☆ Bacon wrapped polish krakauer, truffle aioli, cheddar, radish and mustard seed relish 美式热狗 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	168

🌶️ Spicy food 辛辣食物 | 🐷 Contains pork 含有猪肉 | 🌱 Vegetarian 素食

☆ Signature 厨师推介 | 🌿 Sustainable 可持续捕获 | 🍷 Vegan 纯素

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。

SNACKS 小食

- A Service of Crudites - Imported Baby Vegetables with French Onion Dip and Spiced “Impossible” Miso Dip* 🥒 🍷 🍷 148
脆嫩蔬菜条配法式洋葱酱及素味噌酱
- Cheese Plate by Jean-Yves Bordier of Brittany France, Mandarin Marmalade, Fruit and Nut Sourdough Toast* 318
*Jean-Yves Bordier*法国布列塔尼芝士拼盘、柑橘酱、干果果仁酸包
- Truffle French Fries* 🥔 88
松露薯条

BIGGER PLATES 主食

- Combination* 768
Beef burger with Cheddar cheese, half boston lobster – steamed or grilled, fried baby calamari, green leaf salad and fries
滋味组合
牛肉汉堡配车打芝士、半只波士顿龙虾 – 蒸或烤、酥炸鱿鱼仔、青菜沙拉及薯条
- Whole Maine Lobster and Half Dozen Seasonal Oyster Platter* ☆ 788
Fresh cold poached and just shucked with dipping sauces
原只美国龙虾及半打时令生蚝
新鲜现煮及现场即开配蘸酱
- Saffron Risoni with Lobster and Seared Duck Foie Gras* 298
番红花米状意粉伴龙虾及煎鸭肝
- Chicken & Seared Duck Foie Gras Burger* ☆ 268
Comté cheese and black truffle mayo
鸡肉及香煎鸭肝汉堡
配法式芝士及黑松露蛋黄酱
- “Impossible” Satay Burger* 🥒 🍷 🍷 258
Avocado, spiced yogurt coleslaw and beetroot
素沙嗲汉堡
配牛油果、酸奶杂菜沙拉、红菜头

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Beef burger with Cheddar cheese, tomato chilli relish
and “zuni” pickles

牛肉汉堡配车打芝士、蕃茄辣椒酱及三藩市式腌渍菜

258

SIGNATURE PLATE

瑞吉酒吧推介

Australian Black Angus Beef Char Siu ☆

Spring onion and ginger relish

澳洲安格斯牛叉烧

姜葱酱

268

Grand Marnier and Flambé Chili Fish, Sichuan Pepper Pot ☆ 𠝹

Sichuan spicy pepper broth, pearl grouper, dried chili pepper,
aged mandarin peel

特色火焰橙酒水煮鱼

四川麻辣花椒汤、龙虎斑、干椒、陈皮

658

SWEET PLATES

甜点

Rose ☆

Mascarpone, raspberry and rose, almond, lemon

玫瑰

意式软芝士、覆盆子及玫瑰、杏仁、柠檬

158

Forest Berries ☆

Five spice sabayon and seven vanilla bean ice cream

森林野莓

五香沙巴翁及香草冰淇淋

98

Chocolate ☆

From valrhona – 5 curated textures, finished with japanese whisky

巧克力

法国Valrhona巧克力 – 5重变奏伴日本威士忌

148

Three Exceptional Macarons or Chocolates

Macaron – calamansi, black sesame, berries & violet

Chocolate – earl grey, sudachi, caramel

自选三件法式马卡龙或巧克力

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

88

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