



ST REGIS

BAL HARBOUR

THE ST REGIS

BLOODY MARY EXPERIENCE

Red Snapper

-St Regis New York-

Wheatly Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco, Black Pepper, Celery, Salt, Whole Black Peppercorns.

Bloody Sunrise

-St Regis Bal Harbour-

Wheatly Vodka, Clamato Picante Juice, Tomato Juice, Key Lime Juice, Celery, Salt, Black Pepper, Fresh Horseradish Root.

The Bora Mary

-St Regis Bora Bora-

Wheatly Vodka, Signature Bloody Mary Mix, Lime Juice, Watermelon, Strawberry

The Shogun Mary

-St Regis Osaka-

Wheatly Vodka, Hendricks Gin, Tomato Juice, Yuzu, Soy Sauce, Wasabi

Each 21 | Flight 70

CHAMPAGNE & SPARKLING

Champagne, Nicolas Feuillatte Brute NV	30 118
Champagne, Pommery Brut Rosé	42 178
Champagne, Moët & Chandon Imperial	57 225
Veuve Clicquot Brut “Yellow Label”	57 225
Champagne, Dom Perignon	115 750

WHITE & ROSÉ

Pinot Grigio , Terlato , Friuli, Italy	20 78
Sauvignon Blanc, Craggy Range, New Zealand	30 118
Sancerre, Domaine Fouassier, Loire, France	38 145
Chardonnay, Boen, Sonoma	32 124
Chardonnay, Rombauer, Carneros	33 128
Le Merle Blanc, Bordeaux, France	20 78
Rosé, Chateau Miraval , Côtes de Provence, France	30 118

RED

Pinot Noir, Louis Latour , Bourgogne, France	32 124
Cabernet Sauvignon, Austin Hope , Paso Robles 1L	33 160
Malbec , Finca Decero Remolinos Vineyard”, Mendoza	28 108
The Prisoner, Red Blend, Napa Valley	35 138
Château Clarke, Bordeaux, France	33 128
Ripasso della Valpolicella Superiore , Buglioni, Italy	30 118

Operations Charges: A taxable 20% Staff Service Charge will be added to your check and distributed entirely to service staff performing the service.

Additional gratuities are not expected, but always appreciated.

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SIGNATURE COCKTAILS

St Regis Gardens	26
Ketel One Citroen Vodka, St. Germain Liqueur Cucumber, Lime, Rose Water	
Paradiso	26
Empress Gin, Lavender, Yuzu, Lemon, Moët Imperial Champagne	
Mount Fuji	26
Cassamigo's Tequila, Combier Liqueur d' Orange, Passion Fruit, Lime, Jalapeno, Agave, Tajin Rim	
Koko Blossom	24
Malibu Coconut Rum, Apricot Liqueur Cream of Coconut, Lime, Cinnamon Finish	
Asahi	26
Los Siete Misterios Mezcal, Aperol, Jalapeño, Lime Agave	
White Lotus	24
White Peach & Rosemary Grey Goose Vodka Cucumber, Lychee, Lime	
Dynasty	24
Suntory Toki Japanese Whisky, Aromatic Bitters Cinnamon, Vanilla & Honey Syrup, Smoky finish	
Dragon Flair	26
Jameson, Dragon Fruit, Rhubarb Bitters, Lime, Nicolas Feuillatte Champagne	
Tokyo Twilight	26
SelvaRey Chocolate Rum, Baileys, Espresso, Chocolate , Agave	

ZERO PROOF

Yuzu Blaze - Zero Proof	16
Lyres White Cane Non-Alcoholic Spirit, Dragon Fruit, Mint, Lime, Yuzu	
Momo - Zero Proof	16
SelvaRey Chocolate Rum, Baileys, Espresso, Chocolate , Agave	

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LIQUORS

VODKA

Belvedere - 22
Belvedere 10 - 40
Absolute Elyx - 15

Chopin - 16
Grey Goose - 20
Stolichnaya Elit - 23

GIN

Bombay Sapphire - 15
Hendrik's - 17
Monkey 47 - 31

Bombay Sapphire Cru - 23
Nolet's Silver - 17
Tanqueray - 14

TEQUILA

Casamigos Blanco - 22
Casamigos Reposado - 27
Casamigos Anejo - 35
Clase Azul Reposado - 55
Casa Dragones Blanco - 45
Casa Dragones Joven - 85

Don Julio Blanco - 23
Don Julio Reposado - 30
Don Julio 70 - 30
Don Julio 1942 - 60
Patron Silver - 20
Patron Reposado - 23

WHISKEY

Angels Envy - 22
Basil Hayden - 19
Bookers Small Batch - 50
Buffalo Trace Bourbon - 15
Bulleit Bourbon - 17
Elijah Craig - 18
Jack Daniels - 14
Wyoming Small Batch - 24

Angels Envy Rye - 41
Jeffersons Ocean - 38
Knobb Creek - 17
Makers Mark - 15
Mitchers Rye - 22
Mitchers 10 Yr - 40
Woodford Reserve - 17
Woodford Rye - 19

COGNAC

Courvoissier - 25
Hennessy V.S.O.P - 31
Remy Martin V.S.O.P - 25

Remy Martin 1738 - 35
Remy Martin XO - 49
Remy Martin Louis XIII - 350

RUM

Bacardi Superior - 14
Bacardi Reserva Ocho - 18
Facundo Eximo - 27

Don Q Oak Barrel Spiced - 20
Ron Zacapa - 23
Ron Zacapa XO - 42

BEER 12

Lagunitas IPA | Sapporo | Stella Artois | Blue Moon
| Heineken Corona Extra Modelo Especial | Miller Light |
Budweiser | Bud Light | Michelob Ultra | Samuel Adams
High Noon | Heineken 00 (Non Alcoholic)

SAKE	Tokkuri	720ML
Hakkaisan Tokubetau Honjozo	27	125
Hakkaisan Junmai Daiginjo	35	200
Hakkaisan Yukimuro "Snow Aged"	60	300
Ryujin Shuzo Rose Junmai Daiginjo	26	145
Momo KaWa Diamond Junmai Ginjo	19	100

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CAVIAR SECTION

PETROSSIAN CAVIAR

It has been 100 years since brothers Melkoun and Moucheh Petrossian came to Paris and first introduced caviar to the City of Lights.

Served with Blinis, Shallots, Capers, Crème Fraiche and Chives

**Tsar Imperial Ossetra	30g 315
FLAVOR: Bold, Nutty, Juicy	
COLOR: Jade & Auburn	

**Tsar Imperial Baika	30g 225
FLAVOR: Briny, Robust, Nutty	
COLOR: Light to Dark Green	

**Royal Daurenki	30g 155
FLAVOR: Briny, with hints of Butter	
COLOR: Light to Dark Golden Green	

SASHIMI & NIGIRI

2 Pieces Per Order Served With Truffle Ponzu

**Maguro Tuna	18
**Sake King Salmon	16
**Hamachi King Yellowtail	18
**Unagi BBQ Fresh Water Eel	16
**Karuma Ebi Tiger Prawn	16

SUSHI ASSORTMENTS

**Ultra Platter	55
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Spicy Tuna Roll

Chef's Choice 6 Pieces Assorted Sashimi & Nigiri

** Elite Platter	115
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Dragon Roll | Spicy Tuna Roll

Chef's Choice 12 Pieces Assorted Sashimi & Nigiri

** Deluxe Platter	160
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Grand Roll | Dragon Roll | Spicy Tuna Roll

Chef's Choice 16 Pieces Assorted Sashimi, 8 Piece Nigiri

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SUSHI ROLLS

** The St Regis	55
Lobster, Avocado, Orange, Soy Paper, Aji Amarillo, Truffle, Sweet Potato, Jalapeno, Lotus Root Chip	
**The Astor	34
Spicy Tuna, Shrimp Tempura, Avocado, Mango, Hamachi, Crispy Shallot, Eel Sauce, Yuzu Aioli	
**The Grand	25
Torched Salmon, Miso Butter, Asparagus, Avocado, Truffle Oil, Ikura Caviar	
**Dragon	28
Unagi Eel Sauce, Shrimp Tempura, Avocado, Green Onion, Tobiko	
**Rainbow	28
Crab, Tuna, Salmon, Hamachi, Shrimp, Cucumber, Avocado, Sesame Seeds	
**Caterpillar	25
Avocado, Fresh Water BBQ Eel, Asparagus, Eel Sauce, Spicy Mayo, Bonito Flakes	
**Spicy Tuna	24
Cucumber, Kimchee Mayo, Toasted Sesame Seeds	
**Spicey Hamachi	26
Cucumber, Scallions, Jalapeno, Scallion Mayo, Wasabi, Tobiko	
Veggie	19
Little Gem Lettuce, Cucumber, Asparagus, Citrus Aioli	
**California	26
Crab, Yuzu Aioli, Avocado, Wasabi, Tobiko	

CRISPY RICE

3 Pieces Per Order

**Spicy Tuna	18
<i>Jalapeno, Eel Sauce, Wasabi Crema, Tobiko</i>	
**Wagyu Beef	24
<i>Truffle Aioli, Fresh Black Truffle</i>	
**Spicy Salmon	18
<i>Avocado, Yuzu, Shiso Leaf</i>	

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CHEF'S SIGNATURE ITEMS

** "Sizzling" Sesame Hamachi & Island Ahi Tartare	32
Jalapeno, Truffle Ginger Shoyu, Star Fruit	
Shrimp Tempura	32
Siracha Aioli, Lemon	
Heirloom Tomato Salad	21
Pesto, Burrata, Ciabatta Crouton, Basil , Cucumber, Red Wine Vinaigrette	
**Wagyu Sliders	28
Caramelized Onions, Okonomi Sauce, Cabbage, Sesame Aioli	
Crispy Shishito Peppers	18
Soy, Lemon, Brown Butter Panko	
Bao Bun	28
Korean Braised Short Rib, Cucumber, Hoisin, Pickled Ginger	
Edamame Hummus	18
Furikake Wonton Chips, Yuzu, Micro Cilantro	
Beef Kushiyaki	44
Satays of Prime Beef, Kabayaki Sauce, Scallions	
Steamed Edamame	18
Sesame Seeds, Soy, Pink Salt	
Sweet & Sour Coconut Corn Chowder	20
Corn, Coconut Milk, Sesame Oil, Ginger, Garlic, Scallions, Basil Paprika, Tumeric	
Korean BBQ Chicken Wings	32
Sesame Scallions, Soy Chili Garlic Sauce	
Tartufo Pizza	15
Italian Four Cheese Blend, Arugula, Black Truffle, Parmesan	

SWEETS 15

Wild Blueberry New York Style Cheesecake

Blueberry Compote, Chantilly Cream

Triple Chocolate Ganache Cake

Jivara Chocolate & Manjari Chocolate Cremeux Cocoa
Nib Tuile, Cuban Coffee Ice Cream

Brown Butter Bliss

Brown Butter Cake, Salted Caramel Toffee, Banana Brown
Butter Ice Cream, Pretzel Crumble

Geisha Pavlova

Fresh Blackberry Compote, Sangria Drizzle, Chantilly Cream

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