

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 $21

Bloody Sunrise

-St Regis Bal Harbour-

Wheatly Vodka, Clamato Picante Juice, Tomato Juice, Key Lime Juice, Celery, Salt, Black Pepper, Fresh Horseradish Root $21

WINE

CHAMPAGNE & SPARKLING

Champagne, Nicolas Feuillatte Brut NV	30 | 118
Champagne, Pommery Brut Rosé	42 | 178
Champagne, Moët & Chandon Imperial	57 | 225
Champagne, Veuve Clicquot Brut Yellow Label	57 | 225
Champagne, Dom Pérignon	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	33 | 128
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
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.

Signature Cocktails

Harmony Highball 25

Hibiki Harmony, Peach, Lime Cordial, Yuzu-Lime Soda

Le Bal 75 26

Monkey 47, Watermelon, Rosé Vermouth, Plum,
Lemon, G.H Mumm Champagne

Sea Grape Bramble 25

Absolut Elyx Vodka, Blackberry, Bergamot, Lemon
*Available Zero-Proof $15

Astor Margarita 28

Código 1530 Reposado, Jalapeño, Pierre Ferrand Dry Curaçao,
Passion Fruit, Hibiscus, Lost Explorer Espadín Float

Shiso Daisy 28

Lost Explorer Reposado, Shiso, Pierre Ferrand Yuzu Curaçao,
Verjus Blanc, Yuzu Foam

Trade Winds Sour 25

Planteray Pineapple, Tamarind, Apricot, Lemon, Egg White
*Available Zero-Proof $15

White Cacao Negroni 25

Bombay Sapphire Premier Cru, Luxardo Bitter Bianco,
Dry Vermouth, Cacao

Humidor Old Fashioned 26

Jefferson's Bourbon, Hay-Smoked Demerara, Amaro,
Turkish Tobacco Bitters

Alabaster 25

Redbreast 12, Coconut, PX Sherry, Coffee, Lemon,
Clarified Vanilla Ice Cream

MARTINIS

The Navigator 28

Lost Explorer Blanco, Italicus, Dry Vermouth, Fino Sherry, Olive

Gibson Rose 28

Altamura Distilleries Vodka, Bombay Sapphire, Verjus,
Rosé Vermouth, Cocktail Onion

Sun Drip Martini 28

Grey Goose Altius, Mujen Original, Elderflower,
Pierre Ferrand Dry Curaçao, Lemon

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.

LIQUORS

VODKA

Belvedere - 22	Chopin - 16
Belvedere 10 - 40	Grey Goose - 20
Absolute Elyx - 15	Stolichnaya Elit - 23

GIN

Bombay Saphire - 15	Bombay Saphire Cru - 23
Hendrick's - 17	Nolet's Silver - 17
Monkey 47 - 31	Tanqurrey - 14

TEQUILA

Casamigos Blanco - 22	Don Julio Blanco - 23
Casamigos Reposado - 27	Don Julio Reposado - 30
Casamigos Anejo - 35	Don Julio 70 - 30
Clase Azul Reposado - 55	Don Julio 1942 - 60
Casa Dragones Blanco - 45	Patron Silver - 20
Casa Dragones Joven - 85	Patron Reposado - 23

WHISKEY

Angels Envy - 22	Angels Envy Rye - 41
Basil Hayden - 19	Jeffersons Ocean - 38
Bookers Small Batch - 50	Knobb Creek - 17
Buffalo Trace Bourbon - 15	Makers Mark - 15
Bulleit Bourbon - 17	Mitchers Rye - 22
Elijah Craig - 18	Mitchers 10 Yr - 40
Jack Daniels - 14	Woodford Reserve - 17
Wyoming Small Batch - 24	Woodford Rye - 19

COGNAC

Courvoissier - 25	Remy Martin 1738 - 35
Hennessy V.S.O.P - 31	Remy Martin XO - 49
Remy Martin V.S.O.P - 25	Remy Martin Louis XIII - 350

RUM

Bacardi Superior - 14	Don Q Oak Barrel Spiced - 20
Bacardi Reserva Ocho - 18	Ron Zacapa - 23
Facundo Eximo - 27	Ron Zacapa XO - 42

BEER 12

Lagunitas IPA | Sapporo | Stella Artois
Heineken | Miller Light | Michelob Ultra
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

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.

CAVIAR SECTION

PETROSSIAN CAVIAR

It has been 100 years since brothers Melkoum and Mouchegh 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
Spicy Tuna Roll
Chef's Choice 6 Pieces Assorted Sashimi & Nigiri

**** Elite Platter** 115
Dragon Roll | Spicy Tuna Roll
Chef's Choice 12 Pieces Assorted Sashimi & Nigiri

**** Deluxe Platter** 160
Grand Roll | Dragon Roll | Spicy Tuna Roll
Chef's Choice 16 Pieces Assorted Sashimi, 8 Piece Nigiri

****Consuming raw and uncooked meats or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders.**

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.

SUSHI ROLLS

**** The St Regis** 55

Lobster, Avocado, Orange, Soy Paper, Aji Amarillo, Truffle, Sweet Potato, Jalapeño, 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, Kimchi Mayo, Toasted Sesame Seeds

****Spicy Hamachi** 26

Cucumber, Scallions, Jalapeño, 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
Jalapeño, Eel Sauce, Wasabi Crema, Tobiko

****Wagyu Beef** 24
Truffle Aioli, Fresh Black Truffle

****Spicy Salmon** 18
Avocado, Yuzu, Shiso Leaf

****Consuming raw and uncooked meats or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders.**

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.

Chef's Signature Items

**** "Sizzling" Sesame Hamachi & Island Ahi Tartare** 32
Jalapeño, Truffle Ginger Shoyu, Star Fruit

Shrimp Tempura 32
Sriracha 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 25
Sesame Scallions, Soy Chili Garlic Sauce

Tartufo Pizza 32
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

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.