



## SALAD

 St. Regis Caesar Salad

\$ 32


Baby Romaine, Parmesan, Focaccia Croutons, Pork Bacon

**CONTAINS PORK** **CONTAINS DAIRY**


 St. Regis Caesar Salad - Marinated Grilled Prawns

\$ 38


**CONTAINS SHELLFISH**

 St. Regis Caesar Salad - Grilled Chicken Breast

\$ 36

 St. Regis Caesar Salad - Smoked Salmon


\$ 38

 Buffalo Mozzarella Salad

\$ 36

Creamy Buffalo Mozzarella, Heirloom Tomato, Aragula, Basil Pesto, 25 Years Aged Balsamic, Extra Virgin Olive Oil


**GLUTEN FREE** **CONTAINS DAIRY** **CONTAINS NUTS**

 Organic Kale Salad

\$ 32

Orange, Red Onions, Pine Nuts, Baby Radish, Pomegranate Molasses


**GLUTEN FREE** **CONTAINS NUTS**

 Tropical Green Salad

\$ 30

Mixed Green Leaves, Mango, Avocado, Cherry Tomatoes, Cucumber, Passion Fruit Vinaigrette

**GLUTEN FREE**

 Organic Quinoa Salad

\$ 34

Quinoa, Organic Baby Spinach, Baby Beets, Dehydrated Cherry Tomato, Avocado, Sunflower Seeds

**GLUTEN FREE** **CONTAINS NUTS**

## APPETIZER

### ▲ Reef Fish "Ceviche"

\$ 36

"Leche de Tigre" Dressing, Coconut, Onion, Avocado, Tomato, Crispy Quinoa

GLUTEN FREE

### ● Cold Mezze Platter

\$ 45

Hummus, Baba Ganoush, Muhammara, Moutabal, Labneh Cheese, Warak Enab, Kalamata Olives, Pita Bread

CONTAINS DAIRY

## HOT APPETIZER

### ▲ Frito Misto

\$ 38

Battered Baby Calamari, Local Fish & Prawns, Smoked Paprika Aioli, Lemon Wedge

CONTAINS SHELLFISH CONTAIN ALCOHOL

### ▲ Hot Mezze Platter

\$ 48

Falafel, Kibbeh, Spinach Fatayer, Cheese Sambousek, Tahini Sauce, Pita Bread

CONTAINS DAIRY CONTAINS NUTS

### ▲ Indonesian Chicken Satay

\$ 34

Marinated Chicken Skewers, Sweet Soy Sauce, Peanut Sauce

CONTAINS NUTS

### ● Popiah Vegetable Spring Rolls

\$ 28

Sweet Chili Sauce

### ● Grilled Halloumi

\$ 34

Halloumi Cheese, Za'atar, Pomegranate Molasses, Arugula Leaves, Cherry Tomatoes

CONTAINS DAIRY GLUTEN FREE

## SOUP

● Chilled Watermelon & Tomato Gazpacho  
\$ 28  
Watermelon, Tomato, Cucumber, PX Vinegar

● Butternut Squash Soup  
\$ 32  
Butternut Squash, Garlic, Onion, Pesto, Parmesan Cream  
**CONTAINS DAIRY** **CONTAINS NUTS**

▲ Chicken Wonton Soup  
\$ 30  
Chicken Broth, Chicken Dumplings, Vegetables, Sesame Oil

▲ Tom Yum Soup  
\$ 38  
Seafood Broth, Shrimp, Chili, Mushroom, Lemon Grass, Kaffir Lime Leaf  
**CONTAINS SHELLFISH** **GLUTEN FREE** **SPICY**

## BURGER & SANDWICH

All Sandwich & Burger Served With French Fries or House Salad

▲ The Astor Signature Wagyu Burger  
\$ 55  
Wagyu Beef Patty, Smoked Scamorza Cheese, Fried Free-Range Egg, Dijon Mustard Mayonnaise, Tomato, Romaine Lettuce  
**CONTAINS DAIRY**


▲ The St. Regis Club Sandwich  
\$ 37  
Toasted Bread, Chicken Breast, Smoked Bacon, Fried Eggs, Tomato, Romaine Lettuce, Mayonnaise  
**CONTAINS PORK**

▲ Wagyu Steak Sandwich  
\$ 58  
Ciabatta Bread, Wagyu Minute Steak, Mustard Mayonnaise, Tamarind, Red Onion Marmalade  
**CONTAINS DAIRY**

 The Vegetarian Meatless Burger

\$ 42

Lovingly Made From Plants Meat Patty, Romaine Lettuce, Tomato, Caramelized Onion, Sesame Bun, Dijon Mustard

 Feta Cheese & Roasted Vegetables Sandwich

\$ 28

Sourdough Bread, Feta Cheese, Red Onion, Tomato, Eggplant, Zucchini

**CONTAINS DAIRY**

## PASTA & RISSOTTO


### Homemade Stuffed Fresh Pasta

 Spinach and Ricotta Agnolotti

\$ 42

Sage Butter, Pine Nuts, Cream Spinach, Confit Cherry Tomatoes

**CONTAINS DAIRY** **CONTAINS NUTS**

 Lobster & Calamari Raviolis


\$ 54

Lobster & Squid Ragout, Sweet Onion, Coral Sauce, Roasted Bell Peppers

**CONTAINS ALCOHOL** **CONTAINS SHELLFISH** **CONTAINS DAIRY**

### Choice of our Artisanal Pasta

Penne, Spaghetti or Fettuccini

 Bolognese

\$ 46

Wagyu Beef & Tomato, Parmesan Cheese

**CONTAINS DAIRY**

 Pomodoro

\$ 38

San Marzano Tomato Sauce, Fresh Basil, Parmesan Cheese

**CONTAINS DAIRY**

▲ Carbonara  
\$ 42  
Guanciale, Egg Yolk, Pecorino Cheese, Black Pepper  
**CONTAINS PORK** **CONTAINS DAIRY**

▲ Marinara \$48  
\$ 48  
Tomato & Seafood Jus, Prawns, Calamari, Scallops, Basil  
**CONTAINS SHELLFISH** **CONTAINS DAIRY**

● Wild Mushrooms Risotto  
\$ 45  
Forest Mushrooms, Garlic, Onion, Black Truffle Essence, Mascarpone & Parmesan Cheese  
**CONTAINS DAIRY** **CONTAINS NUTS**

● Green Barley Risotto  
\$ 38  
Snow Green Peas, French Beans, Spinach, Parmesan Cheese  
**CONTAINS DAIRY**


## MAIN COURSES

### From the Sea

▲ Catch of the Day  
\$ 54  
Grilled Reef Fish, Grilled Vegetables, Kaffir Lime & Fresh Tomato Dressing  
**CONTAINS DAIRY** **GLUTEN FREE**

▲ Maldivian Tuna  
\$ 42  
Barely Seared Spiced Tuna, Basque Piperade, Provençal Vierge Vinaigrette, Black Ink Tuille  
**CONTAINS DAIRY** **GLUTEN FREE**

▲ Chili Grilled Jumbo Prawns  
\$ 52  
Sustainable Prawns, Chili, Garlic, Parsley, Spring Onion, Seafood Jus  
**CONTAINS SHELLFISH** **CONTAINS DAIRY** **SPICY** **GLUTEN FREE**

 Grilled Indian Ocean Lobster

\$ 120

Whole Maldivian Lobster, Dijon Mustard, Tarragon & Garlic Butter Sauce, Grilled Vegetables

**CONTAINS SHELLFISH** **CONTAINS DAIRY** **GLUTEN FREE**

### Meat from the Grill

All Served with Oven Baked Potato, Sour Cream, Marinated Grilled Green Asparagus


Choice of Sauce:

Red Wine

Peppercorn Sauce

Truffle Sauce


Béarnaise

 Black Angus Beef Tenderloin

\$ 85

Angus Prime Beef 220g


**CONTAINS DAIRY** **GLUTEN FREE**

 Grass-Fed Cape Grim Ribeye Steak

\$ 78

Australian Grass Fed Ribeye 250g


**CONTAINS DAIRY** **GLUTEN FREE**

 Lamb Rack

\$ 72

Australian Lamb Rack 300g

**CONTAINS DAIRY** **GLUTEN FREE**

 Iberico Pork Chops

\$ 68

Spanish Iberico Bone-In Pork Chops 300g

**CONTAINS PORK**

### Side Dishes

 French Fries

\$ 12

 Mash Potato  
\$ 12  
**CONTAINS DAIRY** **GLUTEN FREE**

 Grilled Vegetables  
\$ 12  
**GLUTEN FREE**

 Sautéed Green Asparagus  
\$ 15  
**CONTAINS DAIRY** **GLUTEN FREE**

 Wild Mushrooms with Garlic  
\$ 15  
**CONTAINS DAIRY** **GLUTEN FREE**


## INDIAN CUISINE

 Tandoori Chicken Tikka \$50  
\$ 50  
Marinated Chicken, Yogurt, Chili, Garam Masala, Dried Fenugreek Leaf  
**CONTAINS DAIRY** **GLUTEN FREE**

 Punjabi Tandoori Fish Tikka \$45  
\$ 45  
Marinated Fish, Garlic, Chili, Yogurt, Lentil Flour, Garam Masala  
**CONTAINS DAIRY** **GLUTEN FREE**

 Butter Chicken  
\$ 55  
Chicken Tikka, Tomato, Cashew Nut, Fenugreek Leaf, Garam Masala, Cream, Butter, Served With Basmati Rice  
**CONTAINS DAIRY** **CONTAINS NUTS**


 Paneer Butter Masala  
\$ 42  
Cottage Cheese, Onion, Tomato, Cashew Nut, Fenugreek Leaf, Garam Masala, Cream, Butter, Served With Basmati Rice  
**CONTAINS DAIRY** **CONTAINS NUTS** **GLUTEN FREE**

 Dal Tadka

\$ 30

Yellow Lentils, Garlic, Cumin, Onion, Tomato, Fresh Coriander

**CONTAINS DAIRY**

 Subz Biryani

\$ 34

Basmati Rice, Vegetables, Yogurt, Indian Spices, Brown Onion, Mint, Served with Raita

**CONTAINS DAIRY** **GLUTEN FREE**

## SIDE DISHES

 Steamed White Basmati Rice

\$ 12

**GLUTEN FREE**

 Naan

\$ 12

**CONTAINS DAIRY**


 Garlic Naan

\$ 12

**CONTAINS DAIRY**

 Roti


\$ 12

 Laccha Paratha

\$ 12

**CONTAINS DAIRY**

## MALDIVIAN & ASIAN SPECIALTY

 Kandu Mas Riha

\$ 48

Maldivian Tuna, Local Spices, Onion, Tomato, Coconut, Curry Leaf Served With Chapatti or Basmati Rice

**SPICY**

 Ihi Riha - Maldivian Lobster Curry

\$ 90

Maldivian Lobster, Local Spices, Onion, Tomato, Coconut, Curry Leaf Served With Chapatti or Basmati Rice


**CONTAINS SHELLFISH** **SPICY**

 Beef Rendang

\$ 68

Slow-Cooked Wagyu Beef Cheek, Coconut, Tamarind, Malaysian Herbs & Spices, Jasmin Rice


**SPICY**

 Stir-Fry Thai Basil Wagyu Beef

\$ 72

Wagyu Beef Strips, Garlic, Onion, Bell Peppers, Soy, Oyster Sauce, Jasmin Rice


**CONTAINS DAIRY**

 Black Pepper Tofu with Bok Choy

\$ 38

Stir-fried Tofu, Garlic, Ginger, Black Pepper, Scallions, Jasmin Rice

**SPICY**

 Thai Vegetable Green Curry

\$ 34

Green curry, Coconut, Lemon Grass, Basil, Kaffir Lime, Cherry Tomato, Basil, Jasmin Rice

**GLUTEN FREE** **SPICY**

 Nasi Goreng Istimewa

\$ 36

Wok-fried Jasmin Rice, Eggs, Chicken Satay, & Cut Chili

 Vegetarian Fried Rice

\$ 32

Wok-Fried Fragrant Rice, Petit Vegetables, Soya Sauce


 Malaysian Mee Goreng Mamak

\$ 36

Mamak-Style Wok-Fried Yellow Noodles, Vegetables, Prawn, Chicken Slice, Potatoes, Aromatic Peanuts

**CONTAINS SHELLFISH** **CONTAINS NUTS**


## DESSERT

 Alba Signature Chocolate Fondant

\$ 30

64% Dark Chocolate Pudding, Espresso Ice Cream, Coconut Sable


**CONTAINS DAIRY**

 Almond Inspiration Crème Brûlée


\$ 25

Almond & Chocolate Crème Brûlée, Hazelnut Ice Cream, Vanilla Mascarpone Chantilly, Cherry Cremeux

**CONTAINS DAIRY** **CONTAINS NUTS**

 Selection of Sliced Seasonal Fruit Platter

\$ 25

 Ice Cream (per scoop)

\$ 8

Mango Passion, Young Coconut, Cardamom, Guava Strawberry, White Chocolate & Banana

**CONTAINS DAIRY**

 Sorbet (per scoop)

\$ 8

Pinacolada, Lychee Rose, Red Berry, Mango Lemongrass

**VEGAN**