







STARTERS



◆ RAW BAR

Poached tiger prawns, marinated salmon and dorado,
salmon gravlax, smoked salmon and smoked marlin

◆ GARDEN

Herb garden, endives and blue cheese salad,
smoked duck breast & walnuts

Grilled asparagus & parmesan cheese shavings

Lobster salad with pineapple & green chilli

Waldorf salad

Grilled corn-fed chicken and local mango

◆ SALAD BAR

Artichokes, capsicum, beans, cherry tomatoes, chickpeas,
mushrooms, fennel, hummus, babaganoush

Pesto, sundried tomatoes, olives, cornichons,
lemon, Mauritian pickles

Dressings: Red vinegar, Italian, lemon, thousand island,
honey mustard

Chilled lobster bisque

◆ COLD CUTS AND OYSTERS

Venison terrine

Duck liver & mango terrine

◆ COLD CUTS AND OYSTERS

Chicken liver mousse
Fig compote with red wine
Red onion marmalade with cashew nuts
Smoked cooked ham with honey and apple
Assortment of cheeses
Oyster and sea urchin

◆ LIVE STATION

Palm heart salad
With smoked salmon, smoked marlin or prawns

MAINS



◆ SHOW COOKING & BBQ

Caesar salad with bacon, chicken or prawns
Stuffed turkey with cranberries
Toulouse sausages, tuna, marlin, lamb ribs & sirloin

◆ SPECIALTIES

Salmon with asparagus & sundried tomatoes
White sausage truffles and apples
Seabream filet with white butter & champagne
Caramelized carrots with honey & lavender
Pilaf rice with raisins & coconut
Steamed broccoli with mustard seed & chopped almonds

DESSERTS



◆CANDY

Chocolate Caramel
Marshmallow chocolate
Mango fruit candy
Calissons with coconut
Selection of macarons

◆THE CLASSICS

Panettone
Christmas pudding
Old fashion apple pie
Honeycomb
Summer fruit strudel
Classic Christmas Yule log

◆TRADITIONAL

Mandarin cassis & orange
Champagne raspberries
Chocolate & hazelnuts





CHRISTMAS
MENU

Le Manoir Dining Room



Mango tongarashi foam, Pan seared foie gras,
port wine & cranberry chutney



Slowly cooked tiger prawns, Chablis braised artichoke
& black truffle, langoustine bisque



Roasted Guinea fowl with toasted crispy almonds,
Enoki mushrooms & red wine jus



The traditional Christmas log Grand Cru Carribbean,
crunchy hazelnut shine
on a cream of chestnut candy and cocoa nibs



Mignardises





THE ST. REGIS BAHIA BEACH RESORT, PUERTO RICO

Let's get on a seductive journey to The St. Regis Bahia Beach Resort on the island of Puerto Rico. A romantic Caribbean setting coupled with distinctive cuisine, culture and Caribbean vibes.

- ◆ The Iridium Spa: Try our tropical Mango & Papaya Body Wrap
- ◆ Kite Flyers Club: Puerto Rican puzzles for our little connoisseurs
- ◆ 1904 Bar: Try the Signature Bloody Mary of The St. Regis Bahia – The Enchanto Mary
- ◆ The Boathouse Bar & Grill: Join us for a Puerto Rican BBQ. A Caribbean ambience sets the tone for the night. Partake in some Caribbean Rhum while sounds of a steel drum band fills the air
- * *Menu at MUR 3,200 per person & MUR 1,800 for our guests on a meal plan*







THE ST. REGIS ISTANBUL

Enhance your appreciation of this historical city - a focal point for blending the cosmopolitan with its heritage. Rediscover Istanbul's philosophies, cultures and the myriad of culinary influences curated by the creative hands of our chefs.

- ◆ The Iridium Spa: A Rhassoul clay treatment will help you to regenerate your skin
- ◆ Kite Flyers Club: Learn about Scheherazade; a legendary queen and the story-teller of 1,001 Nights.
- ◆ 1904 Bar: Try the Signature Bloody Mary of The St. Regis Istanbul – The Misty Mary
- ◆ Simply India: Delight in a gastronomic menu
 - * Menu at MUR 2,900 per person & MUR 1,200 for our guests on a meal plan
- ◆ Tea Garden: End this marvellous evening at the dedicated Shisha Bar
- ◆ Join our Entertainment Team at The Boathouse Bar for “A Thousand & One Nights” show





THE ST. REGIS BORA BORA RESORT

The St. Regis Bora Bora Resort is a jewel in the blissful Polynesian paradise. This azure atoll blends captivating hospitality and seductive flavours, rooted in legendary myths. Indigenous ingredients grace your plate and bring the tropics to you.

- ◆ The Iridium Spa: An intensive, yet relaxing Lomi Lomi massage is calling
 - ◆ Kite Flyers Club: Meet our team for fun games at the Beach
 - ◆ 1904 Bar: Try the Signature Bloody Mary of The St. Regis Bora Bora – The Bora Mary
 - ◆ The Boathouse Bar & Grill: Experience a breath-taking sunset with your loved ones around a warm bonfire. A seductive Polynesian buffet on the beach will steal the stage this evening. Grab your flower garland and enjoy a magnificent Polynesian show with your family and friends
- * Menu at MUR 3,200 per person & MUR 1,800 for our guests on a meal plan







ST REGIS

ST REGIS CAB CALL

NEW YEAR'S EVE GALA MENU



Caviar “Lobster tartare” and yuzu



Vanilla foie gras terrine and ginger bread



Steam seabass, parsnip puree and bordelaise sauce



Wagyu beef, creamy celeriac and black truffle



Beetroot and raspberry sherbet with basil



Mango attitude, tainori chocolate mousse



ASIAN GALA NEW YEAR'S EVE MENU



Char siew beef tongue with baby sprout and sea urchin



Queen scallop served with Mentaiko dressing



Lobster sushi served with snow crab Sunomono



Wagyu with sweet purple potato and sugar snap peas



Coconut sake sorbet with Kalamansi jelly



Yuzu cheesecake, kaya mocha and azuki bean wonton





THE ST. REGIS MAURITIUS RESORT

New Year's Greetings from The St. Regis Mauritius Resort! The Indian Ocean is famed for many things: blissful beaches, indigo seas, sublime diving and a vibrant culture that melds European, Asian and African traditions. Mauritius brings all these together, culminating in an exceptional island experience.

- ◆ Celebrate the first day of the New Year and join us for a connoisseur's breakfast which has been extended for this bright morning.
- ◆ Iridium Spa: Rejuvenate yourself with a Coconut Body Scrub and Aloe Vera Wrap
- ◆ Kite Flyers Club: Mauritian Day at the Resort! Learn about the traditional Segha Dance
- ◆ 1904 Bar: Try the Signature Bloody Mary of The St. Regis Mauritius Resort – La Belle Creole Mary
- ◆ Our local Chefs proudly present a lavish Mauritian Buffet at Le Manoir Dining Room. Welcome to our island sanctuary; highlighting local cuisine, indigenous products and combining all flavours of our past & present.
- ◆ Join our Entertainment Team and witness both, a traditional and modern Segha Show around the pool







THE ST. REGIS MUMBAI

The colours abound! Whether in the sarees or the spices, enjoy an uncompromising offering from the city that is the social epicentre amidst breath-taking vistas.

Inspired by the city's vibrancy, the hotel puts forth indulgent regional and international flavours.

- ◆ Iridium Spa: Try the Indian Head Massage or Ayurvedic Massage
- ◆ Kite Flyers Club: Bollywood Fun awaits you
- ◆ 1904 Bar: Try the Signature Bloody Mary of The St. Regis Mumbai – The Mumbai Mary
- ◆ Simply India: Treat yourself to a gastronomic set menu at Simply India. Presenting a culinary journey through the regions of India, our Chefs, with their artistic talent, will bring the spices to life and elevate your senses
- ◆ *Menu at MUR 2,900 per person & MUR 1,200 for our guests on a meal plan*









ORTHODOX
CHRISTMAS
EVE MENU



HOMEMADE SMOKED AND CURED FISH

Smoked salmon, marlin & tuna, cured fish,
soy-cured salmon, curried dorado, gravlax



ICE BAR

Tuna tartare, oysters, sea urchin, drum fish ceviche,
sashimi selection with selection of sauces
Lobster terrine with crayfish mayonnaise



SALADS

Truffle Waldorf salad
Mango, cherry tomatoes, long bean & tamarind
Warm shrimp & peach cocktail
Crab cake, melon & nasturtium flower



TEMPURA

King Prawns, seabass, squid & assorted vegetable tempura





PALM HEART STATION

Freshly shaved by our chefs and prepared with truffles,

A la mauricienne or with extra virgin olive oil



SOUPS

Lobster bisque

Creamy parsnip & lime

Ginger & butternut



CHARCUTERIE

Patanegra, Chorizo iberico bellotta, Coppa, lomo, culatello ham,

Mauritian condiments, black grapes and balsamic sauce,
traditional balsamic vinegar, duck and foie gras terrine, deer terrine



GRILLED SEAFOOD

Seabass, red grouper, king prawns & shrimp skewers

Assorted sauce and condiments: smoked chili glaze,
pequillose & black bean virgin sauce, lime butter sauce,
herbal chimichurri, coconut & tamarind curry sauce





SIDE DISHES

Palm heart gratin

Grilled oyster mushroom with chili & lime

Green bean with almond & parsley

Roasted fingerling potatoes



DESSERTS

Polish cinnamon star

Creamy cheesy pastries

Russian baked apples

Blueberry cheese tartlets

Ptichye moloko

Figs

Russian honey mousse

Assorted fruits



DINING VENUES RESERVATION DESK

Visit the Food & Beverage Reservations Desk to confirm your culinary arrangements throughout your stay. Located in 1904 Bar, our team is available from 8:00am to 6:00pm to assist in coordinating your reservations in all our restaurants and bars.

Please dial 5633 or email lemanoir.mauritius@stregis.com

You may also contact your Butler or the Butler Service Desk for any additional enquiries.

RIVA BOUTIQUE AT ST. REGIS

We would be delighted to create a bespoke Christmas hamper for you with a selection of carefully hand-picked products. A wide range of products from around the island including apparel, footwear, and luxury goods are also available for our St. Regis connoisseurs. For more information please visit the "Riva Boutique at St. Regis" located on the ground floor of the Manor House.



IRIDIUM SPA

This festive season treat your loved ones and yourself to revitalizing and rejuvenating treatments at The Iridium Spa!

Each day at the Iridium Spa will avail a distinct promotion during the festive period.

Please dial 5615 for more information.



ST REGIS
MAURITIUS

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