THE BRASSERIE



Wine Spectator AWARD OF EXCELLENCE 2023 · THE MICHELIN GUIDE KUALA LUMPUR | PENANG 2023 · MICHELIN 2024 · MICHELIN 2025 · MICHELIN 2026

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The St.Regis Kuala Lumpur
The Brasserie

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I Oyster Platter



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ENTRÉES

RAW

1 **Oyster Platter** — 82
With Condiments & Grilled Lemon

2 **Cured Sichuan Salmon** — 88
Marinated with Sichuan Pepper, Salmon Roe, Pickled Carrot & Yuzu Dressing

3 **Scallop & Highland Radish** — 88
Avocado Purée, Citrus Gel, Oscietra Caviar & Apple Cucumber Dressing

COLD

4 **Heirloom Tomatoes** — 82
Genting Highland Tomatoes, Creamy Burrata, Pine Nuts, Aged Balsamic & Basil Texture

5 **Pear Mille-feuille** — 78
Goat Cheese Parfait, Caper-raisin Purée & BoomGrow Salad

6 **Vegetarian Caesar Salad** — 78
Breaded Soft Tofu, Baby Romaine & 24-month Aged Parmesan

Chef Recommended *Vegetarian* *Gluten-free* *Lactose* *Peanut* *Shellfish* *Lactose-free*
This dish features locally sourced ingredients sourced from farms or growers spanning across the 14 states of Malaysia.

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HOT

7 **Mushroom Quiche** — 68
Truffle Eggs Royale, Hollandaise & Fine Herbs

8 **XO Asparagus & Eggs** — 82
Fried Dry Chili Asparagus, Egg Custard & XO Hollandaise

9 **Hokkaido Crab Croquette** — 78
with Tartar Sauce & Fine Herbs Salad

10 **Crispy Calamari** — 68
Black Pepper & Scallion Aioli

11 **Grilled Octopus** — 88
Pickled Cauliflower, Baby Potato & Romesco Sauce

SOUPS

12 **Lobster Bisque** — 98
Butter-poached Lobster Tail, Fish Mousse, Blue Mussel, Saffron Aioli & Lobster Rolls

13 **French Onion Soup** — 72
Caramelized Onion Pie & Vegetable Broth

14 **Smoked Vichyssoise Soup** — 68
Green Smoked Potato-leek Soup, Saffron Potato, Pickled Leek & Parmesan Doughnut

15 **Roasted Caramelized Butternut** — 68
Caramelized Seeds, Pickled Pumpkin & Feta Crumble

16 **Double-boiled Orange Duck Soup** — 68
Ginseng, Dried Mushrooms & Goji Berries

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RECOMMENDED

⑲ Boston Lobster Tagliatelle 232

Lobster Bisque, Parsley & Butter



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PASTA & RICE

17 **Wild Mushroom Risotto** — 98
Shah Alam Mushrooms, Pickled Girolles, 24-month Aged Parmesan & Shaved Truffle

18 **Mushroom Rice Casserole** — 98
64-degree Organic Egg, BoomGrow Wild Mushrooms, Soy Sauce, Petit Vegetables & Roasted Sesame Dressing

19 **Boston Lobster Tagliatelle** — 232
Lobster Bisque, Parsley & Butter

20 **London Lobster Noodle** — 232
Boston Lobster, Crispy Egg Noodles, Ginger, Scallion Egg Sauce

21 **Eggplant Dumpling** — 98
Sweet & Sour Tomato Sauce, Basil, Tamarind Reduction & Ricotta Crumble

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22 Pithivier de Louise 248

Angus Beef Tenderloin, Savoy Cabbage, Foie Gras layered with Beef & Chicken

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BAKED

22 **Pithivier de Louise** 248
Angus Beef Tenderloin, Savoy Cabbage, Foie Gras layered with Beef & Chicken

FROM THE SEA

23 **Wild Barramundi** 148
Blue Shell Mussels, Fennel, Sweet Grapes & Saffron Fish Sauce

24 **Whole Boston Lobster** 396
Mashed Potatoes, Roasted Garlic Confit, Local Rocket & Truffle Salad

25 **Pan Seared Salmon** 156
Kailan, Braised Black Bean Sauce & Pickled Radish

26 **Tansho-grilled Whole Penang Tiger Grouper** 288
Grilled XO Kailan, Pickled Vegetables & Citrus Beurre Blanc

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28 **Salted Dough-roasted Free-range Chicken** 248

Sautéed Wild Mushrooms, Truffle Mashed Potatoes,
BoomGrow Salad & Albufeira Sauce

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FROM THE FARM

27 Braised Wagyu Beef Short Rib — 186
Roasted Pumpkin Purée, Orange-glazed Carrots & Marrow Jus

28 Salted Dough-roasted Free-range Chicken — 248
Sautéed Wild Mushrooms, Truffle Mashed Potatoes, BoomGrow Salad & Albufeira Sauce

29 Roasted Smoked Duck Breast — 178
Duck Kataifi, Caramelized Pumpkin Purée, Orange Radish & Orange Reduction

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30 **Sanchoku Wagyu Tomahawk 1.2kg** 1,330

Mashed Potatoes, Roasted Vine Tomato, Roasted Garlic Confit, Local Rocket & Truffle Salad, Béarnaise Sauce & Sarawak Peppercorn Sauce

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FROM THE GRILL

30	Sanchoku Wagyu Tomahawk 1.2kg	1,330
31	Sanchoku Wagyu Rib Eye 250g	340
32	Free-range Lamb Rack 250g	270
33	Sanchoku Wagyu Tenderloin 250g	374

All grilled items are served with Mashed Potatoes, Roasted Vine Tomatoes, Local Rocket & Truffle Salad

Choice of Sauce

• Béarnaise • Sarawak Peppercorn • Truffle Sauce

SIDE ORDER

34	Truffle Mashed Potato	72
35	French Fries	38
36	Grilled Green Asparagus	40
37	Caramelized Young Carrots	40
38	Sautéed Wild Mushrooms	40

CHEESE

39	Artisan Local & Sustainable Cheeses	68

• Orange Comté • Potato Skin Truffle Brie • Smoked Coffee Scamorza

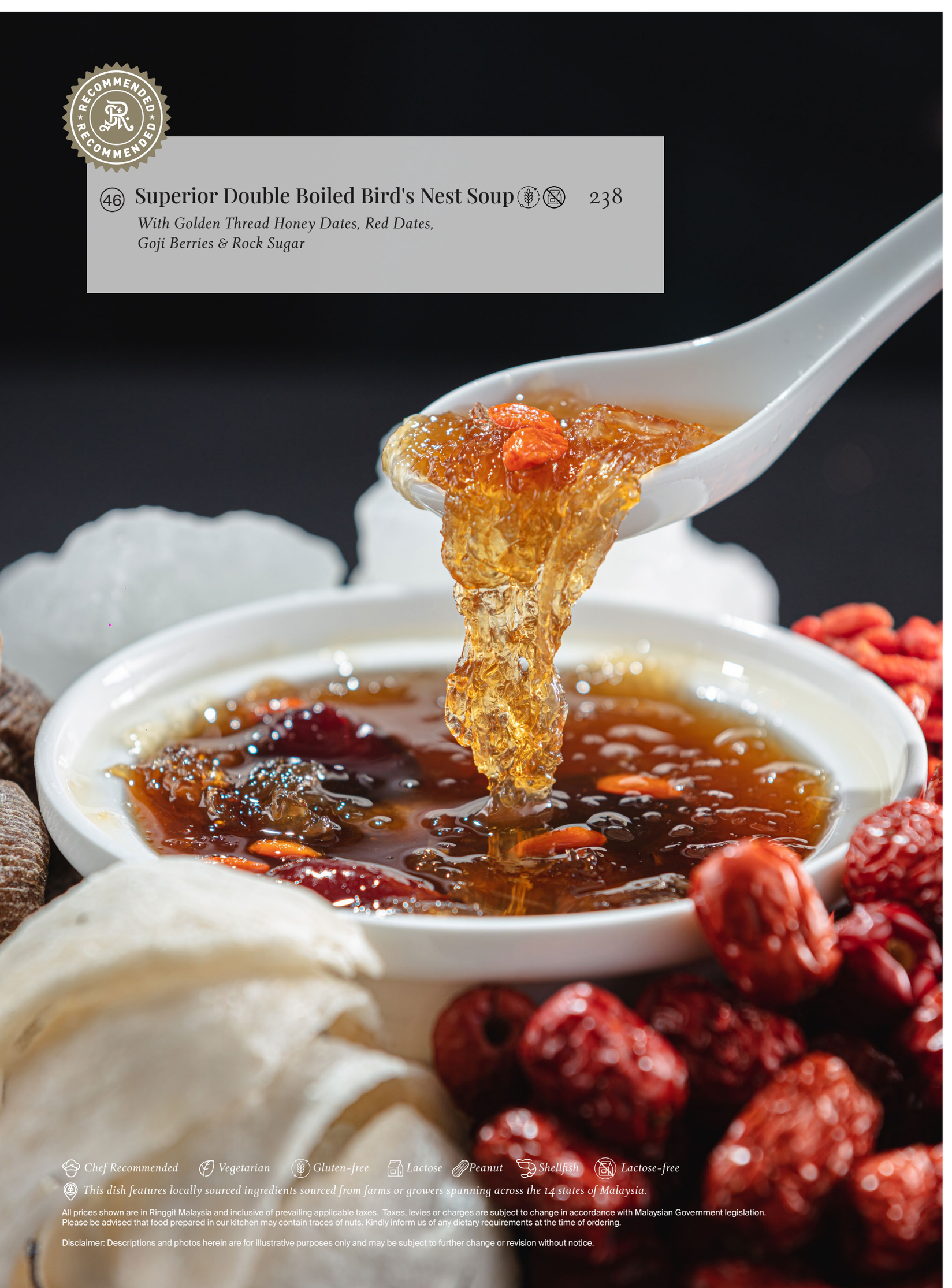
Served with Crackers, Grissini, Nuts & Chutney

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46 **Superior Double Boiled Bird's Nest Soup** 238

With Golden Thread Honey Dates, Red Dates,
Goji Berries & Rock Sugar

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DESSERTS

40 **Chocolate & Peanut Bar** — 62
Chocolate Sablé, Dulce de Leche, Peanut Cream, Kelantan Chocolate Crémeux & Peanut Butter Ice Cream

41 **Highland Berries Eton Mess Coconut Mousse** — 62
Coconut Cream, Berry Compote, Highland Berries, Blackberry Meringue & Guava Sorbet

42 **Gold Honey Parfait** — 62
Poached Mandarin Orange & Cardamon-ginger Ice Cream

43 **Chocolate Fondant** — 62
Cherry Gelée & Smoked Vanilla Ice Cream

44 **Hazelnut Dacquoise** — 62
Salted Caramel Ganache, Caramel Chantilly, Caramelized Banana & Cocoa Ice Cream

45 **Coconut Cheesecake** — 58
Dry Longan Coulis, Bird's Nest Jelly, Osmanthus Ice Cream

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With Golden Thread Honey Dates, Red Dates, Goji Berries & Rock Sugar

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M4 Virgin Asam Boi Mary 40

Chilled Tomato Juice, Fresh Calamansi Juice, Paprika, Asam Boi, Chili Padi, Sarawak Black Pepper

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NON-ALCOHOLIC BEVERAGES

MOCKTAILS

All mocktails are hand-crafted using freshly squeezed juice

M1 **Lemon Honey Fizz** 35
Bentong Ginger, Local Honey, Mint, Butterfly Pea Tea, Sparkling Water

M2 **Lychee Lime Mint** 35
Lychee, Lime Juice, Mint

M3 **Berry Blues** 35
Blue Berry, Rosemary, Lemon Juice, Honey, Sparkling Water

M4 **Virgin Asam Boi Mary** 40
Tomato Juice, Calamansi Juice, Paprika, Asam Boi, Chili Padi, Sarawak Black Pepper

FRESH JUICES

N1 **Orange / Grapefruit / Carrot /Watermelon / Green Apple** 40

N2 **A.B.C.** 40
Apple, Beetroot, Carrot

N3 **Modern Sailor** 40
Kale, Cucumber. Celery, Apple

N4 **Sunriser** 40
Carrot, Orange, Ginger


M3 Berry Blues


M1 Lemon Honey Fizz

CHILLED JUICES

N5 **Mango/ Tomato/ Cranberry/ Pineapple** 25

SMOOTHIES

N6 **Mango Smoothie** 40

N7 **Passion Fruit Smoothie** 40

N8 **Berries Smoothie** 40

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COFFEE, TEA & CHOCOLATE

**Locally sourced, sustainably certified coffee & tea*

N9	Ristretto*	28
N10	Macchiato (Hot)*	28
N11	Espresso (Hot*)	28
N12	Black Coffee (Hot/Ice)*	28
N13	Café Au Lait (Hot/Ice)*^	28
N14	Latte (Hot/Ice)*^	28
N15	Cappuccino (Hot/Ice)*^	28
N16	The St. Regis Kuala Lumpur Signature^ Hot Chocolate & Marshmallow (Hot/Ice)	28
N17	Milo (Hot/Ice)	28
N18	Tea *Organic English Breakfast / Supreme Earl Grey /Pomegranate Oolong / Dragon Pearl* *Jasmine / Egyptian Chamomille / Japanese Sencha / Mint Verbena / White Vanilla Grapefruit*	28
	*Add-on Expresso Shot	5
	^Add-on Oat / Almond Milk	5

SOFT DRINKS

	Pepsi / Pepsi Black / 7 Up	20

WATER

Experience the freshness and taste of evian® natural spring water, available with light, fine sparkles.
Enjoy the refreshing sparkling sensation of evian® Still and Sparkling and let it awaken your senses.

N20	Evian® Natural Mineral Water (Still) 330ml / 750ml	20 / 28
N21	Evian®Natural Mineral Water (Sparkling) 330ml / 750ml	20 / 28
N22	Perrier Sparking Mineral Water (330ml)	20

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ALCOHOLIC BEVERAGES


C3 The Garden


C4 Lemon & Dill

SPECIALTY COCKTAILS

All cocktails are hand-crafted using freshly squeezed juice

C1 **The St. Regis KL Signature Asam Boi Mary** 50
Asam Boi- infused Vodka, Tomato Juice, Calamansi Juice, Sarawak Black Pepper, Chili Padi, Tabasco

C2 **French Maiden** 70
Cognac, Frangelico, Lime Juice, Mint Syrup, Ginger Ale

C3 **The Garden** 60
Chamomile Infused Vodka, Lemon Juice, Oleo Saccharum, Rosemary, Butterfly Pea Vodka

C4 **Lemon & Dill** 60
Dill Infused Vodka, Lemon Juice, Oleo Saccharum, Dill Syrup

C5 **Lemon Pie Martini** 60
Vodka, Limoncello, Lemon Juice, Oleo Saccharum, Brulee'd Milk foam

C6 **Earl Grey Highball** 60
Earl Grey Infused Gin, Lemon Juice, Orange Juice, Oleo Saccharum, Soda

C7 **A Floral Affair** 60
Cointreau, St. Germain, Lemon Juice, Sugar

C8 **Smoked Boulevardier** 70
Bourbon, Peated Whisky, Sweet Vermouth, Campari

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