

BAR MENU

MOCKTAILS

REGAL MARY	80
Tomato Juice, Lemon Juice, Cardamom, Cloves, Dates, Riyadh Bloody Mix, Sumac Powder	
Inspired by the unparalleled splendor of Saudi Arabian monarchy, The Regal Mary distills timeless sophistication and majesty into each sip. Captivating with an artfully curated symphony of indigenous flavors, The St. Regis Riyadh's rendition of the iconic beverage features plump, succulent dates – a renowned emblem of prosperity and welcoming Arabian hospitality. This key ingredient lends a sweet undertone that beautifully complements the vibrant savoury and tangy notes of the elixir.	
RED SNAPPER	75
Lemon Juice, Tomato Juice, Worcestershire Sauce, Tabasco Sauce, Salt, Pepper, Cayenne Pepper 340 kcal	
In 1934, famed barman Fernand Petiot perfected the recipe for a vodka-and-tomato juice cocktail, known as the Bloody Mary at The St. Regis New York's King Cole Bar. Originally christened the "Bloody Mary", the cocktail was renamed the "Red Snapper" so as not to offend the hotel's refined clientele. After more than 80 years, the iconic Bloody Mary remains the signature cocktail of the St. Regis.	
ROYAL RIYADH	73
Raspberry sage cordial, strawberry, basil, vanilla, ginger ale 670 kcal	
LADY ASTOR	70
White wine, cranberry syrup, white peach syrup, lemon 254 kcal	
DAY & NIGHT	68
London Dry, lemon, basil syrup, green grapes, red wine 523 kcal	
LOST FLOWER IN RIYADH	70
Rosso, rose water, Fever Tree Rose, grapefruit juice, lemonade 364 kcal	
MANDARINE DUNES	73
London Dry, lemon juice, mandarin, agave syrup 254 kcal	
THE BRAVERY	70
Spiced cane, orange juice, agave syrup, lemon juice, Tabasco 175kcal	
WADI SUNSET	73
Italian spritz, passion-fruit syrup, orange juice 543 kcal	

SPARKLING WINE

BELLA DREAM GOLD	70 per glass
BELLA DREAM ROSE	60 per glass
EL LEGADO SPARKLING	70 per glass

WINE

EL LEGARDO WHITE	
EL LEGARDO RED	70 per glass

BEER

HEINEKEN	60
BITBURGER	55

(Sh) Shellfish (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (D) Dairy (Ms) Mustard
(Mo) Molluscs (N) Nuts (P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulphur dioxide
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SPECIALTY COFFEE

MATCHA LATTE	65
TUMERIC LATTE	65
ROSE LATTE	65
BROWN SUGAR LATTE	60
BABYCCINO	25
CARAMEL MACCHIATO	60
MATCHA ROSE	68

ICED COFFEE

ICED COFFEE	40
ICED LATTE	45
ICED SPANISH LATTE	45
ICED CARAMEL MACCHIATO	60
ICED MATCHA LATTE	65

LOOSE LEAF TEA

ROYAL BREAKFAST	Assam, ceylon, dajceeling	40
ROYAL DARJEELING	Indian black tea	40
EARL GREY FLORA	Black tea, bergamont, blue violet	40
CHAMOMILE BREEZE	Chamomile, hisbiscus, lemongrass, roship, mint, orange peel	40
HAPPY FOREST	Hibiscus, roship, apple, grape, sour cherries	40
SENCHA ZEN	Japanese sencha tea	40
MASALA CHAI	Black tea, saffron, black pepper, cardamom, ginger, star anise, cloves	40
TCHABA ROSE	Black tea, white tea, rosebuds, blackcurrant, rose petals, cornflower petals	40
ROOIBOS HEEL	Rooibos, citrus peel, orange peel	40
JASMINE PEARL	Hand rolled green tea, jasmine blossoms	40
CURRANT DREAM	Green tea, red currants	40
MOROCCAN NIGHTS	Green tea, peppermint	40

ICED TEA

RED HIBISCUS	Hibiscus tea, pomegrante juice, lemon	55
REFRESHING MINT	Mint, lemon, vanilla	55
PEACH	Black tea, peach, lemon	55
ROYAL HIGHNESS	Royal breakfast, lemon, vanilla	55
GREEN JASMINE	Jasmine tea, green apple, lemon, elderflower	55
CLASSIC	Jasmine tea, green apple, lemon, elderflower	45

SMOOTHIES

ENERGISING SMOOTHIE	65
Avocado, pineapple, apple, ginger 100kcal	
BRAIN FOOD SMOOTHIE	65
Blueberry, spinach, pear, almond milk 100kcal	
BREAKFAST ON THE GO	65
Oats, banana, cinnamon, vanilla, milk 100kcal	
CARROT TURMERIC JUICE	65
Carrot, turmeric, ginger, lemon 100kcal	
LEMON MINT JUICE	60
Lemon, mint, cane sugar 100kcal	

COLD PRESSED JUICES

ORANGE	45
GRAPEFRUIT	45
APPLE	45
WATERMELON	45
CARROT	45
PINEAPPLE	45

SOFT DRINKS

PEPSI/DIET PEPSI	35
7UP/ DIET 7UP	35
MIRINDA	35
RED BULL	35
SICILIAN LEMONADE	45
GINGER BEER	45

WATER

ACQUA PANNA SMALL	30
ACQUA PANNA LARGE	40
SAN PELLEGRINO SPARKLING SMALL	30
SAN PELLEGRINO SPARKLING LARGE	40

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FOOD MENU

AMUSE BOUCHE

ST REGIS SIGNATURE CANAPE / TO SHARE	75 / 120
Bresaola wallet chives mascarpone, golden pillow truffle artichoke, salmon & caviar qatayef 117 kcal/ 234 kcal (G)(D)(Ce)	
BEEF AIR DRYER	95
Beef bresaola, cecina de leon, beef jerky, pan con tomato 340 kcal (G)	
VITELLO TONNATO BRUSCHETTA	65
Toasted crispy brown baguette roast veal, pickled onion, tonnato sauce 290 kcal (G)(F)	
FRITTO MISTO TARTARE SAUCE	90
Prawns, calamari, mussel, zucchini, artichoke, capsicum with tartare sauce 310 kcal (G)(Sh)(Ms)	
SAFFRON ARANCINI	65
Fried risotto ball panko and herbs served with romesco sauce 190 kcal (G)(D)(N)	
MINI MEZZE CONES	85
Truffle hummus, beetroot mutable, pistachio labneh 175 kcal (G)(D)(Ss)	

HERITAGE EXPERIENCE

COLD MEZZE HERITAGE	95
Hummus, mutable, tabbouleh, baba ghanoush, fattoush, labneh, pickles, olives 570 kcal (D)(Ss)(G)	
HOT MEZZE LEGACY	105
Cheese sambousek, spinach fatayer, falafel, lamb kibbeh 670 kcal (G)(D)(E)	

APPETISERS & SALADS

CAESAR SALAD CLASSIC	95
Baby gem lettuce, garlic croutons, parmesan cheese, caesar dressing 254 kcal (G)(E)(D)(F)(Ms)	
CRISPY CORN- FED CHICKEN BREAST	105
351 kcal (G)(E)(D)(F)(Ms)	
CEASAR PRAWNS	115
321 kcal (G)(E)(D)(F)(Ms)	
SHRIMP COCKTAIL	95
Cilantro and avocado wedges, thousand island sauce, lemon and paprika 260 kcal (G)(Sh)	
NICOISE SALAD	95
Confit blue fine tuna, butter, lettuce, eggs, anchovies, onion, tomato, green beans, artichokes, olives, lemon vinaigrette 290 kcal (F)(E)(Ms)	
BURRATA	85
Sun-dried heirloom tomato, basil pesto, balsamic reduction (D)(N)	

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SANDWICHES

CLUB SANDWICH	105
Smoked turkey breast, beef bacon, lettuce, tomato, fried egg, mayonnaise 572 kcal (D)(G)(E)	
CHICKEN SHAWARMA	95
Saj bread, garlic sauce, pickles 547 kcal (G)(D)	
CROISSANT TACO LOBSTER SALAD	125
Seaweed wakame & citrus mayo 485 kcal (G)(Ce)(Sh)	
WAGYU STEAK SANDWICH	115
Ciabatta bread, confit onions, sun-dried tomato with tzatziki 634 kcal (G)(D)	

SLIDERS

BACON WAGYU BEEF	105
BBQ sauce, pickles, mushroom, onion rings, cheddar cheese 659 kcal (G)(E)(D)	
CRISPY SPICY CHICKEN SLIDER	105
Corn-fed chicken, lettuce heart, coleslaw, jalapeno tartare sauce 629 kcal (G)(E)(D)	
VEGAN AVOCADO SLIDER	105
Beetroot mutable, onion pickles, rocca lettuce 572 kcal (G)(Ss)	

CHILDHOOD MEMORIES

BLACK FOREST	75
Chocolate cream, cherry semifreddo, red wine jelly, rosemary chocolate soil 489 kcal (D)(G)	
ORANGE MADELEINE CAKE	75
Orange marmalade, mascarpone, ice cream 628 kcal (D)(G)	
STICKY TOFFEE PUDDING	75
Toffee date biscuit, crunchy salted pralines, date kissel 498 kcal (D)(N)(G)	
PISTACHIO UM ALI PUFF PASTRY	75
Milk, cream, pistachio nuts 348 kcal (D)(N)(G)	
SEASONAL SLICED FRUIT PLATTER	75
HOME MADE ICE CREAM	45
189 kcal (D)(N)	
HOME MADE SORBET	45
134 kcal (D)	