



# Private Dining Menu

## BREAKFAST

From 6:00 am to 12:00 pm

**ASTOR** - \$400.00

Juice & Coffee or Tea

Fruit Plate

Eggs Any Style

*Scrambled, Fried, Omelette, Egg White*

*Frittata with Spinach (2 pieces)*

*With: Bacon, Ham or Sausage*

Toast (White, Wheat or Seeds) or Pastry Basket (3 pieces)

## JUICE

Freshly Squeezed Juice - \$85.00

*Orange, Carrot, Green, Grapefruit or*

*Seasonal Fruit (240 ml)*

## COFFEE & TEAS

Drip Coffee, Espresso, Cappuccino, Latte (Regular or Decaf) (150 ml) - \$85.00

“Dammann” Tea Selection (240 ml) - \$90.00

*Oolong, Chamomile, Mint, English Breakfast, Green, Earl Grey, White, Darjeeling, Red Fruit, Rooibos Vanilla or Fruit Carcadet*

## MILK

Whole, Skimmed, Lactose Free, Soy, Rice, Almond (240 ml) - \$85.00

Hot or Cold Chocolate (240 ml) - \$85.00

## CEREALS & PATISseries

Assorted Pastry Basket (5 pieces) - \$140.00

Toast (White, Whole Wheat or Seeds) with Butter and Marmalade - \$130.00

Vanilla Oatmeal Choice of: Water or Milk, served Warm or Cold - \$130.00

Assorted Cereals with your Choice of Milk - \$160.00

Choice of Fruit

*Melon, Watermelon, Papaya, Pineapple or Berries* - \$190.00

Natural Yogurt with Berries (Regular or Low Fat) - \$130.00

## ST. REGIS SPECIALS

Eggs Any Style (2 eggs) - \$295.00

*Choice of Bacon, Ham or Sausage*

Pancakes (3 pieces) - \$220.00

*Plain, with Banana or Berries*

Waffle (4 pieces) - \$220.00

*Home-Made Marmalade*

Sides - \$95.00

Bacon, Ham, Sausage, Breakfast Potatoes, Beans, Roasted Tomato, Grilled Vegetables and Panela Cheese

## MEXICAN SPECIALTIES

Chilaquiles Green or Red, with Eggs (2 eggs) or Chicken (110 gr) - \$255.00

Machaca Eggs - \$310.00

*Shredded Dried Beef, Serrano Chilies, Onion, Tomato, Red Sauce and Flour Tortillas*

The St. Regis Mexico City

Av. Paseo de la Reforma 439, Cuauhtémoc, 06500 Ciudad de México, CDMX +52 55 5228 1818

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Consuming raw and undercooked food may increase risk of foodborne illness. Prices in Mexican Pesos. All prices are inclusive of VAT – 16% rate.



## LUNCH & DINNER

*From 12:00 pm to 11:00 pm*

Tortilla Soup - \$250.00  
*Tomato Broth, Tortilla Julienne, Avocado,  
Sour Cream, Guajillo Chili and Cheese*

Chicken Soup (50 gr) - \$190.00  
*White Rice, Chicken, Vegetables, Onion,  
Serrano Chile, Coriander, Lime*

Green Salad with Lemon or Balsamic  
Vinagrette  
\*with Chicken or Shrimps (150g)  
- \$375.00

Caesar Salad, Parmesan and Croutons  
\$240.00  
\*with Chicken or Shrimp (150 gr)  
- \$395.00

## PASTA

Your choice of: Spaghetti, Fusilli,  
Fettuccini or Penne - \$365.00  
Served with: Bolognese, Alfredo,  
Napolitano, Pesto or Pomodoro Sauce  
\*with: Chicken Breast or Shrimp (150 gr)

## THE SANDWICH CORNER

The St. Regis Club (120 gr) - \$365.00  
*Grilled Chicken, Crispy Bacon, Cheddar  
Cheese, Manchego Cheese, Lettuce,  
Tomato, Avocado and Chipotle Mayo*

The KCB Burger (180 gr) - \$400.00  
*BBQ Bacon, Edam Cheese, Lolla Rossa,  
Red Bell Pepper Mayo, Grilled Onion,  
with French Fries or Salad*

## DIANA SPECIALS

Suckling Pig - \$530.00  
*Cochinita Pibil Jus, Watermelon Radish,  
Beans, Cacahuazintle Corn*

Chicken with Mole  
Sweet Mole, Rice - \$480.00

Catch of the Day "A la Talla" - \$480.00  
*Citrus Sauce, Roasted Chillies, Endivies,  
Peas Salad*

Crab Meat Balls - \$400.00  
*Chipotle Sauce, Sour Cream*

Grilled New York Steak - \$620.00  
*Eggplant Caviar, Roasted Mushroom,  
Mexican Chimichurri*

Diana Salad Bowl  
(Med) - \$260.00 (Lrg) - \$300.00  
Make your own salad: Lettuce Mix.  
Seasonal Vegetables and Toppings upon  
availability.  
Add Shrimp or Chicken (120g) - \$140.00

## J&G GRILL

Avocado Pizza - \$295.00.00  
*Serrano Pepper, Cilantro, Lime*

Crispy Rice Sashimi (80 gr) - \$290.00  
*Salmon or Local Kampachi, Chipotle  
Sauce*

## DESSERTS

*Available All Day*

Tres Leches Cake - \$210.00

The St. Regis Cake - \$250.00

Ice Cream & Sorbet - \$140.00



## **CHILDREN'S MENU**

Mac & Cheese - \$170.00

Chicken Nuggets (160 gr) - \$190.00

Ham and Cheese Quesadilla - \$170.00

Grill Chicken Breast (150 gr) - \$210.00  
*With steamed baby potato*

## **SIDES**

Mashed Potatoes - \$115.00

Grill Vegetables - \$115.00

Cucumber and Carrot with Lemon and Salt - \$115.00

Steamed Rice - \$115.00

## **BEVERAGES**

### **STILL WATER**

Hete (330 ml | 1L) Small \$80.00 | Large \$130.00 Fiji (330 ml | 1L) Small  
\$100.00 | Large \$180.00 Sta. María (355 ml) \$65.00

### **SPARKLING WATER**

Perrier (330 ml | 750ml) Small \$85.00 | Large \$165.00 San Pellegrino (250 ml)  
\$85.00

SODAS (Pepsi 350 ml) \$70.00

ENERGY DRINKS (250 ml) \$105.00

Red Bull, Red Bull Sugar



## WINE BY THE GLASS (150ML)

### CHAMPAGNE

Veuve Clicquot Ponsardin Brut	\$470.00
Taittinger Reserve Brut	\$470.00
Veuve Clicquot Rich Demisec	\$530.00

### WHITE WINE

National	\$235.00
Sauvignon Blanc	\$235.00
Chardonnay	\$295.00

### RED WINE

National Blend	\$320.00
Cabernet Sauvignon	\$285.00
Malbec	\$310.00
Tempranillo	\$235.00

### CHAMPAGNE (750ML)

Veuve Clicquot Ponsardin	\$2,800.00
Brut Moët & Chandon Nectar Imperial, Demi Sec	\$3,095.00
Veuve Clicquot Demisec	\$2,680.00
Krug Grande Cuvée, Brut, Cuvée Especial	\$7,540.00
Dom Pérignon Millésime 2006	\$9,470.00
Palmes D'Or, Millésime 2006	\$10,685.00

### WHITE WINE (750ML)

Casa Grande, Valle de Parras, Coahuila, México, Chardonnay	\$1,485.00
Garci Grande D.O. Rueda, España, Verdejo	\$1,220.00
L'Abbraccio, Ontario, Canadá, Vidal	\$1,220.00

### RED WINE (750ML)

3V Casa Madero, Parras México 2015	\$1,340.00
Cabernet-Merlot-Tempranillo	
Santo Tomás, Ensenada México 2013 Barbera	\$1,075.00
Casa Madero, Valle de Parras, México	
Cabernet S. Uvas Orgánicas	\$1,480.00
Chateau Castera, Bordeaux Francia 2011	
Cabernet Sauvignon-Merlot	\$1,760.00
Matarromera Reserva, España 2012	
Tempranillo	\$2,915.00
Alion, Ribera del Duero, España 2013	
Tinta Fino	\$4,600.00



## LIQUORS

	44ml/	1.5oz Bottle
<b>RUM</b>		
Zacapa 23 years	\$340.00	\$4,240.00
Appleton Estate 12	\$245.00	\$2,995.00
Havana Club 7 Years	\$180.00	\$2,700.00
Matusalem Clásico	\$870.00	\$2,225.00
<b>WHISKEY</b>		
Buchanan's 12 years	\$270.00	\$3,175.00
JW Black Label	\$275.00	\$3,235.00
Glenfiddich 18	\$550.00	\$6,875.00
Macallan 12	\$360.00	\$4,560.00
Glenmorangie 18	\$715.00	\$8,055.00
JW Blue Label	\$1,135.00	\$12,505.00
<b>VODKA</b>		
Absolut Blue	\$210.00	\$2,330.00
Ciroc	\$285.00	\$3,475.00
Grey Goose	\$285.00	\$3,670.00
<b>TEQUILA</b>		
Herradura Ultra	\$285.00	\$3,500.00
Añejo Don Julio 70	\$285.00	\$3,710.00
Reserva de la Familia	\$525.00	\$6,590.00
Casa Dragones Joven	\$1,190.00	\$13,675.00
<b>GIN</b>		
Tanqueray 10	\$280.00	\$3,465.00
Hendrick's	\$290.00	\$3,815.00
<b>BRANDY</b>		
Carlos I	\$285.00	\$3,500.00
Torres 10	\$185.00	\$2,630.00
<b>COGNAC</b>		
Hennessy XO	\$1,010.00	\$12,350.00
Martell XO	\$835.00	\$10,580.00