

Sophia

ITALIAN DINING

THE ST. REGIS SINGAPORE

ARGIOLAS
WINE PAIRING DINNER

29 October 2026, Friday
178 per person

ABOUT ARGIOLAS

Argiolas is one of Italy's most celebrated family-owned wineries, renowned for crafting wines that express the island's rich heritage, unique terroir, and winemaking tradition.

Discover indigenous Sardinian varietals thoughtfully paired with a five-course Italian menu curated by Chef de Cuisine Angelo Sergio.

ARGIOLAS



APERITIVO

CROSTINO DI CAPASANTA E TARTARE DI RICCIOLA sous vide scallop, marinated amberjack tartare, crispy sourdough, celery relish, amalfi lemon zest (S)

ARGIOLAS Costamolino Vermentino di Sardegna DOC 2025

ANTIPASTO

GAMBERO IN PASTA KATAIFI E MANGO kataifi-wrapped fried tiger prawn, spiced mango salad, pickled tomato, prawn dressing (S)

ARGIOLAS Is Argiolas Vermentino di Sardegna DOC 2025

PRIMO

FERRETTI ALLE RAPE CON SEPPIA E CAPPUCCINO DI COZZE handmade ferretti pasta, apulian turnip top, marinated cuttlefish, mussel foam, coffee dust (S)

ARGIOLAS Costera Cannonau di Sardegna DOC 2022

SECONDO

AGNELLO A BASSA TEMPERATURA slow-cooked lumina lamb loin, potato pavé, padrón pepper, pumpkin and zucchini pearls, lamb jus, oyster leaf (A)

ARGIOLAS Senes Cannonau di Sardegna Riserva DOC 2022

ARGIOLAS Turriga Rosso Isola dei Nuraghi IGT 2020

DOLCE

SORBETTO DI LAMPONE E VERMENTINO raspberry sorbet, vermentino wine jelly (A)

(A) Alcohol | (S) Sustainably Certified

Should you have any allergies, kindly inform our Hosts prior to placing an order.

All prices are in Singapore dollars and subject to 10% service charge and prevailing taxes.