

imbibe and CAMPARI *Negroni* Week

COCKTAIL PAIRING MENU

In celebration of Negroni Week, indulge in an exclusive four-course dining experience that explores different styles of the iconic Negroni, each thoughtfully paired with Italian cuisine. A tribute to one of the world's most beloved aperitifs, each course offers a distinct interpretation of the classic cocktail, highlighting the flavours of Campari, vermouth, gin and citrus while celebrating the depth, complexity and timeless appeal that have made it an enduring classic.

21 to 27 September 2026
168 per person

CAMPARI

Sophia

THE ST REGIS BAR

APERITIVO

OSTRICHE E SPRITZ seared japanese oyster, torched pork cheek guanciale, rock melon pearls, campari spritz dressing, garden cress (A, LF, GF, P)

DOLCE ANGURIA campari, watermelon sorbet, prosecco

ANTIPASTO

CRUDI E CAMPARI campari-cured yellowtail amberjack prosciutto, campari-marinated hokkaido scallop, iced celery, garibaldi gel, siberian caviar (A, LF)

NEGRONI AL LIMONE bulldog gin, amaro nonino, grapefruit, campari, lemon, egg white

PIATTO PRINCIPALE

RISOTTO AGLI AGRUMI E GAMBERI AL NEGRONI citrus and vermouth risotto, negroni-marinated king prawn, orange zest confit (A, GF)

or

FILETTO DI MANZO AL GIN grilled grass fed beef tenderloin, potato pavé, maple-glazed asparagus, juniper and gin veal jus, affilla cress (A, GF, LF)

FUMO DI JEREZ wild turkey bourbon, campari, pedro ximénez sherry, amaro

DOLCE

CIOCCOLATO AL NEGRONI dark chocolate crèmeux, blood orange gel, coffee namelaka (A, N)

CALDO ROSSO campari, raspberry beer, bianco vermouth, earl grey cream

(A) Alcohol (GF) Gluten-Free (LF) Lactose-Free (P) Pork (N) Nuts

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.