

Sophia

ITALIAN DINING

THE ST. REGIS SINGAPORE

BENVENUTI a SOPHIA

Welcome to our timeless table.

Discover our passion for excellence without formality where we honour the true spirit of Italian cuisine through time-honoured recipes, quality produce and honest ingredients.

PIZZA

MARGHERITA (V)	28
tomato sauce, fior di latte, basil	
PARMA (P).....	34
tomato sauce, fior di latte, parma ham	
PROSCIUTTO ARROSTO (P)	30
tomato sauce, fior di latte, smoked baked ham, green asparagus, arugula	
PORCINI E TARTUFO (V)	32
fior di latte, porcini mushroom, black truffle, parmigiano reggiano	
POLPO E CIPOLLA (S)	42
tomato sauce, cherry tomato, fior di latte, octopus, purple spanish onion	

FOCACCIA

SMOKED RED TUNA	22
stracciatella	
BEEF BRESAOLA (R)	24
goat cheese, honey	
CHERRY TOMATO (LF, VG)	20
tomato sauce, oregano, basil	

(LF) Lactose-Free (P) Pork (R) Regionally Sourced (S) Sustainably Certified (V) Vegetarian (VG) Vegan

Should you have any allergies, kindly inform our Hosts prior to placing an order. Vegan options available upon request.

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ANTIPASTI

BURRATA DELLA VALLE D'ITRIA (GF, N, V).....	32
baked tomato, basil, pesto oil	
VITELLO TONNATO (GF, LF)	34
veal eye-of-round, tuna mayonnaise sauce, caper berries	
SPECK DEL SUD TIROLO (GF, LF, P)	24
smoked & dry-cured ham, olives, rye cracker	
POLPO GRIGLIATO (GF, LF, S)	36
grilled octopus, fava beans, red onion, mint, semi-dried tomato	
CARPACCIO DI GAMBERI (GF, LF, S)	48
mazara prawn, raspberry gel, celery, plankton oil, avruga pearls	
ZUPPA DI CAVOLFIORI GRIGLIATI (V)	22
grilled cauliflower soup, black truffle, rye cracker	
INSALATA SOPHIA (GF, LF, N, VG)	24
castelfranco radicchio, fennel, arugula, torched orange, tropea red onion, leccino olives, datterino tomato, toasted almonds	

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PRIMI PIATTI

SPAGHETTI ALL'ASTICE (A, LF, S)	118
boston lobster, cherry tomato, lobster jus, basil	
PACCHERI POMODORO E RICOTTA (V)	30
datterino tomato sauce, ricotta, marjoram, orange zest	
RIGATONI ALLA CARBONARA (P)	34
cured pork cheek, egg yolk, pecorino romano	
PAPPARDELLE AL RAGÙ (A)	36
hand-cut wagyu beef ragout, pepper berries, grana padano	
SPAGHETTI AGLIO E OLIO (A, LF, S)	34
tiger prawns, garlic, chilli, extra virgin olive oil, parsley, thyme	
RAVIOLI BURRATA (N, V)	34
oven-baked tomato sauce, basil pesto	
RISOTTO ZAFFERANO E SALSICCIA (A, GF, P, R)	33
saffron risotto, luganega sausage, parmigiano reggiano	
TONNARELLI AI FRUTTI DI MARE (A, LF, S)	44
squid ink tonnarelli, tiger prawns, clams, baby squid, cherry tomato, prawn jus	

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SECONDI

BISTECCA ALLA FIORENTINA (A, GF, LF)	228
1kg grilled angus beef T-bone, pepper berry sea salt, red wine jus, cannellini beans	
BISTECCA DI MANZO GRIGLIATA (GF)	
grilled beef steak, arugula, parmigiano reggiano, balsamic vinegar	
argentinian angus grass fed striploin tagliata	68
australian angus tenderloin.....	88
black angus rib eye mb3.....	108
robbin island wagyu mb9+ striploin tagliata	138
AGNELLO ALLA SCOTTADITO (GF)	66
grilled new zealand lumina lamb chops, gorgonzola sauce	
POLLO E PEPERONI (GF)	45
chicken breast alla diavola, stewed capsicum, taggiasca olives	
BACCALÀ IN UMIDO (GF)	45
cod & white onion stew, potato, artichoke	
TONNO SCOTTATO (GF, LF)	46
lava stone-seared yellow fin tuna, fennel & orange salad, crispy capers	
FILETTO DI BRANZINO (GF, LF, S)	54
mediterranean seabass fillet, capsicum & tomato sardinian catalana, salmoriglio lemon oil	

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CONTORNI

FAGIOLI BIANCHI (GF, LF, VG).....	14
cannellini beans, red onion, parsley	
PATATE NOVELLE (GF, LF, VG).....	14
oven-roasted baby potatoes, rosemary, garlic	
ASPARAGI GRIGLIATI (GF, LF, VG).....	16
grilled green asparagus	
VERZA SALTATA (GF, LF, VG, N)	14
sautéed savoy cabbage, raisins, pine nuts	
PURÈ DI PATATE (GF, V)	14
buttery mashed potato	

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