

Sophia

ITALIAN DINING

THE ST. REGIS SINGAPORE

TERRE DEI VULCANI
WINE PAIRING DINNER

4 September 2026, Friday

168 per person

TERRE DEI VULCANI WINE DINNER

Embark on a wine and culinary journey from Sicily to Puglia.

Discover volcanic-origin wines from Southern Italy, paired with a five-course Italian set menu curated by Chef de Cuisine, Angelo Sergio.



ZUPPA

ZUPPA DI LEGUMI slow-cooked legumes soup, smoked crispy pork belly, crispy sage, lemon-chilli-infused oil (P)

PICCINI Prosecco Venetian Dress Rosé DOC 2024

ANTIPASTO

GUAZZETTO DI POLPO stewed octopus tentacle, black olives, green turnip and pumpkin pearls, fasolari clams, soppressata salami foam, tomato confit (S, P)

TORRE MORA Scalunera Etna Bianco DOC 2023

PRIMO

BUSIATE ALLE SARDE E MELANZANE handmade pasta with sicilian sardine, fried eggplant, datterino tomato, pecorino canestrato coulis (GF)

TORRE MORA Scalunera Etna Rosso DOC 2018

SECONDO

COSTATA DI MANZO BRASATA braised beef short rib, green asparagus, baby carrot, fried artichoke, mashed potato, red wine glaze

REGIO CANTINA Campo Melograno Superiore Riserva DOCG 2018

FORMAGGI

ORO ROSSO E SOTTOCENERE AL TARTUFO italian gorgonzola cured with wine and dry grapes, semi-hard truffle sheep cheese cured under ash, dry fruits, raspberry compote (N)

REGIO CANTINA Donpa Aglianico del Vulture DOC 2019

(GF) Gluten-Free | (N) Nuts | (P) Pork | (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.