

Sophia

ITALIAN DINING

THE ST. REGIS SINGAPORE

THE RUINART TABLE:
AN ITALIAN PAIRING EXPERIENCE

1 to 31 October 2026
298 per person

In celebration of World Champagne Day this month, discover distinguished cuvées from Maison Ruinart - the world's first champagne house, through an exclusive five-course Italian dinner pairing menu.

Ruinart

APERITIVO

CREMOSO AL GRANCHIO REALE savoury crab chiboust, pulled alaskan chilli king crab meat, crumbled fennel taralli, burrata foam, salmon roe, crispy brioche crouton

R DE RUINART Brut NV

ANTIPASTO

ROSTBIEF DI WAGYU AUSTRALIANO sliced robbin island wagyu mbs 9+ , balsamic truffle dressing, candied kalamata olives, caprino cheese coulis, shaved truffle (GF)

RUINART Rosé NV

PRIMO

RISOTTO ALLO CHAMPAGNE E CAVIALE r de ruinart champagne-infused aged carnaroli rice, rock lobster meat, kaluga queen osetra caviar (A, GF)

RUINART Blanc de Blancs

SECONDO

MERLUZZO ALLA PLANCA seared black cod, raspberry vinegar vegetable caponata, potato potage parmentier, shellfish oil (A, GF)

DOM RUINART Blanc de Blancs 2010

DOLCE

TORT A CHAMPAGNE E PERE champagne mousse, pear compote, almond sable (A, N)

(A) Alcohol (GF) Gluten-Free (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.