

Sophia

ITALIAN DINING

THE ST. REGIS SINGAPORE

UGGIANO
WINE PAIRING DINNER

22 May 2026, Friday
158 per person

ABOUT UGGIANO

Nestled in the heart of Tuscany, Uggiano traces its origins to the Castle of Montespertoli, later establishing its estate in San Vincenzo a Torri. Shaped by meticulous craftsmanship and a respect for heritage and terroir, each bottle is a testament to Tuscan oenological excellence.

For one night only, savour exceptional labels including the *Uggiano Vermentino di Toscana IGT Prestige 2025*, *Uggiano Chianti Classico Riserva DOCG 2022*, and *Uggiano Petraia Merlot di Toscana IGT DOCG 2020*. Enjoy them paired with a curated Italian set menu featuring *Cavatelli Porcini e Speck*, handmade

Cavatelli with porcini mushroom and smoked speck; and *Costata di Manzo Brasata*, braised beef short rib with green asparagus, fried artichoke, mashed parsnip, and red wine glaze.



UGGIANO

ZUPPA

BISQUE AL ROSSO DI MAZARA mazara red prawn bisque, fava beans, yellow zucchini, burrata foam, sourdough crouton (S)

UGGLIANO Vermentino di Toscana IGT Prestige 2025

ANTIPASTO

BRESAOLA IN MILLEFOGLIE wagyu beef bresaola, smoked provola, datterini tomato, arugula, fennel, almonds, carrot dressing, mango caviar

UGGLIANO Chianti Classico Riserva DOCG 2022

PRIMO

CAVATELLI PORCINI E SPECK handmade cavatelli pasta, porcini mushroom, smoked speck ham, garlic anchovy oil, datterini tomato, fried quinoa (P)

UGGLIANO Petraia Merlot di Toscana IGT DOCG 2020

SECONDO

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

UGGLIANO Falconeri Cabernet Sauvignon di Toscana IGT 2020

DOLCE

FIOR DI LIMONE GIAPPONESE yuzu cream, yuzu ganache, praline sable, strawberry confit

UGGLIANO Vin Santo del Chianti DOC 2015

(P) Pork (S) Sustainably Sourced Seafood

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.