



Prego's Tuscan Wine Dinner at Fairmont Singapore: Five Courses, One Night in Tuscany

Description

Prego at Fairmont Singapore is bringing Tuscany to the table this July. The Italian restaurant, one of Singapore's oldest, is hosting a one-night **Tuscan Wine Dinner** in collaboration with Culina on Tuesday, **14 July 2026**, from 7.15pm to 10.30pm.

The evening is helmed by Chef Davide Bizzarri, whose culinary roots trace back to Pisa and Tuscany. His five-course menu takes guests through some of Italy's most celebrated regional flavours – rustic, honest, and deeply rooted in Tuscan tradition – each course paired with premium Italian wines selected in partnership with Culina.



Chef Davide carving the Maialino in Porchetta di Buti

The Five-Course Menu

The evening opens with ***Il Crostino Toscano***, a duo of traditional Tuscan bruschetta: chicken liver pãctÃ© with parmesan cheese and a Marsala wine reduction, alongside sautÃ©ed porcini mushroom trifolati. The canape is paired with **Bolla Prosecco Superiore De Conegliano Valdobbiadene D.O.C.G. Brut** â?? a fitting welcome to the night.

First up is ***Pappa al Pomodoro di Mare***, a contemporary take on the classic Tuscan bread soup. Ciabatta is stewed in rich tomato sauce with a seafood ragout, finished with stracciatella cheese and basil oil pearls. The dish is paired with **Fontodi Meriggio Colli Toscana Centrale IGT**, a fresh and elegant white from Tuscany.

The second course is ***Il â??Tonnoâ?• del Chianti*** â?? a traditional Tuscan preparation of gently confit pork thigh in Pisan extra virgin olive oil, playfully nicknamed the â??Tuna of Chiantiâ?•. Served with white cannellini beans, marinated peppers and pickled shallots, it is paired with **Villa Poggio Salvi Caspagnolo Chianti Colli Senesi DOCG**.

A standout dish of the evening is the ***Risotto al Peposo***: Carnaroli risotto creamed with Volterra pecorino cheese, crowned with slowly braised beef cheek in rich red wine and a robust black pepper peposo. The wine pairing here is the prestigious **Le Serre Nuove dellâ??Ornellaia Bolgheri DOC**, showcasing the depth and elegance that Tuscan winemaking is renowned for.

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Maialino in Porchetta di Buti â?? the show-stopping main course

The main course is the eveningâ??s showpiece: **Maialino in Porchetta di Buti**, a tableside carving of roasted suckling pig prepared in traditional porchetta style. It arrives with rustic roasted potatoes and salsa verde, the classic Tuscan parsley sauce. Paired with **Villa Poggio Salvi Rosso di Montalcino DOC**, this is the kind of dish that earns the trip.

Dinner concludes with **Torta coâ?? Bischeri**, a rich dark chocolate risotto tart from the Pisan town of Pontasserchio, scattered with raisins, pine nuts and candied fruits. An Italian nightcap follows â?? espresso with KahlÃ°a coffee liqueur and Montenegro amaro â?? a fitting close to an evening steeped in Tuscan character.

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Wine pairings for the evening, curated with Culina

Pricing and Reservations

The Tuscan Wine Dinner is priced at **\$168++ per person**. Early-bird reservations for the first 40 guests are available at **\$133++ per person**. ALL Accor+ Explorer and AMEX Platinum members enjoy a special rate of **\$148++ per person**.

Reservations can be made at www.prego.com.sg, by calling **+65 6431 6156**, or by emailing dining.singapore@fairmont.com.

Event Details

- **Date & Time:** Tuesday, 14 July 2026 | 7.15pm - 10.30pm
- **Venue:** Prego, Fairmont Singapore, Level One, 80 Bras Basah Road, Singapore 189560
- **Nearest MRT:** City Hall
- **Price:** \$168++ per person (early bird \$133++ for first 40 guests; \$148++ for Accor+ Explorer and AMEX Platinum members)
- **Reservations:** www.prego.com.sg | +65 6431 6156 | dining.singapore@fairmont.com

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