



TENUTA SAN GUIDO

Experience the story of Tenuta San Guido through a curated dinner at Origin Grill.

Renowned for its commitment to exceptional ingredients and contemporary grill cuisine, the menu is thoughtfully prepared to complement the character and complexity of each wine.

Separated by two decades, these wines offer a compelling glimpse into the evolution of one of the world's most coveted labels.

Tuesday, 28 July 2026

6:30pm - 10:30pm

Origin Grill

Shangri-La Singapore, 22 Orange Grove Rd, Singapore 258350

\$298++ per pax



Guest Speaker

Tiziano Bastianoni

Brand Ambassador

Tiziano Bastianoni was born in Switzerland and raised in Tuscany. He began his career working in wineries in Italy and later abroad, gaining experience as a cellar hand and assistant winemaker in Australia and Germany. After returning to Italy, he moved into the commercial side of the wine business, working on both the Italian and international markets and developing a deeper understanding of global distribution dynamics and market positioning.



ORIGIN
Grill

TENUTA SAN GUIDO DINNER MENU

AMUSE BOUCHE

Hokkaido Scallop

Capers, Smoked Olive Oil, Sea Salt, Orange Zest

FIRST COURSE

Char Grilled Octopus

Heirloom Tomato, Limoncello Gel, Spiced Pumpkin Seeds

Le Difese 2024

PASTA

Braised Short Rib Ravioli

Porcini, Hazelnut, Brown Butter, Sage

Guidalberto 2024

PRE MAIN

Duroc Pork Loin

Crispy Pork Skin, Creamy Polenta, Genovese Sauce

Sassicaia 2023

MAIN COURSE

Sanchoku Organic Tenderloin

Smoked Beetroot Puree, Rainbow Chard, Mustard Jus, Rice Puff

Sassicaia 2002

DESSERT

Tiramisu

Savoardi, Cold Brew Gelato, Vanilla Mascarpone Chantilly, Anglaise

PETIT FOUR

Salted Caramel

Rum Canele