

First Class For 2: Georges Blanc Menu

Regarded as one of the few grand masters of French cuisine, three-star Michelin chef Georges Blanc blends time-honoured tradition and modern innovation to bring to life flavours of the season. He brings to you his recommendation for a most exquisite dining experience.

SIA Signature Satay	Chicken and Impossible Meat Satay Onion, cucumber and satay sauce
Appetiser Please make one selection from the appetiser choices	Chilled Oscietra Caviar Blinis, creme fraiche and chives OR Poached Lobster Macedoine vegetables, shaved Parmesan and coriander pesto
Main Course Please make one selection from the main course choices.	Navarin of Beef Short Rib Summer vegetable stew, black olives, potatoes and natural jus Or Poached Lobster Flavoured with Extra Virgin Olive Oil Seafood consommé, baby vegetables and potato
Bakery	SIA Signature Garlic Bread, Assorted Bread Rolls and Gourmet Breads
Desserts for sharing	Brownie Gateau, with Chocolate Nectar Pink Praline Tart with White Cheese Mousse Cheese plate with assorted cheeses, accompanied by fruit and nut paste and served with crackers A variety of fresh sliced seasonal fruits

Wine Selection:

2017 Domaine Laroche Chablis 1er Cru "Montée de Tonnerre", Burgundy, France

Headquartered in L'Obédiencerie, a former monastery in the village of Chablis in which monks had made wines from the 9th century, Domaine Laroche is directly linked to the history of the region. Winemaker Grégory Viennois works in tune with nature, encouraging low yields and natural ecology to produce fruit that is true to individual vineyard origins. "Montée de Tonnerre" is a south-west oriented vineyard and is merely separated from the Grand Cru "Les Blanchots" by a narrow ravine. The wine is a subtle mix of finesse and intensity, and its beauty is revealed by a long ageing in French oak foudre. The nose and palate reveals notes of star anise and spice, with a subtle, salty finish.

2014 Albert Bichot, Morey-Saint-Denis 1er Cru "Les Sorbets", Burgundy, France

Morey-Saint-Denis may not be as famous as its neighbours, but Burgundy insiders know that this commune is filled with hidden gems. Five Grand Crus and twenty Premier Crus are found in this small appellation. "Les Sorbets" is a tiny Premier Cru vineyard of less than three hectares, making excellent wines filled with lively mixed berries, savoury spices and roasted herbs. Albert Bichot, founded in 1831, is one of the most consistent négociant, owning 100 hectares of top Burgundy vineyards. Bichot tends to make flavourful, fruity, modern red Burgundies and this wine doesn't disappoint. Find vibrant cherries, supple tannins with one-third new oak.