

Welcome to SIA@Home

Singapore – Paris Business Class Menu by Georges Blanc

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 in the comfort of your home.

SIA Signature Satay	Chicken Satay Onion, cucumber and satay sauce
Appetiser	Seared Scallops with Shallot and Light Saffron Sauce Pickled onions, green peas and baby carrots
Main Course	Slow Braised Boneless Pork Knuckle Madeira sauce, mashed potato, baby spinach and carrots
Please make one selection from the main course choices.	Or
	Seared Chilean Seabass with Piperade Roasted potatoes and red wine sauce
	Or
	Seared Beef Fillet in Bordelaise Sauce Potato gratin, spinach salad, salsa verde and classic dressing
	Or
	Pan Roasted Free Range Chicken Breast Savoy cabbage with bacon, fingerling potatoes and roasted carrots
Bakery	SIA Signature Garlic Bread, Assorted Bread Rolls and Gourmet Breads
Desserts	Banana Éclair Choux pastry with caramelised banana compote and whipped cream
Please choose one of the dessert choices.	Or
	Bitter Chocolate Tart Bitter chocolate ganache tart served with crème anglaise
	Cheese plate with assorted cheeses, accompanied by fruit and nut paste and served with crackers
	A variety of fresh sliced seasonal fruits

Wine Selection

Laurent-Perrier La Cuvée Brut, Champagne, France

Champagne, in the north of France, with its cold climate and famous limestone soils is one of the most famous wine regions in the world in terms of both history and quality. Laurent-Perrier was established in 1812, and is today one of the best known and respected names in the region. It also has a strong commitment to sustainability both in the vineyard and cellar. Made by Chef de Cave Michel Fauconnet, this multi-vintage wine is a blend of Chardonnay, Pinot Noir, and Pinot Meunier in declining order and spends 4 years on yeast lees before release. The result is a classic non-vintage wine – fresh, with good complexity and intensity.

2017 Joseph Drouhin Vaudon Chablis, Burgundy, France

Joseph Drouhin is one of the most reliable, consistent producers in Burgundy. Making elegant white and red wines since 1880, the family business is now run by the fourth-generation—Philippe, Laurent, Frédéric and Véronique, who looks after the winemaking. Together, they make a formidable team focused on quality and offering great value at every level. They were one of the early producers who believed in the quality of Chablis and revitalised their vineyards starting in the 1960s. The vineyards have been farmed biodynamically and organically since 1990. The result of their efforts is in the glass: this graceful, refined Chablis offers layers of lemon and grapefruit supported by freshness and a mineral backbone.

2015 Château Magnan la Gaffelière, Saint-Émilion Grand Cru, Bordeaux, France

As soon as our Wine Panel tasted this wine, they knew it was something special. The Wine Panel was with Christian Moueix, the man who made Petrus into the world's most famous red wine. He showed us this beautifully silky, lush but fresh Saint-Émilion, fashioned by the owner of Château Angelus, the region's latest superstar. Magnan la Gaffelière is a delightful little vineyard of clay and sand on a gentle slope scooped out from the heart of the better-known property Yon Figeac, just to the west of the UNESCO-protected Romanesque town of Saint-Émilion. The enticing richness of the 2015 vintage shows in the wine, with its juicy plum and red cherry fruit deliciously laced with honey and spice.