

Welcome to SIA@Home

Singapore to Paris First 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
Caviar	Chilled Oscietra Caviar Blinis, creme fraiche and chives
Appetiser Please make one selection from the appetiser choices.	Salad of Lobster Endive fondue and candied lemons Or Cream of Artichoke Soup With cheese raviolis
Main Course Please make one selection from the main course choices.	Braised Beef Rib "Vigernon" Boulagere potatoes and seasonal vegetables Or Poached Lobster Flavoured with Extra Virgin Olive Oil Seafood consommé, baby vegetables and potato Or Pave of Cod Florentine Crustacean coulis, roasted potatoes and spinach Or Roasted Free Range Chicken Breast Morel polenta, cherry tomatoes and zucchini, asparagus and morel cream sauce
Bakery	SIA Signature Garlic Bread, Assorted Bread Rolls and Gourmet Breads

Desserts

Please choose one of the dessert choices.

Raspberry Floating Island

Eggwhite meringue with raspberry center on a bed of fresh raspberries and coulis

Or

Hazelnut Praline Savarin

Rich chocolate and hazelnut layered tart

Cheese plate with assorted cheeses, accompanied by fruit and nut paste and served with crackers

A variety of fresh sliced seasonal fruits

Wine Selection for Wine and Dine, Wine, Dine and Tableware, All-Inclusive Experience Packages:

**The Champagne and Dine package comes with a bottle of the Krug Grand Cuvée champagne and does not include the wines listed below.*

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.