

Welcome to SIA@Home

Singapore – Sydney First Class Menu by Matt Moran

Matt Moran's acclaimed Australian cuisine is a delightful combination of the freshest seasonal produce, signature eclecticism and timeless elegance. 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
Appetisers Please make one selection from the appetiser choices.	Seared Lobster on Brioche Lime and chive light cream sauce, watercress Or Crab and Sweetcorn Soup, with shellfish oil
Main Course Please make one selection from the main course choices.	Seared Lamb Loin with Natural Jus and Anchovy Fillet Onion soubise and roasted sunchoke Or Confit Duck Leg with Pork Sausage Cassoulet White beans, carrots, tomato and mesclun leaves Or Mushroom Crusted Beef Fillet Potato fondant, baby carrots, asparagus and bordelaise sauce Or Cod with Artichoke With sauce vierge and broccolini
Bakery	SIA Signature Garlic Bread, Assorted Bread Rolls and Gourmet Breads

Desserts

Please choose one of the dessert choices.

Apricot Tart Perfumed with Rosemary

Caramelised apricots with rosemary in a crunchy tart, garnished with roasted almonds

Or

Espresso Parfait

Soft coffee sponge, espresso parfait and banana compote

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 our First Class 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.