

Welcome to SIA@Home

Singapore – Tokyo First Class Kyo-Kaiseki Menu by Yoshihiro Murata

A respected authority who has helped shape Japan's culinary culture, Yoshihiro Murata draws on European influences without compromising on the authenticity of traditional Japanese cuisine. 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, crème fraiche and chives
Sakizuke	Sesame Tofu with Wasabi Jelly and Shisho Flower Spring Vegetables with Moromiso Dressing, Butterbur, Broad Beans and Myoga Japanese Ginger Potato Noodles, Scallop and Japanese Pepper Leaf
Mukouzuke	Lobster Tail with Caviar, Kaiware Sprout, Chrysanthemum Petals, Red Radish and Wasabi Plum Sauce
Oshinogi	Smoked Salmon Sushi, Prawn Sushi Mustard Flavored Rape Blossom, with Grated Egg Yolk Japanese Omelette with Prawn and Spring Onion Salmon Roe and Grated Radish in Sudachi Cup Green Tea Soba, Wasabi, Wakame and Soba Sauce
Shiizakana	Grilled US Beef Brisket with Japanese Pepper Leaf, Braised Daikon, Green Pea Sauce, Julienne Leek and Wasabi
Yakimono and Aemono	Grilled Chilean Seabass in Saikyo Miso Grilled Chicken Thigh with Yuzu Pepper, Grilled Leek, Red Cabbage Tosazu and Chrysanthemum Leaf Shimeiji, Shiitake, Ginko Nut, Kenya Bean, with Tofu Paste and Black Sesame Seeds
Gohan	Cherry Blossom Flavored Bamboo Shoot Rice with Cherry Blossom Flower, Japanese Pepper Leaf and Carrots
Konomono	Aka Kabu Zuke (Turnips), Konasu Karashi Zuke (Baby Eggplant), Asazuke Kyuri (Cucumber)
Tome Wan	Sea Bream Ushio Style, Bamboo Shoot, Carrots
Mizugashi	Mix Fruits with Wine Jelly and Sasatsutsumi Mochi

Sake

Takara Sho Chiku Bai Junmai Daiginjo Sake, Japan

Made using only the best Yamadanishiki sake rice - the “king of sake rice”, carefully milled to 45% of its original size, the result is a wealth of fruity aromas with hints of banana and unrivalled depth that spreads slowly and pleasantly through the mouth, making each sip as enjoyable as the next.

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.