

## Welcome to SIA@Home

### Singapore to Shanghai First Class Chinese New Year Festive Menu by Zhu Jun

Michelin-starred chef Zhu Jun is well known for his innovative approach to the creation and development of new dishes. Drawing on his western culinary experience, he deftly combines select Western traditions with the art of Chinese cuisine. He brings to you his recommendation for sumptuous festive menu to be enjoyed in comfort of your home.

<b>SIA Signature Satay</b>	Chicken Satay Onion, cucumber and satay sauce
<b>Appetisers</b>	Fa Cai Yu Sheng with Oscietra Caviar Chinese New Year salad of sliced lightly smoked salmon, shredded & pickled vegetables, cracker, peanut, sesame seeds, sweet and sour plum sauce, topped with 30g of Oscietra caviar  South African Baby Abalone with Szechuan Pepper  Prawns Pickled in Wine Lees  Sea Kelp Roll
<b>Soup</b>	Double-boiled Chicken Soup With sea cucumber and king oyster mushroom
<b>Main Courses</b>	Braised Duck with Black Moss Stuffed with glutinous rice, prawn and Yunnan ham  Fried Sea Bass in Orange Lime Sauce  Braised Potato with Boletus Mushroom  Scallion Mixed Nuts Pastry  Served with steamed jasmine rice
<b>Desserts</b>	Eight treasures Purple Rice Porridge With lotus seeds, red dates, peanuts, kidney beans and dried longan  Assorted Festive Cookies

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

*\*The Champagne and Dine package comes with a bottle of Krug Grande Cuvée, Champagne, France 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.