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Singapore – Tokyo Business Class Hanakoireki 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 sky.

SIA Signature Satay	Chicken Satay Onion, cucumber and satay sauce
Sakizuke	Glazed Miso Eggplant Deep-fried Baby Yam Skewer and Fish Cake
Mukouzuke	Spanish Mackerel in Black Vinegar, Ponzu Jelly, Marinated Chrysanthemum Shaped Watermelon Radish
Kuchitori	Simmered Ayu Fish, Rolled Dried Persimmon with Yuzu, Candied Chestnut
Men	Buckwheat Noodles with Soba Sauce Nameko mushrooms, chrysanthemum flower petals, spring onion, wasabi & seaweed
Yakimono	Baked Chicken Thigh with Spring Onion and Ginger Crust, Pickled Lotus Root
Takiawase	Grilled Conger Eel, Simmered Eggplant, Taro, Snow Pea and Yuzu
Aemono	Prawn, Scallop, Elingi Mushroom and Gingko Nut in Egg Yolk, Vinegar Sauce, Shiso Flower
Gohan	Mushroom Flavoured Rice with Mitsuba Leaf
Konomono	Assorted Pickles
Tome-Wan	Miso Soup
Mizumono	Caramelized Castella Cake Brulee with Fruits

Sake

Miyakanbai Junmai Ginjo Sake, Japan

The name Kanbai, meaning winter plums, comes from a line in a famous poem “The Bloom of Winter just before Spring”. Miyakanbai is born out of a wish to share this beautiful period through taste. Made of 100% Miyama Nishiki rice cultivated by hand, this signature sake exhibits excellent structure with clean and refreshing acidity on the finish. The polishing at 45% is extravagant for a Junmai Ginjo.

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.