

## 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.

<b>SIA Signature Satay</b>	Chicken Satay, Onion, cucumber and satay sauce
<b>Caviar</b>	Chilled Oscietra caviar Blinis, crème fraiche and chives
<b>Sakizuke</b>	Radish with Gingered Crabmeat Salmon with Egg Yolk Sweet Potato Simmered Matsutake Mushroom with Chrysanthemum Leaves
<b>Mukouzuke</b>	Miso Marinated Sliced Tuna with Dashi Soya Jelly Squid with Seasoned Kelp and Sesame Seeds Baby Leaves
<b>Oshinogi</b>	Buckwheat Noodles with Soba Sauce, Salmon Roe, Chrysanthemum Flower Petals Conger Eel Sushi with Japanese Peppercorns
<b>Futamono</b>	Braised Beef in Black Vinegar Sauce with Grated Yam, Green Bean, Carrot and Turnip
<b>Yakimono</b>	Baked Prawn with Sea Urchin Chicken Thigh with Spring Onion and Ginger Crust Slow-Dried Cherry Tomato
<b>Gohan</b>	Red Shiso Rice
<b>Kounomono</b>	Assorted Pickles
<b>Tome Wan</b>	Dashi Soup with Egg Tofu
<b>Mizugashi</b>	Caramelized Castella Cake Brulee Calvados syrup marinated sliced apple, grapes and raspberry

## 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:**

### ***2017 Bouchard Père & Fils Meursault 1er Cru "Genevrières", Burgundy, France***

Meursault, despite its small size, is one of the most highly regarded communes in Burgundy, enjoying a global reputation for producing some of the most hedonistic white wines made solely from Chardonnay grapes. In recent years, Meursault wines have gone beyond its traditional reputation for creamy, buttery wines to a style that focusses more on minerality and tension. In the hands of Bouchard, the Meursault “Genevrières”, considered Grand Cru level by many critics, is lacy and elegant with layers of jasmine flowers, white peaches, minerals and crushed stones. Bouchard is one of the oldest producers in Burgundy, founded in 1731, farming 130 hectares of their own vineyards.

### ***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.