

Welcome to SIA@Home

Singapore – Paris Business Class Menu by Georges Blanc

Regarded as one of the few grand masters of French cuisine, three-star Michelin chef Georges Blanc blends time-honoured tradition and modern innovation to bring to life flavours of the season. 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
Appetiser	Seared Scallops with Shallot and Light Saffron Sauce Pickled onions, green peas and baby carrots
Main Course	Pork Navarin with Potato Fondant and Green Beans Squash, turnips, baby carrots, pearl onions and pork jus
Please make one selection from the main course choices.	Or
	Slow-Baked Chilean Seabass Vegetable medley 'risotto' and marsala veal jus
	Or
	Seared Beef Fillet in Bordelaise Sauce Potato gratin, spinach salad, salsa verde and classic dressing
	Or
	Pan Roasted Free Range Chicken Breast Savoy cabbage with bacon, fingerling potatoes and roasted carrots
Bakery	SIA Signature Garlic Bread, Assorted Bread Rolls and Gourmet Breads
Desserts	Banana Éclair Choux pastry with caramelised banana compote and whipped cream
Please choose one of the dessert choices.	Or
	Bitter Chocolate Tart Bitter chocolate ganache tart served with crème anglaise
	Cheese plate with assorted cheeses, accompanied by fruit and nut paste and served with crackers
	A variety of fresh sliced seasonal fruits

Wine Selection

2012 Piper-Heidsieck Brut Vintage, Champagne, France

Champagne is celebrated the world over and Piper-Heidsieck is one of the most recognizable and famous Houses of the region. As with most Houses, the majority of production is non-vintage. However, they also make a small quantity of highly prized vintage champagne in the best years that reflects the growing conditions of a single season. 2012 was considered an exceptional year as the wines are long living with excellent acidity and flavour concentration. This wine made by chef de cave Regis Camus is a blend of 52% Pinot Noir and 48% Chardonnay sourced from approximately 18 Grand and Premier Cru sites. An excellent champagne from a highly rated vintage.

2018 Pewsey Vale Riesling, Eden Valley, Australia

The Eden Valley, north of Adelaide, is home to some of Australia's greatest dry Rieslings. The original Pewsey Vale vineyard was planted at high altitude in 1847 by pioneer Joseph Gilbert, and was then replanted in 1961. Today, it is famous as a specialist vineyard dedicated to a single grape variety - Riesling. The wines are made by Louisa Rose who is widely recognized as one of Australia's most talented and experienced winemakers. This pale straw-coloured wine with green hues, is hyper-fresh and aromatic with limey, floral notes and a dry finish. An outstanding wine and a South Australian classic.

2016 Château Bernadotte, Haut-Médoc, Bordeaux, France

Château Bernadotte has a colourful history. One of its original owners was appointed King of Sweden by Napoleon. It was more recently bought by Pichon Lalande, subsequently owned by Champagne Roederer, and is now the property of successful Hong Kong businessman Antares Cheng. Bernadotte is beautifully sited on deep gravel soils only a kilometre west of the great Les Forts de Latour in Pauillac. The consultant winemaker is Hubert de Bouard of Saint-Émilion superstar Angelus. 2016 is a fantastic vintage in Bordeaux, possibly the best this century, and the Bernadotte is impressive. The wine manages to be scented, yet dark and rich, with powerful flavours of blue plums, liquorice and vanilla, while managing to hold onto an appetising stony dryness.