

## Welcome to SIA@Home

### Singapore Peranakan Business Class Menu by Shermay Lee

*A sixth-generation Peranakan, Ms Lee was inspired to learn about cooking from her grandmother at a young age, and later studied at the renowned classical French culinary Institute, Le Cordon Bleu. This menu features iconic Peranakan dishes based on treasured family heirloom recipes handed down from her grandmother and author of Mrs Lee's Cookbook: Nonya Recipes, Mrs Lee Chin Koon.*

<b>SIA Signature Satay</b>	Chicken Satay Onion, cucumber and satay sauce
<b>Appetiser</b>	Chicken, Prawn and Jellyfish Salad with Coleslaw Dressing Shredded chicken, prawns, and jelly fish on bed of crisp lettuce – a retro dish from the era of the “Four Heavenly Kings” in Singapore’s Chinese culinary history
<b>Main Course</b>	Nonya Grandma’s Nasi Lemak Aromatic and fluffy jasmine rice grains infused with coconut, served with fish in a tangy tamarind-turmeric gravy, rich sambal prawns, fried ikan bilis and refreshing cucumber pickles. Keropok and sambal on the side to dip and snack
<b>Bakery</b>	SIA Signature Garlic Bread, Assorted Bread Rolls and Gourmet Breads
<b>Dessert</b>	Ondeh-ondoh Cake Pandan sponge cake with gula melaka cream and dessicated coconut  Assorted cheese plate 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.