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Singapore Peranakan First 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.

SIA Signature Satay	Chicken Satay Onion, cucumber and satay sauce
Caviar	Chilled Oscietra Caviar Blinis, crème fraiche and chives
Appetiser	Roast Duck Salad in Sweet Plum Sauce Finely shredded roast duck with rockmelon and crisp lettuce – a retro dish from the era of the “Four Heavenly Kings” in Singapore’s Chinese culinary history
Soup	Bawan Kepiting Soup Crab meat, minced pork, and fish meat stuffed in a crab shell, served in a light broth with shredded bamboo shoots – an iconic Peranakan dish
Main Courses	Nonya Grandma’s Nasi Lemak Aromatic and fluffy jasmine rice grains infused with coconut, served with fish in a tangy tamarind-turmeric gravy, fried chicken, rich sambal prawns, fried ikan bilis and refreshing cucumber pickles. Keropok and chilli dipping sauce on the side.
Bakery	SIA Signature Garlic Bread, Assorted Bread Rolls and Gourmet Breads
Desserts	Salted Gula Melaka Éclair With diced mango and pandan kaya cream Assorted cheese plate accompanied by fruit and nut paste and served with crackers A variety of fresh sliced seasonal fruits

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

**The Champagne and Dine package comes with a bottle of our First 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.