

## Welcome to SIA@Home

### 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.

<b>SIA Signature Satay</b>	Chicken Satay, Onion, cucumber and satay sauce
<b>Sakizuke</b>	Snow Crab with Tang Oh, Turnip, Yuzu and lime jelly Grilled Maitake Mushroom tossed with Mustard Tofu paste, Lotus Root, Mibuna Carrot and Roasted Walnut Mentaiko tossed with Jellyfish, Squid, Long Yam, Water Dropwort and Ikura
<b>Mukouzuke</b>	Torched Yellowtail Grated radish, watermelon radish, ponzu jelly and spring onion
<b>Oshinogi</b>	Smoked Salmon Sushi Cod Roe Terrine Yellow and Purple Sweet Potato Ball with Blossom leaf Black bean with Pine Needle skewer Udon in Soba sauce with Wakame, Wasabi and Spring Onion
<b>Yakimono</b>	Grilled Flounder Nanban Yaki style with Celery marinated with Tosazu Chicken Roulade with Gobo, Carrot, Green Asparagus and Red Cabbage marinated with Vinegar
<b>Takiawase</b>	Braised Duck Meatball with Turnip, Carrot and Leeks in Yuzu Braising sauce
<b>Aemono</b>	White Clams, Fava Beans, Qing Long Chye and Black Pepper in Mustard Egg Yolk Vinegar sauce
<b>Gohan</b>	Sea Eel (Anago) rice and Kinome
<b>Tome-Wan</b>	Rolled Beancurd skin in soup with Nameko mushroom, tied Mitsuba and Yuzu
<b>Pickles</b>	Takuan, Narazuke, Aka Kabu
<b>Mizugashi</b>	Houjicha Swiss Roll with Muscat Grapes and Vanilla Anglaise

## 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

### ***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.