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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.

SIA Signature Satay	Chicken Satay, Onion, cucumber and satay sauce
Caviar	Chilled Oscietra caviar Blinis, crème fraiche and chives
Sakizuke	Snow Crab with Tang Oh, Turnip, Yuzu and Sudachi 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
Mukouzuke	Torched Yellowtail Amberjack Grated radish, watermelon radish, ponzu jelly and spring onion
Oshinogi	Smoked Salmon Sushi (Camelia style) Cod Roe Terrine Yellow and Purple Sweet Potato Ball Mustard Rape Blossom Black bean with Pine Needle skewer Udon in Soba sauce with Wakame, Wasabi and Spring Onion
Yakimono	Grilled Flounder Nanban Yaki style with Celery marinated with Tosazu Chicken Roulade with Gobo, Carrot, Green Asparagus and Red Cabbage marinated with Vinegar
Takiawase	Lilybulb Dumpling with Truffle sauce with Knotted Carrot, Radish and Yuzu
Aemono	White Clams, Fava Beans, Qing Long Chye and Black Pepper in Mustard Egg Yolk Vinegar sauce
Gohan	Sea Eel (Anago) rice and Kinome
Tome-Wan	Rolled Beancurd skin in soup with Nameko mushroom, tied Mitsuba and Yuzu
Pickles	Takuan, Narazuke, Aka Kabu
Mizugashi	Houjicha Swiss Roll with Muscat Grapes and Vanilla Anglaise

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:

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