

Welcome to SIA@Home

Singapore – Sydney First Class Menu by Matt Moran

Matt Moran's acclaimed Australian cuisine is a delightful combination of the freshest seasonal produce, signature eclecticism and timeless elegance. 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, creme fraiche and chives
Appetisers Please make one selection from the appetiser choices.	Balik-Style Smoked Salmon Orange-beetroot jelly, confit of orange, avocado and lime creme fraiche Or Beef Consommé with Corned Wagyu Beef Bone marrow, cabbage and truffle oil
Main Course Please make one selection from the main course choices.	Seared Lamb Loin with Natural Jus and Anchovy Fillet Onion soubise and roasted sunchoke Or Confit Duck Leg with Pork Sausage Cassoulet White beans, carrots, tomato and mesclun leaves Or Roasted Lobster in Spicy Bisque Sauce Chard, pickled artichoke and cherry tomato confit Or Pork Belly with Spiced Apple Sauce Parsnip, baby fennel, baby carrots, cherry tomato and hazelnut dressing

Bakery

SIA Signature Garlic Bread, Assorted Bread Rolls and Gourmet Breads

Desserts

Please choose one
of the dessert
choices.

Apple Crumble with Seasonal Berries and Passionfruit Sauce

Or

Valrhona Chocolate Pave

Salted caramel gel, popcorn and sour cream mousse

Cheese plate with assorted cheeses, 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:

2017 Bouchard Père & Fils Meursault 1er Cru "Genevrières", Burgundy, France

Meursault, despite its small size, is one of the most highly regarded communes in Burgundy, enjoying a global reputation for producing some of the most hedonistic white wines made solely from Chardonnay grapes. In recent years, Meursault wines have gone beyond its traditional reputation for creamy, buttery wines to a style that focusses more on minerality and tension. In the hands of Bouchard, the Meursault "Genevrières", considered Grand Cru level by many critics, is lacy and elegant with layers of jasmine flowers, white peaches, minerals and crushed stones. Bouchard is one of the oldest producers in Burgundy, founded in 1731, farming 130 hectares of their own vineyards.

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.