

SUITES 



THE
Finer things IN LIFE



Zhu Jun (China), Matthew Moran (Australia),
Georges Blanc (France), Yoshihiro Murata (Japan), Sam Leong (Singapore),
Suzanne Goin (USA), Alfred Portale (USA) and Sanjeev Kapoor (India)

In our tradition of providing our passengers with unprecedented luxury, we are delighted to present World Gourmet Cuisine, specially created by our acclaimed International Culinary Panel. Carefully selected from around the world, our award-winning chefs bring with them their passion for the culinary arts and unique influences from diverse cultures to create the most exquisite cuisine, accompanied by our equally discerning selection of fine wines and champagnes. So sit back and savour the Singapore Airlines experience.

our menu

DINING DELIGHTS

For your flight from Singapore to Hong Kong/San Francisco, we shall be serving dinner, supper and a light meal before touch-down. Our cabin crew will prepare your meal at your preferred time. (Meal orders will be accepted up to two hours before flight arrival time.)

BETWEEN MEALS



Snacks are available throughout the flight. Please select from our *light bites menu* and make your choice known to our cabin crew.

BEVERAGES

Complement your meals with a selection of premium wines, champagnes, gourmet coffees and teas from our *wine & beverage list*.

Our menu features a range of specially created dishes to enhance your dining pleasure. These include dishes prepared by our International Culinary Panel chefs and a healthy choice of either a low carbohydrate, low cholesterol or meatless main course.

We have available on this menu

-  A dish exclusively created by our International Culinary Panel chef
-  A healthier choice - lower in carbohydrate and calories



sam's choice

A three-time winner of the World Gourmet Summit's Asian Ethnic Chef, Sam Leong is famed for presenting Chinese cuisine with a deliciously contemporary touch. He brings to you his recommendation for a most exquisite dining experience in the sky.

Assorted Asian appetiser
Lobster with enoki mushroom
Chicken julienne in sesame dressing
Tofu with soya bread crumb

~

Double boiled fish head with "Tien Ma" herb and green apple

~

Steamed herbal chicken in natural broth, fine beans with hon shiimeji in xo sauce, mushroom rice


~

Pumpkin puree with coconut ice cream

dinner FROM SINGAPORE TO HONG KONG

Create your gastronomic experience from our selection of tantalising options.


APPETISERS

-  Assorted Asian appetiser
 - Lobster with enoki mushroom*
 - Chicken julienne in sesame dressing*
 - Tofu with soya bread crumb*

Antipasto platter

Serrano ham with burnt pineapple, burrata cheese with pesto, foie gras with mirabelle plum and coconut "Dacquoise"

SOUP

-  Double boiled fish head with "Tien Ma" herb and green apple

Cream of cauliflower with poached quail egg and sauteed mushrooms

SALAD

Radicchio, endive lettuce and radish with cherry tomatoes

Yoghurt citrus dressing

Apple balsamic vinegar

with extra virgin olive oil

MAIN COURSES


-  Steamed herbal chicken in natural broth, fine beans with hon shiimeji in xo sauce, mushroom rice

Seafood hor fun


Chinese style stir fried rice noodles with seafood

A popular Singaporean dish

Seared lamb chops with lemon rosemary jus, grilled vegetable and couscous

-  Seared ocean trout with basil pesto, roasted bell pepper, zucchini, parsnip and broccolini

 Exclusively created by Chef Sam Leong, Singapore

 A healthier choice - lower in carbohydrate and calories

dinner FROM SINGAPORE TO HONG KONG

Create your gastronomic experience from our selection of tantalising options.

FINALE

 Pumpkin puree with coconut ice cream

Warm chocolate fondant with strawberry salad and macadamia ice cream

Selection of Tarago river blue, scormoza affumigata and red cheddar cheeses served with garnishes

Fresh fruits in season

A selection of gourmet coffees & fine teas served with pralines

 Exclusively created by Chef Sam Leong, Singapore

supper FROM HONG KONG TO SAN FRANCISCO

matthew's choice

Matthew 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 sky.



Tapas platter

Grilled octopus with cucumber salad, grilled chorizo sausage with avocado salsa, polenta and beef pastrami

~

Chestnut and mushroom soup, chive, roasted chestnut and foie gras

~

Fillet of beef with ceps-madeira sauce, roasted onion, spinach and spaetzle

~

Warm chocolate cake with vanilla ice cream, chocolate sauce and raspberry

supper FROM HONG KONG TO SAN FRANCISCO

Create your gastronomic experience from our selection of tantalising options

APPETISERS



Tapas platter

Grilled octopus with cucumber salad, grilled chorizo sausage with avocado salsa, polenta and beef pastrami

Tian of lobster with fava beans and jellyfish

Served with cold pea soup

SOUPS



Chestnut and mushroom soup, chive, roasted chestnut and foie gras

Double-boiled chicken soup with Chinese herbs and mushroom

SALAD

Mizuna with shaved fennel and cherry tomato

Ranch dressing

Balsamic and extra virgin olive oil dressing

MAIN COURSES



Fillet of beef with ceps-madeira sauce, roasted onion, spinach and spaetzle

Hong Kong style fish ball rice vermicelli soup

Rice noodle in soup with fish balls, sliced fish cake and choy sum

Grilled Kurobuta pork sirloin with apple balsamic jus, vegetable medley and roasted potatoes

Deepfried prawns tossed with sesame grapefruit honey sauce, stirfried vegetable and steamed rice



Exclusively created by Matthew Moran of Aria Restaurant, Sydney

supper FROM HONG KONG TO SAN FRANCISCO

Create your gastronomic experience from our selection of tantalising options

FINALE

 Warm chocolate cake with vanilla ice cream, chocolate sauce and raspberry

Chilled sago and melon in coconut cream

Selection of Camembert Le Pere, Pont l' Eveque, Tilsit Royalp and Bleu d'Auvergne served with garnishes

Fresh fruits in season

A selection of gourmet coffees & fine teas served with pralines

 Exclusively created by Matthew Moran of Aria Restaurant, Sydney

light bites FROM HONG KONG TO SAN FRANCISCO

Should you fancy a little snack or something more substantial in between your meals, simply make your selection known to our crew, during the flight

NOODLES

Fish porridge

Vegetarian and non vegetarian instant noodles

SANDWICHES

Croissant with creamy chicken and tomato

Roasted mediterranean vegetable in tortilla wrap

SNACKS

Cashew nuts, honeyed walnuts or macadamia nuts

Chips

Cookies

Chocolate bar

Snack bar

A selection from the fruit basket

before touch down FROM HONG KONG TO SAN FRANCISCO

As your destination nears, refresh your senses with our delightful culinary treats

TO START WITH

A choice of apple, tomato or freshly squeezed orange juice

FRUITS

Fresh fruit plate with cottage cheese

STARTERS

Choice of cereals or yoghurt

Cornflakes with milk or Bircher muesli

Plain or fruit yoghurt

ENTREES

Grouper congee

Sliced grouper fillet in rice porridge with deep fried Chinese crullers

Selection of dim sum

Steamed rice flour rolls with prawn and chive, chicken siew mai, scallop dumpling, asparagus dumpling and vegetable fan gor

Apple pancakes with maple syrup, veal sausage and marinated tomato

Fresh eggs prepared on board (baked, boiled or scrambled)

With grilled bacon or chicken sausage, vine ripened tomato, mushrooms and roesti potatoes

FROM THE BAKERY

Assorted breakfast pastries and bread with butter, jam, marmalade or honey

FINALE

A selection of gourmet coffees & fine teas

OUR
wine
connoisseurs

Our consummate wine professionals have meticulously hand picked
a selection of fine wines and spirits from all over the world.
Discover the perfect glass to complement your epicurean journey.

wine connoisseurs

British-born Steven Spurrier was awarded France's "La Personnalité de l'Année (Oenology)" for his service in 1988. An eminent wine consultant and writer, his clients include Christie's for whom he created their famous Christie's Wine Course.



Michael Hill Smith has the distinction of being the first Australian to become a Master of Wine. He was awarded the Order of Australia in 2008 for his contribution to the Australian Wine Industry. He has an eclectic wine life as wine producer, consultant, writer, and international wine judge.



The first Asian to be awarded the prestigious Master of Wine title, Korean-born Jeannie Cho Lee is an international wine judge as well as a regular contributor to renowned wine publications such as Decanter, Wine Spectator and Revue du Vin.



champagnes & wines

CHAMPAGNES



Dom Pérignon 2003

Named after the monk in charge of the cellars at the Abbey of Hautvillers at the end of the 17th century who is credited with having "invented" Champagne, Cuvée Dom Pérignon has an almost mystical reputation. According to the brilliant winemaker-in-chief Richard Geoffroy, quality is based on harmony, a perfect blend of Chardonnay and Pinot Noir grapes where nothing is lost and everything comes together. The 2003 was a heatwave vintage in Champagne which added generosity to Dom Pérignon's classical elegance.



Krug Grande Cuvée

Founded in Reims in 1843, the House of Krug is now managed by the 5th and 6th generations of the Krug family. Rigorous selection and care go into every detail of the "multi-vintage" Grande Cuvée, which offers a magical combination of aromatic complexity, power and finesse with a long, lingering finish. Krug is the ultimate experience in Champagne.

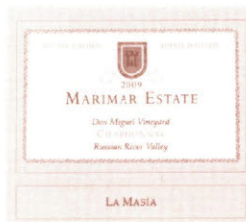
WHITE

CLOUDY BAY



2011 Cloudy Bay Sauvignon Blanc Marlborough, New Zealand

Cloudy Bay is arguably New Zealand's most famous winery. Since its first vintage in 1986, Cloudy Bay Sauvignon Blanc has excited wine drinkers the world over with its racy freshness and zingy flavours and well deserves its cult status. Sauvignon Blanc grown in Marlborough in the South Island has a highly distinctive wine style and has played a major role in establishing New Zealand on the international wine stage.



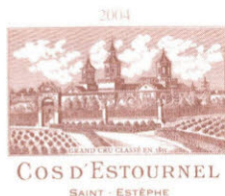
2009 Miguel Torres Marimar Estate 'La Masía' Don Miguel Vineyard Chardonnay, Russian River Valley, USA

Russian River Valley is the home of some of the best Chardonnays and Pinot Noirs. This elegant, restrained Chardonnay was crafted under the watchful eye of founder Marimar Torres of the renowned Torres family in Spain. The vineyard was planted in the mid-1980s and was named after the patriarch, Don Miguel Torres. The crunchy apricot and nectarine flavours are subtle yet long in the finish. The best part of this Chardonnay is its refreshing acidity, reflecting its origins in the southwest corner of the Russian River Valley. The cool climate site, organic farming since 2003 and Torres' deft touch in winemaking all contribute to the minerality and persistence in the finish. Enjoy it with numerous seafood options, from stir-fried fish to shrimp, lobster or crab dishes.

Please accept our apologies if your choice of wines is not available

champagnes & wines

RED



2004 Château Cos d'Estournel Saint-Estèphe, France

With 65 hectares of superbly situated vineyards that adjoin those of Château Lafite-Rothschild in neighbouring Pauillac, Cos d'Estournel is recognised as the leading estate in Saint-Estèphe. The wine is known for its intense, classic Cabernet Sauvignon fruit blended with carefully selected Merlot to provide a rich roundness on the finish. Deep black cherry red, with aromas of crushed summer berries, the succulent concentration of flavour on the palate is now beginning to open up to show the quality and length of the excellent 2004 vintage.



2005 Corton Clos De La Vigne Au Saint Grand Cru Louis Latour

The 2005 is a wonderfully balanced and complex wine with a ripe cherry colour, delicious aromas of red fruits along with more spicy notes that highlight the wine's natural elegance. Finely crafted tannins with beautiful structure combine with a subtle hint of vanilla oak for a long and polished finish.



2006 Mitolo Reiver Shiraz Barossa, Australia

The Barossa Valley is known internationally for classic "Aussie" Shiraz. These wines are rich and full-bodied with a characteristic soft finish. Mitolo is a partnership between Frank Mitolo and cult winemaker Ben Glaetzer. The grapes come from low yielding single vineyard in Greenock in the northern part of the Barossa average vine age is 60 years. This vibrant red wine has great concentration and spice. The palate has a wonderful velvety texture and suppleness and successfully combines power with softness. Pairs very well with richly flavoured red meats.

champagnes & wines

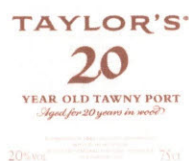
SWEET WHITE



2009 Château Filhot Sauternes

With south-west facing vines surrounding one of the most impressive 18th century Bordeaux Châteaux, Filhot was classified a top Second Growth in 1855 and subsequent generations of the Comte de Vaucelles family have maintained the reputation. Bright yellow-gold with floral aromas that contain white summer fruits, honey and a touch of citrus, the rich sweetness on the plate is lifted by natural acidity to give beautiful length and balance.

PORT



Taylor's Twenty-Year-Old Tawny Port, Douro, Portugal

Matured in oak casks known as "pipes" for a minimum of 20 years, this is a blend of six grape varieties which are indigenous to the high, heat-baked vineyards of Portugal's Upper Douro Valley. Over time the colour turns from dense purple-red through carmine to orange-tawny, the fruit retaining its rich, raisiny concentration and refining into a nutty, spicy, honeyed finish, a taste to linger over. Taylor's was established in 1692 and remains the most famous name in Port.

Please accept our apologies if your choice of wines is not available

Cocktails

MIX OF THE MONTH

Apple Bliss

A tantalizing refreshment of apple juice and bitter lemon mixed with 7-Up

SINGAPORE AIRLINES' UNIQUE CREATIONS

Silver Kris Sling

One of our special touches made with gin, Cointreau, orange juice and pineapple juice, topped with Champagne

Alspritizer

A sparkling mix of vodka shaken with apple juice and 7-Up

Jubilee Lining

A zesty cocktail created with Cointreau, vodka, pineapple juice, topped with soda

Kris in Love

A delightful concoction of white wine stirred with 7-Up

Rumba

An exotic thirst quencher of rum mixed with pineapple juice and 7-Up

Skyhigh

An invigorating recipe featuring vodka, Cointreau and lemon, topped with 7-Up

í Golden Spice

A refreshing, zesty mix with lime cordial, given a spicy relish through equal parts of pineapple juice and ginger ale

í Awaiting the Golden Dawn

A healthy, refreshing mix of pineapple, tomato and orange juice

í Tropical Fizz

An invigorating concoction of pineapple juice and bitter lemon

ALL – TIME FAVOURITES

Singapore Sling

Synonymous with the Lion City since the early 1900s, this classic cocktail is made with dry gin, DOM Benedictine, Cointreau, cherry brandy, Angostura bitters and Grenadine, mixed with lime and pineapple juice

Bloody Mary

A classic blend of vodka, tomato juice, lemon juice with a dash of Worcestershire and Tabasco sauce

í Fruit Spritzer

A simple yet delightfully refreshing mix of apple juice and 7-Up

í Citrus Royale

A thirst quencher made from orange juice and pineapple juices mixed with lime cordial and 7-Up

APPETISING APERITIFS

Campari

Dry Vermouth

SPIRITS

Macallan 12-Year-Old Single Malt Whisky

A time-honoured distillation process and the traditional skills of master craftsmen create a satisfyingly complex single malt characterised by a full-bodied flavour with hints of dried fruit and spice

Hennessy Cognac XO

Johnnie Walker Blue Label

Jack Daniel's Tennessee Whiskey

Bombay Sapphire Gin

Belvedere Vodka

Bacardi Superior

Momono Shizuku Sake

A premium Junmai-Daiginjo sake from Kyoto prefecture, named after a haiku by the famous poet Matsuo Basho

LIQUEURS

Cointreau

Bailey's Original Irish Cream

Choya Umeshu

A traditional Japanese fruit liqueur enjoyed straight or on the rocks

BEER

Tiger

Budweiser

spirits

SPIRITS

Macallan 12-Year-Old Single Malt Whisky

A time-honoured distillation process and the traditional skills of master craftsmen create a satisfyingly complex single malt characterised by a full-bodied flavour with hints of dried fruit and spice

Hennessy Cognac XO

Johnnie Walker Blue Label

Jack Daniel's Tennessee Whiskey

Bombay Sapphire Gin

Belvedere Vodka

Bacardi Superior

Momono Shizuku Sake

A premium Junmai-Daiginjo sake from Kyoto prefecture, named after a haiku by the famous poet Matsuo Basho

LIQUEURS

Cointreau

Bailey's Original Irish Cream

Choya Umeshu

A traditional Japanese fruit liqueur enjoyed straight or on the rocks

BEER

Tiger

Miller Regular

Beverages

Enjoy the invigorating aroma and rich flavour from our selection of the finest brew.

GOURMET COFFEES

Brazil Santos Bourbon

Coffee connoisseurs are sure to appreciate this smooth nutty coffee – the pick of the Brazilian crop.

aroma ●●●●●

body ●●●●●

acidity ●●●●●

Colombian Supremo

Good, all-rounded coffee with light body, balanced acidity and a smooth, rounded flavour that leaves a clean aftertaste.

aroma ●●●●●

body ●●●●●

acidity ●●●●●

Jamaican Blue Mountain

Often called the champagne of coffee, this full bodied classic is rich in aroma and flavour, yet perfectly balanced.

aroma ●●●●●

body ●●●●●

acidity ●●●●●

Kenyan AA 'Kilimanjaro'

It takes that magical combination of temperate climate and volcanic soil to produce this medium bodied coffee with a sharp, intense flavour and rich aftertaste.

aroma ●●●●●

body ●●●●●

acidity ●●●●●

Aroma defines the fragrant scent that the coffee emits when it is just poured.

Body defines the physicality of the coffee when it is in your mouth.

Acidity defines the sharpness of flavour that the coffee has when tasted.

Beverages

Enjoy a selection of hot and cold beverages, anytime you wish.
Simply let us know your preference.

SPECIALTY COFFEES

Brewed Coffee

Our exclusive blend of coffee, freshly brewed

Café Royal

Lightly sweetened coffee with a touch of XO brandy

Espresso

A single shot of premium coffee, the gourmet's choice

Cappuccino

An all time favourite, espresso enriched with an abundance of foamed milk

Café Latte

Mild espresso topped with steamed milk and a dash of foam

Café au Lait

A double espresso topped with steamed milk

Decaffeinated Coffee

A full-flavoured alternative without caffeine

Mocha

A delicious combination of coffee, milk and chocolate

OTHER BEVERAGES

Chocolate

An ideal treat of smooth rich cocoa and milk

Ovaltine

A nutritious chocolate malt drink

Milo

A nutritious drink for that extra energy

Soya Bean Milk

An excellent drink of high quality proteins, available sweetened or unsweetened

Beverages



Led by renowned tea innovator Taha Bouqdid, TWG Tea is the finest luxury tea brand in the world, offering an unsurpassed tea list of over 800 different single-estate harvests and exclusive blends from every tea producing country. TWG Tea proudly presents a selection of some of their finest whole leaf teas to take you on a voyage of discovery.

INTERNATIONAL TEAS*

Royal Darjeeling

An exquisite black tea that develops remarkable overtones of ripe apricots

Nuwara Eliya OP Ceylon

An Orange Pekoe black tea renowned for its light and generous complexity

Earl Grey

A legendary classic blend of black tea richly infused with the finest TWG Tea bergamot

English Breakfast Tea

A timeless classic black tea with an invigorating full bodied and robust flavour

Singapore Breakfast Tea

An exclusive TWG Tea blend of green tea, black tea, vanilla and spices that boasts a sweet, lingering aftertaste

Paris-Singapore Tea

A distinguished green tea blended with fragrant cherry blossoms and red fruits

Alfonso Fruit Tea

A magnificent alliance of black tea, rare mango and a secret combination of TWG Tea fruits and flowers

Moroccan Mint Tea

A perfect blend of delicate green tea and strong Sahara mint

Chamomile

Soft and soothing chamomile flowers yielding a golden, caffeine-free cup

Decaffeinated Earl Grey

A caffeine-free black tea alternative infused with TWG Tea bergamot

Roolbos Red Tea

An enveloping South African caffeine-free red tea that yields a round infusion with a hint of sweetness

IN-HOUSE TEA SELECTION

ASIAN TEAS*

Indian Masala Tea

Fragrant traditional Indian herb tea with a hint of spice

Sencha

Japanese Green tea with a delicate aroma and a fresh, clean taste

CHINESE TEAS

Jasmine

An aromatic green tea, scented with jasmine flowers

Oolong

A smooth tea featuring a distinctive fragrance of orchids

Ti Kuan Yin

A traditional strong and smooth tea, with a sweet taste of ripe guava and sandalwood

HERBAL INFUSIONS

Peppermint

A highly fragrant and distinctively refreshing herbal brew with a natural, caffeine-free taste

Chinese Ginger Tea with Honey

A traditional favourite armed with the gentle bite of ginger

Lung Ching Imperial

An aromatic green tea with a taste of dried melon seeds

Pu-Erh

A strong black tea exuding an earthy fragrance

Pi Lo Chun

A refreshingly smooth tea: sweet and floral with a unique green bean and chestnut fragrance

*Available hot or with ice

cool refreshments

MINERAL WATER

Sparkling

Still

FRUIT JUICES

Apple

Orange

Pineapple

Tomato

Cranberry

SOFT DRINKS

Bitter Lemon

Coke

Coke Light/Coke Zero

Ginger Ale

7-UP

MILK

Full Cream

Low Fat