

BUSINESS CLASS 



*A journey of
culinary delight awaits you*



From left to right:

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)

World Gourmet Cuisine, by our award-winning International Culinary Panel, is another expression of our commitment to excellence. These fine menus offer a delightful blend of modern interpretations and traditional flavours, and when paired with our discerning selection of fine wines and champagne, make for an exquisite dining experience.

Bon appétit!

lunch menu SINGAPORE TO BANGKOK

Starter

Marinated salmon with cucumber salad and mesclun
Citrus dressing

Main

Chicken breast stuffed with chicken forcemeat,
served with crushed new potato, tomato, olive, parsley, and garlic

Pla Kao Lard Prik

Thai style deep fried garoupa fish fillet with mixed vegetables and steamed rice

Roasted kuro buta pork loin

Served with roasted potato, caramelised apple, fine beans, baby carrot, and charcuterie sauce

Finale

Pineapple coconut mousse

Gourmet coffees & selection of fine teas

 Exclusively created by the SIA International Culinary Panel

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

lunch menu BANGKOK TO SINGAPORE

Starter

Thai style assorted seafood salad

Main

 Chicken in tarragon vinegar sauce with vegetables and raisin-basmati rice

Kra pau moo

Thai style pork with fresh basil, vegetables omelette and steamed rice

Steamed fish fillet with tomato sauce, seasonal vegetables and buttered parsley potatoes

Finale

Haagen Dazs ice cream

Gourmet coffees & selection of fine teas

 Exclusively created by Georges Blanc, Vonnas

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

อาหารกลางวัน สิงคโปร์ สู่ กรุงเทพฯ

อร่อยเรียกน้ำย่อย

สลัดแดงกว่ากับปลาแซลมอน
น้ำสลัดสิทริส

อร่อยจานหลัก

อกไก่ทอดใส่ด้วยไก่สับกับเครื่องเทศ
เสิร์ฟพร้อมมันฝรั่ง มะเขือเทศ มะกอก ผักชีฝรั่งและกระเทียม

ปลาเก๋าราดพริก

เสิร์ฟพร้อมผักผักรวมมิตรและข้าวสวย

๕ สันนอกหมูคุโรบุตะย่าง

เสิร์ฟพร้อมมันฝรั่งย่าง แอปเปิ้ลตำราเบลโลซ์ ถั่วแขก
แครอทและซอสซาซุยิแยร์

ปิดท้ายความอร่อย

มูสมะพร้าวสับปะรด

กาแฟลดนิยมนและชาเลิศรส

๕ สูตรพิเศษของ สิงคโปร์ แอร์ไลน์ส

บริษัทฯ ขอสงวนสิทธิ์อาหารที่ท่านเลือกมีไม่เพียงพอ

午餐

曼谷飞往新加坡

饮品

泰国什锦海鲜沙拉

主菜

🔥 龙蒿油醋酱鸡肉佐以蔬菜和葡萄干印度香米饭

清蒸鱼片佐以番茄酱，时蔬和黄油欧芹土豆

甜点精选

上等雪糕

特选单品咖啡与精緻茗茶

🔥 法国佛那斯佐治布朗专为新航创制

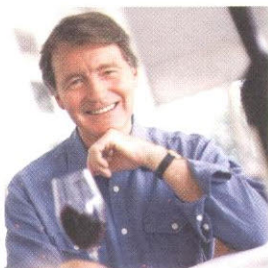
若您所选之美食已派完，我们深表歉意

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.



British-born Steven Spurrier was awarded 'La Personnalité de l'Année (Oenology)' in 1988 for his contributions to French wines. An eminent wine consultant, his work includes the creation of the 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.

champagne & wines

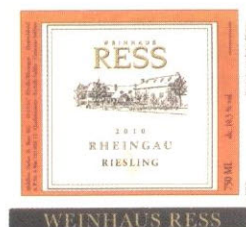
Champagne



Champagne Charles Heidsieck Brut Reserve

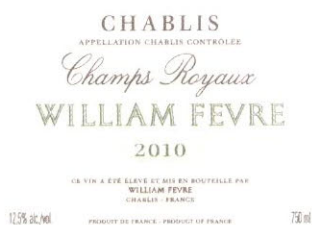
This famous house in the historic city of Reims, capital of the Champagne region, gave its name to the well-known "Champagne Charlies" of the late 19th century, such was the exuberant quality of the wine. It is still so today, for Charles Heidsieck's Champagne Brut Reserve ages in 1,000-year-old chalk cellars for five years before release, to combine elegant effervescence, luxuriant fruit flavours, lightness of texture and a lingering dry finish.

White



2010 Weinhaus Ress Rheingau Riesling, Germany

Weinhaus Ress of the famous Balthasar Ress estate has produced this wine to the expectations of international connoisseurs, balancing fresh flavours, low acidity, and making it a light style Riesling. Although 2010 was a very low yield vintage, the great care taken transporting the hand-harvested grapes directly into the wine press, enabled the wine producers to arrive at an exquisite wine displaying green apple aromas, lively fruit, racy acidity and a touch of distinct minerality. A great wine to be enjoyed with white meats and spicy Asian food.



2010 William Fèvre Champs Royaux Chablis, Burgundy, France

The white wines of Chablis, made from the Chardonnay grape planted on chalky soils in northern Burgundy, are justifiably among the most famous of French wines. Pale in colour with a lovely white flowers/white fruits bouquet, beautifully precise fruit and a clear, dry finish, the excellent 2010 vintage shows its characteristics to perfection.

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

wines & port

Red



2008 Brolio Chianti Classico Tuscany, Italy

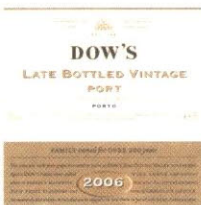
The Ricasoli family built the historic Castello di Brolio in 1141 and the ancestor of current owner Barone Francesco Ricasoli laid down the rules for the wines of Chianti in the late 1800s. Produced principally from Tuscany's most famous grape variety Sangiovese that gives the intense ruby colour, the wine shows aromas of red berry fruit with liquorice spice, great depth of flavour on the palate with a velvety yet firm finish. 2008 was an excellent vintage that is now showing its best.



2008 Château Preuillac Cru Bourgeois Medoc, Bordeaux, France

Established in 1869 on sandy-gravelly soil to the north of Bordeaux's famous Medoc region, Château Preuillac produces classically elegant wines from a blend of Merlot and Cabernet grapes. 2008 was a good vintage which is now showing very well indeed. This wine won a Gold Medal at the Concours Generale de Bruxelles in 2009.

Port



2006 Dow's Late Bottled Vintage Port, Douro, Portugal

Dow's, established in 1798, is one of the oldest Port Houses. It owns two superb estates in the Upper Douro – Quintas Senhora da Ribeira and Bomfim – which form the basis for this splendid vintage 2006, bottled unfiltered to preserve all the fruit in late 2011, after maturing for five years in the large oak casks known as "Pipes". Deep crimson in colour, with a nose of black berry fruits and spices, full and plummy with very long-lasting rich flavours on the palate, a perfect end to a meal.

cocktails

Featured Mix

Apple Bliss

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

Cocktails

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 & pineapple juice

Silver Kris Sling

One of Singapore Airlines' special touches, this cocktail is a delicious mix of gin, Cointreau, orange juice and pineapple juice, topped with champagne

Alspritzer

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

Rumba

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

Jubilee Lining

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

Skyhigh

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

Kris in Love

A delightful concoction of white wine stirred with 7-UP

Bloody Mary

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

spirits

Aperitifs

Campari

Dry Vermouth

Non-alcoholic Cocktails

Golden Spice

Fruit Spritzer

Awaiting The Golden Dawn

Citrus Royale

Tropical Fizz

Spirits

Courvoisier XO Fine
Champagne

Absolut Vodka

Chivas Regal Scotch Whisky

Bacardi Superior

Johnnie Walker Black Label

Bombay Sapphire Gin

Jack Daniel's Tennessee
Whiskey

Premium Ginjo Sake
Tamanohikari

Highland Park 12-Year-Old
Single Malt Whisky

Liqueurs

Cointreau

Bailey's Original Irish Cream

Beer

International Selection

Stout

Guinness Stout

beverages

Gourmet Coffee Beans

For a more invigorating aroma and richer-flavoured coffee, choose from some of the world's finest coffee beans to go into your speciality coffee.

Brazil Santos Bourbon

A smooth, nutty coffee with a balanced body and clean aftertaste

Colombian Supremo

A good, all-rounded coffee with a light body and a smooth, clean aftertaste

Kenyan AA Kilimanjaro

A medium-bodied coffee with a sharp, intense flavour and rich aftertaste

*Speciality Coffees**

Brewed Coffee

Decaffeinated Coffee

Espresso

A single shot of premium coffee

Cappuccino

Espresso topped with foamed milk

Mocha

A combination of coffee, milk and chocolate

Café Royal

Lightly sweetened coffee with a touch of XO

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

English Breakfast Tea

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

Chamomile

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

Singapore Breakfast Tea

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

Earl Grey

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

Nuwara Eliya OP Ceylon

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

Decaffeinated Earl Grey

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

Paris-Singapore Tea

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

In-House Tea Selection

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

Asian Teas*

Sencha

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

Indian Masala Tea

Fragrant traditional Indian herb tea with a hint of spice

Chinese Teas

Jasmine

An aromatic green tea, scented with jasmine flowers

Oolong

A smooth tea featuring a distinctive fragrance of orchids

Pu-Erh

A strong tea exuding an earthy fragrance

* Available hot or with ice

*Other Beverages**

Hot Chocolate

Milo

Mineral Water

Sparkling

Still

Fruit Juice

Apple

Orange

Pineapple

Tomato

Soft Drinks

Bitter Lemon

Coke

Coke Light/Coke Zero

Ginger Ale

7-Up

Milk

Full Cream

Low Fat

* Available hot or with ice



**SINGAPORE
AIRLINES**

A great way to fly

A STAR ALLIANCE MEMBER

