



Note to Editors
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Annexe A

THE ENHANCED SINGAPORE AIRLINES IN-FLIGHT DINING EXPERIENCE

SIA Chefs' Selection

At the heart of the enhanced dining experience is *SIA Chefs' Selection*, a new in-flight menu category, developed by the Airline's in-house and guest chefs, in collaboration with its catering partners. It features more than 100 new and refreshed appetisers, main courses, and desserts across all cabin classes, bringing together comforting and familiar flavours, regional favourites, thoughtfully reimaged classics, and new culinary creations.

Where possible, SIA sources fresh, seasonal ingredients from local producers across its network, allowing customers to enjoy them when they are at their peak in quality, freshness, and flavour. These ingredients are paired with carefully considered cooking techniques that enhance their natural character while ensuring each dish performs at its best in the in-flight environment.

Mr Damien Le Bihan, Food and Beverage Director, Singapore Airlines, said: "Food is closely connected to comfort, emotion, and memory, and these connections inspire us as chefs to create dishes that evoke a sense of home for our customers. Every *SIA Chefs' Selection* dish reflects the expertise of our in-house and guest chefs. Whether preserving the authenticity of a regional favourite, reimaging a classic, or introducing new flavours, our goal is to create a distinctive dining experience that meets the high standards our customers expect from Singapore Airlines."

SIA's guest chefs include Monica Galetti (the United Kingdom), Nandu Jubany (Spain), Sanjeev Kapoor (India), Sid Sahrawat (New Zealand), Yoshihiro Murata (Japan), and Zhu Jun (China). Inspired by their heritage and the specialties of their home countries, they create dishes featuring distinctive local flavours and expertise

to selected flights, complementing the work of SIA's in-house chefs and broadening the variety of destination-inspired offerings.

SIA Chefs' Selection is complemented by the Airline's wider dining programmes. These include *Book the Cook*, which allows eligible Suites, First Class, Business Class, and Premium Economy Class customers to pre-order a selection of main courses, including Singaporean favourites, international dishes, wellness options, and destination-inspired creations. Customers may also pre-order or choose from SIA's regular in-flight menus and a wide range of special meals to meet dietary, religious, medical, and other requirements.

Highlights from *SIA Chefs' Selection*

- The ***Fusion Harmony Rojak (Suites, First Class, and Business Class Appetiser)*** is a popular salad in Singapore that brings together sweet, sour, spicy, and umami flavours. It features crisp Sakura dried shrimp, Japanese cucumber, *bangkwang* (turnip), blanched bean sprouts, and roasted crullers, pineapple, and starfruit, with soft *tau pok* (fried beancurd) to absorb the tangy-sweet rojak sauce and roasted peanuts for texture.
- ***Retro Meets Modern Prawn Cocktail (Business Class Appetiser)*** reinterprets the classic with prawns, tangy cocktail sauce, Japanese cucumber, shaved fennel, seasonal rock melon, and edible flowers. Suites and First Class customers enjoy ***Lobster Royale (Suites and First Class Appetiser)***, an elevated version with lobster as the star ingredient.
- ***Poached Maine Lobster with Champagne Sauce (Suites and First Class Main Course)*** features slow-poached Maine lobster shell-on with buttery Savoy cabbage, grilled baby leeks, roasted sweet potatoes, borage cress, and a Champagne cream sauce.

- The ***Roasted Cauliflower Steak with Chimichurri on Parsnip Mustard Purée with Semi-Dried Heirloom Cherry Tomatoes (Business Class Main Course)*** is an oven-roasted variation of a cauliflower steak, with smoky sweetness, topped with vibrant chimichurri on a parsnip purée, finished with roasted heirloom tomato and micro herbs.
- The ***Beef Short Rib Sambal Percik with Nasi Kerabu (Suites and First Class Main Course)*** draws on the rich culinary heritage of the Nusantara. Tender braised beef short rib is glazed with *sambal percik*, a coconut-based sauce infused with lemongrass, *galangal* (blue ginger), and chilli. It is served with *nasi kerabu*, a herb-infused rice naturally coloured with butterfly pea flower, and a vegetable salad, finished with toasted coconut and lime.
- A vegetarian version of this is ***Jackfruit Opor with Blue Pea Rice (Business Class Main Course)***, featuring young jackfruit slow-cooked in a *rendang* spice paste made of lemongrass, *galangal*, and toasted coconut. It is served with *nasi kerabu*, fresh herb salad, and *galangal* crumb.
- ***Char Siew Wonton Noodle (Business Class Main Course)***, a Cantonese-style noodle dish and a long-standing customer favourite, features sweet-smoky *char siew* (pork belly) that is marinated overnight and roasted in three stages to develop deeper flavour and a caramelised glaze. It is served with *al dente* bamboo noodles and fragrant pork lard oil for richness and umami.
- ***Sous-Vide Chicken Thigh Roulade with Chicken and Pearl Barley Broth (Suites and First Class Main Course)*** features tender, sous-vide chicken thigh roulade served in a comforting chicken and pearl barley broth, with grilled seasonal vegetables, olives, and fresh basil. This dairy-free dish combines lean protein, fibre-rich barley, and antioxidant-rich ingredients for a wholesome, nourishing meal.

- *Cheng Tng*, a classic Chinese dessert, has been reinterpreted across cabin classes. Suites and First Class customers can enjoy ***Cheng Tng Gelée Tremblante (Suites and First Class Dessert)***, with longan-infused jelly, red date sherbet, and longan honey broth. Business Class customers enjoy a chilled, refreshing bowl of ***Classic ChengTng (Business Class Dessert)*** with longan, red dates, lotus seeds, barley, and snow fungus in a sweet broth. Premium Economy Class and Economy Class customers can enjoy a palate-cleansing variations of ***Cheng Tng Jelly (Premium Economy Class and Economy Class Dessert)*** that retain the familiar flavours of the traditional recipe.
- ***Tandoor Roasted Paneer with Velvet Gravy (Suites, First Class, Business Class, Premium Economy Class, and Economy Class Main Course)*** is presented in distinct interpretations. Suites, First Class, and Business Class customers enjoy paneer with a seasoned filling and tandoori spices, baked in a clay oven, and served with *pasanda* gravy, smoked eggplant, five-lentil curry, and basmati rice with carrot and cauliflower. Premium Economy Class and Economy Class customers can enjoy clay oven-baked paneer, marinated in the same spices for the distinct flavour, and served with the same accompaniments.
- ***Irish Lamb Stew (Premium Economy Class Main Course)*** draws on hearty Irish cooking, with tender lamb slowly simmered with root vegetables and served with buttered cabbage scented with caraway seeds and new potatoes.
- ***Chicken Stroganoff with Aromatic Pilaf Rice and Roasted Vegetables (Premium Economy Class Main Course)*** features tender chicken braised in a creamy, savoury sauce, served with fragrant pilaf rice, and roasted peppers and squash for added sweetness, colour, and texture.
- ***Roasted Chicken Breast with Black Pepper Sauce (Economy Class Main Course)*** features roasted chicken breast served with fragrant lentil rice and roasted

cashew nuts, finished with a bold black pepper sauce, for a comforting and satisfying dish.

- ***Oriental-style Fish with Yellow Bean Sauce, Asian Greens, and Rice (Economy Class Main Course)*** features tender fish in a savoury yellow bean sauce, served with steamed rice, seasonal Asian greens, and sweet corn for a comforting, well-balanced meal.

Refined Beverage Offerings

Complementing the dining menu is a refined beverage programme, including a curated portfolio of champagnes and wines selected by SIA's panel of experts and in-house team. This includes labels from producers in Australia, France, Germany, Italy, New Zealand, the United States, and beyond, offering customers a diverse selection from around the world. SIA visits and explores potential opportunities with existing and prospective suppliers, working closely with them to introduce new and distinctive labels for customers.

First Class customers continue to enjoy a world-class champagne selection, including *Krug Grande Cuvée*, *Louis Roederer Cristal*, *Taittinger Comtes de Champagne*, *Charles Heidsieck Blanc des Millénaires*, and *Bollinger La Grande Année*. Business Class customers can look forward to the exquisite *Charles Heidsieck Brut Réserve NV* and *Piper-Heidsieck Vintage*. In Premium Economy Class, customers can enjoy *Champagne Victoire Brut Prestige NV*.

SIA is known for its French wine selection, which showcases diverse expressions across appellations and styles – from the structured elegance of Bordeaux to the refined, terroir-driven character of Burgundy. The selection features producers renowned for their heritage, distinctive terroirs and winemaking expertise, including *Château Ducru-Beaucaillou* and *Château Pichon Longueville Comtesse de Lalande* from Bordeaux, alongside Burgundy producers *Domaine William Fèvre*, *Château de Meursault*, *Domaine Arlaud*, and *Maison Albert Bichot*.

SIA's wider beverage programme also includes an extensive range of cocktails, spirits, sake, liqueurs, and beers, alongside mocktails, juices, soft drinks, non-dairy beverages, coffees, and teas.

New spirits options include an SIA-exclusive blended whiskey from Japan's *Komoro Distillery* in Suites and First Class; *Bowmore 19 Year Old Pinot Noir Cask Finish* single-malt Scotch whiskey, *Roku Botanical Kasane Edition* gin, and *Danzka Forty* vodka in Business Class; and *Whyte & Mackay* blended Scotch whiskey in Premium Economy Class and Economy Class.

Custom-Designed Serviceware and Glassware

Meals in Suites, First Class, and Business Class will be served on new custom-designed serviceware to elevate their presentation and enjoyment.

SIA is the first airline to introduce chinaware from Christofle, the French luxury tableware maison, on board its flights. Inspired by Christofle's *Malmaison Impériale* collection, the design incorporates a reinterpretation of the Airline's signature batik motif.

For First Class, the intricate and delicately detailed design creates an elegant and refined look. Business Class customers can look forward to a bolder, larger-scale design, creating a distinctive visual expression that complements the table setting.

Suites and First Class customers will enjoy beverages served in custom-designed Christofle glassware. Elongated wine-glass stems provide a more comfortable grip, while tulip-shaped champagne glasses enhance aromas and flavour, complementing the dishes and service throughout the dining experience.

Distinctive Touches in the Dining Experience

The enhanced dining experience is brought to life by SIA's cabin crew, whose knowledge, attentiveness, and care remain central to every meal on board.

Suites and First Class customers continue to enjoy flexible dining, choosing when they would like their meal served during the flight.

With the launch of SIA's new First Class cabin products, customers travelling together can enjoy companion dining, with selected seats converted into a shared space where they can dine face-to-face.

In Suites and First Class, selected dishes may be presented with distinctive touches. Cabin crew may also offer beverage recommendations to complement customers' meal selections.

Together, these service touches bring greater personalisation, interaction, and discovery to the dining experience, delivered with the warmth and hospitality associated with Singapore Airlines.