

WORLD GOURMET CUISINE

Whether travelling on Singapore Airlines Suites, First, Business or Economy Class, customers can expect a culinary feast, for both the eyes and the palate. Singapore Airlines' World Gourmet Cuisine boasts a selection of exclusive and tantalising signature dishes, specially designed to delight even the most discerning tastebuds.

International Culinary Panel

In September 1998, Singapore Airlines set up the International Culinary Panel, comprising award-winning chefs from the culinary capitals of the world. The Panel works closely with the Airline's own chefs, to specially create the unique selection that is available on board. The Panel includes:

- **Alfred Portale of the United States**
Internationally lauded pioneer of New American Cuisine, Chef Portale's Gotham Bar and Grill is renowned all over the United States.
- **Georges Blanc of France**
Chef Blanc has been consistently awarded the three-star rating in the Michelin Guide.
- **Matthew James Moran of Australia**
Chef Moran has received two prestigious Chef's Hat by the influential Sydney Morning Herald Good Food Guide. He was the youngest chef ever to be given the coveted award when he was first recognised in 2001.
- **Sam Leong of Singapore**
Renowned for his ability to give Chinese cuisine a modern touch with the use of Western and Asian spices, Chef Leong has received numerous accolades, among which are a number of World Gourmet Summit Awards of Excellence.
- **Sanjeev Kapoor of India**
Chef, TV host, author of many best selling cookbooks, restaurateur and winner of several culinary awards, Master Chef Sanjeev Kapoor's innovations in Indian cuisine have made him a household name in India and abroad.

- **Suzanne Goin of the United States**
Renown for her inventive and distinctly Californian style with preparations rooted in classic culinary traditions. Chef and Restaurateur of three award-winning restaurants, Lucques, A.O.C and Tavern, and has won many accolades for her culinary expertise and creations.
- **Yoshihiro Murata of Japan**
One of the very few chefs able to discuss Japanese cuisine from a global perspective and whose creations are famed for their subtle French accent. His restaurant, Kikunoi, which has branches in Kyoto and Tokyo, was awarded three Michelin stars in the newly published Michelin Guide Kyoto & Osaka 2010 and two stars by Michelin Guide Tokyo 2008 respectively.
- **Zhu Jun of China**
Winner of Excellent Chef at the 15th China Chef Festival, Chef Zhu's dishes carry his signature Shanghainese influence, with a dash of Sichuan, Huaiyang, Fujian and Guangdong touches.

A selection of the finest wines, handpicked for Singapore Airlines by our panel of renowned wine consultants, complements Singapore Airlines' World Gourmet Cuisine.

Customers who require special meals for religious or medical reasons are also catered for, with meal requests taken at the time of reservation.

Singapore Airlines A380 Suites & First Class

- With the Airline's extensive menu, customers can look forward to an exquisite dining experience. On flights of four hours or more, this experience is further enhanced as they will not only have the flexibility to dine whenever they prefer, but also select or skip courses as they wish.
- As part of our World Gourmet Cuisine selection, customers also have the option of pre-selecting a main course dish of their choice from the Airline's *Book the Cook* service, available on all flights departing from Singapore and selected flights arriving into Singapore.
- All meals are served on fine bone china and crystalware specially designed by Givenchy. In addition, our Asian culinary offerings, ranging from Kyo-Kaiseki, Shahi Thali to Popular Singaporean selections such as the Singapore Chicken Rice, are presented in serveware specially designed to enhance the authenticity of these dishes.
- On long-haul flights, an array of savoury and sweet items including biscuits, Asian noodles or fresh fruit are available as a snack at anytime.

- Customers can also choose from a wide range of gourmet bread rolls. The selection of bread rolls offered during the course of the year includes ciabatta, focaccia, sesame seed kaiser rolls and kalamata olive bread and four flavours of extra virgin olive oil (extra virgin, balsamic vinegar, truffle and basil).
- Our finest coffee selection includes Brazil Santos Bourbon, Colombian Supremo, Kenyan AA Kilimanjaro and Jamaican Blue Mountain.
- Customers who prefer tea can select from an extensive range of International, Asian and Chinese tea blends.

Business Class

- The Airline's *Book the Cook* service, where customers may pre-select the main course dish of their choice from specially designed menus, is available to customers on all flights departing from Singapore and selected flights arriving into Singapore.
- A level of service in keeping with First Class is offered to Singapore Airlines Business Class customers, with meals served in service-ware specially designed by Givenchy, and a cheeseboard service featuring the finest cheeses.
- An enhanced snack service is available on long-haul flights. Customers can choose from sandwiches and a selection of savoury and sweet items such as biscuits, soup, instant noodles or fresh fruit.
- A fine selection of brewed coffee comprising Brazil Santos Bourbon, Colombian Supremo, and Kenyan AA Kilimanjaro is available for all Business Class customers.
- An extensive range of International, Asian and Chinese tea blends.

Economy Class

- Singapore Airlines tailors the menus to suit customer tastes. For example, on the Singapore-Beijing route, passengers can select from a complete International or Asian menu choice.
- On most long-haul flights, Singapore Airlines also offers snacks like savoury buns/sandwiches and a selection of savoury and sweet items such as fresh fruit, biscuits, fruit bars, chocolate bars or muesli bars.

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