



## THE ENHANCED SINGAPORE AIRLINES IN-FLIGHT DINING EXPERIENCE

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### *SIA Chefs' Selection*



**File Name: First Class and Business Class Appetisers, Main Courses, and Desserts**

*A selection of First Class and Business Class SIA Chefs' Selection dishes (clockwise from top left): Cheng Tng Gelée Tremblante (Suites and First Class Dessert), Lobster Royale (Suites and First Class Appetiser), Fusion Harmony Rojak (Suites, First Class, and Business Class Appetiser), Caramelised Apple Tart with Vanilla Mascarpone Chantilly (Business Class Dessert), Char Siew Wonton Noodle (Business Class Main Course), and Beef Short Rib Sambal Percik with Nasi Kerabu (Suites and First Class Main Course).*

**File Name: First Class Dining**

*Singapore Airlines' Suites and First Class dining featuring SIA Chefs' Selection dishes: Lobster Royale appetiser (bottom right), Lobster Bisque soup (bottom left), Sous-Vide Chicken Thigh Roulade with Chicken and Pearl Barley Broth main course (centre), and Apple Trompe-L'œil with Granny Smith Sherbet and Vanilla-Poached Apple dessert (top centre).*

**File Name: Business Class Dining**

*Singapore Airlines' Business Class dining featuring SIA Chefs' Selection dishes: Fusion Harmony Rojak appetiser (bottom right), Singapore Style Prawn Noodle Soup main course (centre), and Caramelised Apple Tart with Vanilla Mascarpone Chantilly dessert (top centre).*



**File Name: Premium Economy Class Dining**

*Singapore Airlines' Premium Economy Class dining featuring the Irish Lamb Stew with Buttered Cabbage, Caraway, and Potatoes main course from SIA Chefs' Selection.*



**File Name: Economy Class Dining**

*Singapore Airlines' Economy Class dining featuring the Roasted Chicken Breast with Black Pepper Sauce and Lentil Rice with Roasted Cashew Nuts main course from SIA Chefs' Selection.*



**File Name: Tandoor Roasted Paneer Across Cabin Classes**

*Tandoor Roasted Paneer with Velvet Gravy main course presented in distinct interpretations across cabin classes (clockwise from left): Economy Class, Suites and First Class, Premium Economy Class, and Business Class.*



**File Name: Cheng Tng Across Cabin Classes**

*Different interpretations of Cheng Tng dessert across cabin classes (clockwise from top centre): Cheng Tng Gelée Tremblante in Suites and First Class, Cheng Tng Jelly in Economy Class and Premium Economy Class, and Classic Cheng Tng in Business Class.*



**File Name: Apple Tart Across Cabin Classes**

*Different interpretations of Apple Tart dessert across cabin classes (clockwise from left): Apple and Oat Crumble Cake with Vanilla Sauce in Economy Class, Apple Trompe-L'œil with Granny Smith Sherbet and Vanilla-Poached Apple in Suites and First Class, Apple Crumble Flapjack with Vanilla Anglaise in Premium Economy Class, and Caramelised Apple Tart with Vanilla Mascarpone Chantilly in Business Class.*



**File Name: First Class Lobster Royale  
and Business Class Retro Meets Modern Prawn Cocktail**

*Retro Meets Modern Prawn Cocktail (left) is a Business Class appetiser, while Lobster Royale (right) is an elevated version with lobster as the star ingredient, served in Suites and First Class.*



**File Name: First Class Lobster Royale**

*Lobster Royale is an appetiser served in Suites and First Class, featuring steamed lobster tail, a tangy cocktail sauce, Japanese cucumber, shaved fennel, seasonal rock melon, and edible flowers.*



**File Name: First Class Citrus-Marinated Lobster**

*Citrus-Marinated Lobster with Black Bean Quinoa, Fennel, Berries, and Lime Dressing (Suites and First Class Appetiser) features a tender lobster tail marinated in olive oil and sea salt, paired with quinoa and black beans. It is served with shaved fennel, fresh blueberries, pomegranate seeds, and micro cress, and finished with a zesty lime dressing for a bright, refreshing balance.*



**File Name: First Class Poached Maine Lobster with Champagne Sauce**

*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.*



**File Name: First Class Beef Short Rib Sambal Percik with Nasi Kerabu**

*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.*



**File Name: First Class Sous-Vide Chicken Thigh Roulade with Chicken and Pearl Barley Broth**

*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.*



**File Name: First Class Cheng Tng Gelée Tremblante**

*Suites and First Class customers can enjoy the Cheng Tng Gelée Tremblante dessert, which features longan-infused jelly, red date sherbet, and longan honey broth.*



**File Name: Business Class Retro Meets Modern Prawn Cocktail**

*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.*



**File Name: Business Class Char Siew Wonton Noodle**

*Char Siew Wonton Noodle (Business Class Main Course) is a Cantonese-style noodle dish that features sweet-smoky char siew (pork belly) 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.*



**File Name: Business Class Roasted Cauliflower Steak**

*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.*



**File Name: Business Class Singapore Style Prawn Noodle Soup**

*Singapore Style Prawn Noodle Soup (Business Class Main Course) is a Singaporean favourite featuring yellow noodles and vermicelli in a rich, slow-simmered prawn and pork broth. It is served with succulent prawns, tender pork ribs, kang kong, and bean sprouts for a comforting balance of umami and freshness.*



**File Name: Business Class Jackfruit Opor with Blue Pea Rice**

*Jackfruit Opor with Blue Pea Rice (Business Class Main Course) features 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.*



**File Name: Business Class Vegetarian Nasi Padang**

*Vegetarian Nasi Padang (Business Class Main Course) is a vegetarian interpretation of nasi padang featuring shredded jackfruit rendang, crisp fried tempeh, and eggplant in a spicy balado chilli sauce. It is served with fluffy jasmine rice and a refreshing salad of blanched vegetables tossed with spiced grated coconut.*



**File Name: Premium Economy Class Irish Lamb Stew**

*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.*



**File Name: Premium Economy Class Chicken Stroganoff with Aromatic Pilaf Rice and Roasted Vegetables**

*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, roasted peppers, and squash for added sweetness, colour, and texture.*



**File Name: Economy Class Roasted Chicken Breast**

*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.*



**File Name: Economy Class Oriental-style Fish with Yellow Bean Sauce, Asian Greens**

*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.*

**Custom-Designed Serviceware**



**File Name: First Class Christofle Serviceware Details (Photo by Christofle)**

*A selection of the new Suites and First Class serviceware from Christofle, featuring an intricate and delicate design. (Photo: Christofle)*



**File Name: Business Class Christofle Serviceware Details (Photo by Christofle)**

*The new Business Class serviceware feature a bolder, larger-scale design, creating a distinctive visual expression that complements the table setting. (Photo: Christofle)*