



SUITES



## DESIGNED TO DELIGHT YOU

Welcome aboard Singapore Airlines. We invite you to take repose in your seat as your dining experience unfolds at your leisure and delight your senses. Savour culinary perfection from the exceptional menu by our International Culinary Panel of acclaimed chefs from the world over. Sit back and enjoy your meals, prepared at your preferred time.

Yoshihiro Murata (Japan)



Suzanne Goïn (USA)



Carlo Cracco (Italy)



Zhu Jun (China)



Georges Blanc (France)



Sanjeev Kapoor (India)



Matthew Moss (Australia)



Complement your meals with our award winning wines curated by our panel of wine connoisseurs and a specially selected range of premium beverages. An experience like no other, on a table reserved for you in the sky.



Michael...



Jeannie Cho Lee



Oz Clarke

SUPPER

*Regarded as one of the few Grand Masters of French cuisine, three-star Michelin chef Georges Blanc blends time-honoured tradition and modern innovation to bring to life flavours of the season. He brings to you his recommendation for a most exquisite dining experience in the sky.*



*Georges Blanc*

*georges' choice*

*Appetiser*

**Marbled Duck Confit Terrine**  
With fine mesclun leaves, cherry tomato and white balsamic dressing

**Chestnut Veloute**  
Served with black truffles

*Main Course*

**Roasted Free Range Chicken Supreme**  
Buttered vegetable medley, polenta with spinach and red wine sauce


*Dessert*


**Moist Bitter Chocolate Tart**  
Served with raspberry and vanilla ice cream

SUPPER


*Appetiser*


**Chilled Malossol Caviar**  
With Blinis and condiments

 **Marbled Duck Confit Terrine**  
With fine mesclun leaves, cherry tomato and white balsamic dressing

 **Chestnut Veloute**  
Served with black truffles


*Main Course*

 **Bak Chor Mee**  
Egg noodles in pork broth garnished with sliced and minced pork, pork ball, braised mushroom, lettuce, fried pork lard and dried sole served with sliced red chilli

 **Roasted Free Range Chicken Supreme**  
Buttered vegetable medley, polenta with spinach and red wine sauce

**Gaeng Masaman Neau**  
Thai style Masaman curry beef, seasonal vegetables and steamed jasmine rice


*Dessert*


 **Moist Bitter Chocolate Tart**  
Served with raspberry and vanilla ice cream

**Selection of Cheeses**  
Shorpsire Blue, Brie, Tilsiter and Saint Paulin with accompaniments and crackers

*From The Bakery*

**Assorted Bread Rolls and Gourmet Breads**  
Served with selection of butter or flavoured olive oil

 *Exclusively created by Georges Blanc, Vonnas*

 *A popular local fare dish*

SUPPER

*Hot Beverage*

**Coffee and Tea**

A wide selection of flavours is available in the beverage section

DELECTABLES

*We have a variety of snacks available on request throughout the flight.  
Approach our cabin crew and they will be glad to assist you.*

*Noodles*

A selection of bee hoon or kway teow with choice of:-

Fish balls, minced chicken

*P* - Leafy greens and mushroom

**Vermiceli Soup with Prawn**

With leafy greens

**Tom Yum Instant Noodles**

**Chicken Instant Noodles**

**Vegetarian Curry Instant Noodles**

*P Specially prepared vegetarian choice*

DELECTABLES

Snacks

Soup of the Day

Assorted Buns and Muffins

☞ Roasted Pumpkin, Feta Cheese and Sundried Tomato Sandwich

Seeded Sourdough with Roasted Beef

Assorted Nuts

Chocolate Bar

Potato / Corn Chips

Snack Biscuit

Cookies

Dried Fruit Snack

Crunchy Granola Oat and Honey Bar

☞ Specially prepared vegetarian choice

BREAKFAST

Fruit

Selection of Sliced Fresh Fruits

Starter

Cornflakes

With skim or full cream milk

Bircher Muesli

Rolled oat soaked in milk and natural yoghurt with fresh berries, toasted almonds and mixed berry compote

Fruit Yoghurt

Main Course

Fresh Eggs with Caviar

Prepared baked, scrambled or boiled

With vine ripened tomato, mushroom and roesti potato

Choice of smoked salmon or chicken sausage

Nasi Padang by Rumah Makan Minang

Steamed white rice with chicken braised in coconut curry, baked fish in lemongrass and turmeric marinade, eggplant with chilli confit, Padang-style vegetable salad and Indonesian emping (Belingo nuts) crackers  
Founded in 1954, Rumah Makan Minang serves authentic Nasi Padang dishes with recipes dating as far back as the 1940s

Selection of Dim Sum

Seafood dumpling in superior soup, pork siew mai, seafood pickle cabbage dumpling, steamed pork pot sticker and vegetarian dumpling

☞ Spiced Buckwheat and Pumpkin Pancakes

Wholesome buckwheat and pumpkin pancakes with vanilla bean coconut yogurt

Toasted pumpkins seeds and maple strawberry and orange.

Digestive Support | Immune Boosting | Micronutrient Rich

☞ Exclusively created for Singapore Airlines by COMO Shambhala

SINGAPORE TO  
FRANKFURT

## BREAKFAST

*From The Bakery*

**Assorted Bread Rolls and Breakfast Pastries**  
Served with butter and fruit preserve

*Hot Beverage*

**Coffee and Tea**  
A wide selection of flavours is available in the beverage section

FRANKFURT TO  
NEW YORK

## LUNCH

*Johann Lafer is one of Germany's best-known chefs, a television personality, and a popular cookbook author. As a famous celebrity-chef, he inspires millions of viewers with his expert knowledge and passion. He succeeds in creating excellent dishes where exotic culinary experiences flow into his creative, local, and fresh cuisine. Singapore Airlines is proud to offer Johann Lafer's culinary philosophy as part of our renewed collaboration for Suites, First and Business Class passengers.*

### *lafer's selection*

*Appetiser*

**Beetroot Stained Smoked Salmon**  
Sea asparagus, potato buff, beetroot and wasabi dressing

**Creamy Field Salad and Rocket Soup**  
Grissini Bread stick and Pecorino cheese

*Main Course*

**Savoy Cabbage Beef Roulade with Onion Sauce**  
Madeira potatoes and pickled cabbage

*Dessert*

**Choux Pastry Filled with Poppy Cream**  
On citrus fruit minestrone

LUNCH

*Canape*

**Singapore Chicken Satay**  
With onion, cucumber and spicy peanut sauce

*Appetiser*

**Chilled Malossol Caviar**  
With Blinis and condiments



**Beetroot Stained Smoked Salmon**  
Sea asparagus, potato buff, beetroot and wasabi dressing



**Creamy Field Salad and Rocket Soup**  
Grissini Bread stick and Pecorino cheese

*Main Course*



**Savoy Cabbage Beef Roulade with Onion Sauce**  
Madeira potatoes and pickled cabbage

**Kai Krapow**

Thai style stir-fried chicken with sweet basil, chilli, vegetables and steamed rice

**Slow Roasted Pork Belly with Red Wine Sauce**

Braised red cabbage with bacon, green beans and roasted potatoes

**Seafood 'La Mian' Noodle**

Wheat noodle in rich broth garnished with steamed seafood and vegetables



*Exclusively created by Chef Johann Lafer, Germany*

LUNCH

*Dessert*



**Choux Pastry Filled with Poppy Cream**  
On citrus fruit minestrone

**Chocolate and Coffee Tart**  
Mango sauce

**Gourmet Cheese Served with Garnishes**

**From the Basket**

A variety of fresh fruits

*From The Bakery*

**Assorted Bread Rolls and Gourmet Breads**

Served with selection of butter or flavoured olive oil

*Hot Beverage*

**Coffee and Tea**

A wide selection of flavours is available in the beverage section



*Exclusively created by Chef Johann Lafer, Germany*

FRANKFURT TO  
NEW YORK

## REFRESHMENT

### Main Course

#### Khao Tom Moo

Thai style rice porridge with minced pork and fried garlic

#### Mini Cheese Burger

Grilled beef patty on toasted bun, cheddar, onion confit, gherkin and sweet potato fries

### Hot Beverage

#### Coffee and Tea

A wide selection of flavours is available in the beverage section

NEW YORK TO  
FRANKFURT

## DINNER

*One of Los Angeles' most beloved chefs, Suzanne Goin is highly lauded for her artful culinary masterpieces infusing Mediterranean flavours with Californian creativity. She brings to you her recommendation for an exquisite dining experience in the sky.*



*SG*  
*suzanne's choice*

### Appetiser

#### Poached Lobster and Aerofarms Salad

Aerofarms, medley of baby bok choy and watercress  
Beet puree and dressed with grainy mustard vinaigrette

### Main Course

#### Smoked Fillet of Beef with Chimichurri Sauce

Potato galette, carrots and asparagus

### Dessert

#### Chocolate Cake

Chocolate cream and mousse cake served with coffee ice cream and chocolate caramel sauce, cocoa nib crisp



DINNER

*Appetiser*

- **Chilled Malossol Caviar**  
With blinis and condiments
- **Poached Lobster and Aerofarms Salad**  
Aerofarms, medley of baby bak choy and watercress  
Beet puree and dressed with grainy mustard vinaigrette
- **Double Boiled Chicken Soup**  
With abalone and morel mushroom

*Main Course*

- **Smoked Fillet of Beef with Chimichurri Sauce**  
Potato galette, carrots and asparagus
- **Cantonese Style Fried Prawns in Special Sauce**  
Chinese greens and egg fried rice
- **Grilled Confit of Pork Belly**  
Buttered vegetable medley, pasta fregola Sarda and pomegranate red wine sauce
- **Pickled Sour Mustard Fish Noodle soup**  
Knife-cut noodles in rich fish broth, steamed seabass, tomatoes and leafy greens



*Exclusively created by Suzanne Goin of Lucques, A.O.C. and Tavern, Los Angeles*

DINNER

*Dessert*

- **Chocolate Cake**  
Chocolate cream and mousse cake served with coffee ice cream and chocolate caramel sauce, cacao nib crisp
- **Pecan Nut Tart**  
Served with macadamia ice cream and caramel sauce
- **Rogue Creamery Gourmet Cheese**  
Served with garnishes
- **From the Basket**  
A variety of fresh fruits

*From The Bakery*

- **Assorted Bread Rolls and Gourmet Breads**  
Served with selection of butter or flavoured olive oil

*Hot Beverage*

- **Coffee and Tea**  
A wide selection of flavours is available in the beverage section



*Exclusively created by Suzanne Goin of Lucques, A.O.C. and Tavern, Los Angeles*

NEW YORK TO  
FRANKFURT

## REFRESHMENT

*Main Course*

**Pork and Century Egg Congee**

Served with Chinese crueller

**Warm Smoked Turkey and Monterey Jack Cheese Focaccia Sandwich**

Olives, gherkin, cherry tomatoes and mesclun salad

*Hot Beverage*

**Coffee and Tea**

A wide selection of flavours is available in the beverage section

FRANKFURT TO  
SINGAPORE

## LUNCH

*Johann Lafer is one of Germany's best-known chefs, a television personality, and a popular cookbook author. As a famous celebrity-chef, he inspires millions of viewers with his expert knowledge and passion. He succeeds in creating excellent dishes where exotic culinary experiences flow into his creative, local, and fresh cuisine. Singapore Airlines is proud to offer Johann Lafer's culinary philosophy as part of our renewed collaboration for Suites, First and Business Class passengers.*

### *lafer's selection*

*Appetiser*

**Roasted Spring Chicken Supreme with Brussel Sprouts**

Thyme popcorn and pomegranate vinaigrette

**Country Chicken Soup with Ginger**

Colorful vegetables and homemade dumpling

*Main Course*

**Open Lasagna of Lobster and Monkfish with Yuzu Curry Sauce**

Vanilla carrots and braised black roots

*Dessert*

**Tart Au Cirton Classico**

Served with vanilla ice cream

LUNCH

*Canape*

**Singapore Chicken Satay**  
With onion, cucumber and spicy peanut sauce

*Appetiser*

**Chilled Malossol Caviar**  
With blinis and condiments



**Roasted Spring Chicken Supreme with Brussel Sprouts**  
Thyme popcorn and pomegranate vinaigrette



**Country Chicken Soup with Ginger**  
Colorful vegetables and homemade dumpling

*Main Course*



**Open Lasagna of Lobster and Monkfish with Yuzu Curry Sauce**  
Vanilla carrots and braised black roots

**Stir-fried Chicken with Chu Hou Sauce**  
Asian vegetables and egg fried rice

**Roasted Herb Crusted Prime Beef Fillet with Zinfandel Sauce**  
Served with roasted vegetables and potato gratin

**Gaeng Prik Moo**  
Southern Thai red curry pork with mixed vegetables and steamed rice

*Dessert*



**Tart Au Cirton Classico**  
Served with vanilla ice cream

**Chocolate Mousse Cake**  
Vanilla ice cream

**Gourmet Cheese Served with Garnishes**

**From the Basket**  
A variety of fresh fruits



*Exclusively created by Chef Johann Lafer, Germany*

LUNCH

*From The Bakery*

**Assorted Bread Rolls and Gourmet Breads**  
Served with selection of butter or flavoured olive oil

*Hot Beverage*

**Coffee and Tea**  
A wide selection of flavours is available in the beverage section

DELECTABLES

*We have a variety of snacks available on request throughout the flight.  
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
**Noodles**

**Egg Noodles**

With prawns, vegetables and Oriental chicken stock

**Kway Teow**

With chicken, black mushroom and Oriental chicken stock


 **Beehoon Noodles**

With Chinese greens, black mushroom and vegetable stock

**Tom Yum Instant Noodles**

**Chicken Instant Noodles**

**Vegetarian Curry Instant Noodles**

 *Specially prepared meatless choice*

DELECTABLES

**Snacks**

**Baguette with Turkey Salami, Gouda cheese and Vegetables**

**Rosemary Focaccia with Feta Cheese and Grilled Vegetables**

**Mushroom Soup**

**Assorted Buns and Muffins**

**Assorted Nuts**

**Chocolate Bar**

**Potato / Corn Chips**

**Assorted Biscuits**

**Cookies**

**Dried Fruit Snack**

**Crunchy Granola Oat and Honey Bar**

BREAKFAST

*Fruit*

Selection of Sliced Fresh Fruits

*Starter*

**Cornflakes**

With skim or full cream milk

**Blackberry Yoghurt Bowl**

Fresh berries, almonds and Goji berries

**Fruit Yoghurt**

*Main Course*

**Seafood Congee**

Rice porridge with prawns, scallop and fish

**Kaiserschmarrn**

Fluffy scrambled sweet pancake with plum compote and icing sugar

**Braised Cantonese Noodles with Abalone Sauce**

Mushroom, chicken and vegetables

**Fresh Eggs**

Prepared baked, scrambled or boiled

With vine ripened tomato, roesti potato and sautéed mushroom

Choice of pan-fried German pork sausage or veal sausage

*From The Bakery*

**Assorted Bread Rolls and Breakfast Pastries**

Served with butter and fruit preserve

*Hot Beverage*

**Coffee and Tea**

A wide selection of flavours is available in the beverage section

CHAMPAGNE AND  
WINE

*Champagne*



CHAMPAGNE  
**TAITTINGER**  
*Reims*

2012 Taittinger Comtes de Champagne, Champagne, France  
Champagne, with its cold climate, famous limestone soils and magnificent history, is home to the world's most famous sparkling wines. Family-owned for almost a century, Taittinger is one of the greatest independent Houses and Comtes de Champagne is their highly respected and revered prestige cuvée. Comtes de Champagne is made from 100% Chardonnay from Grand Cru villages in the Côte des Blancs - Avize, Cramant, Chouilly, Mesnil-sur-Oger and Oger. This is a brilliant champagne and a textbook example of Blanc de Blancs at its best, displaying great intensity and acid line, with complex and classic toasty notes from over 10 years of aging in bottle. Spectacular!

**Krug Grande Cuvée, Champagne, France**

Krug is undisputably one of the greatest Champagne Houses, and Grande Cuvée the archetype of their craftsmanship and savoir-faire. This prestige cuvée is a blend of more than 120 wines from ten or more different years. The champagne is then aged for a further 6 years in the cellars prior to release. Over 20 years are needed to craft each bottle. Stylistically, Grande Cuvée combines power with finesse- a brilliant Champagne of great quality and individuality.



MAISON FONDÉE EN 1843  
**KRUG**

*White*



2016 Gustave Lorentz Riesling Grand Cru Altenberg de Bergheim, Alsace, France

Wine regions are often intensely beautiful, but there are few to compare with Alsace in northeastern France. Tiny villages that appear unchanged for a thousand years cling to slopes that delve in and out of valleys and clefts in the sombre, wooded Vosges mountains. On these sunny slopes are some of France's greatest Grand Cru vineyards. The Altenberg vineyard at Bergheim, now organically cultivated, has been Grand Cru since the 12th Century, and the Lorentz family have farmed it for 7 generations. Their Riesling is from old vines and is gloriously dry, with the quivering acid freshness of lemon pith and lime zest, all wrapped in the richness of honeycomb and the dusty golden warmth of a barley field at harvest time.

CHAMPAGNE AND  
WINE

*White*

**GIANT STEPS**  
YARRA VALLEY

**2019 Giant Steps Sexton Vineyard Chardonnay, Yarra Valley, Australia**  
The cool climate of the Yarra Valley east of Melbourne is particularly well suited to growing Chardonnay of exceptional quality. Giant Steps was founded in 1997 by visionary Phil Sexton with the wines made by talented winemaker Steve Flamsteed, recipient of the Winemaker of the Year Award in 2016. The name "Giant Steps" comes from jazz great John Coltrane's album of the same name. Based in Healsville, they make outstanding Chardonnay and Pinot Noir from vineyards in both the Lower and Upper Yarra Valley. This wine is pale straw in colour with concentrated aromas of ripe peach and nectarine, together with just a hint of lanolin and apple custard.

*Red*



**2015 Albert Bichot Corton Grand Cru, Burgundy, France**  
The first traces of the Bichot family date back to 1214 -- the family's coat of arms has not changed since nor has its symbol, a doe (biche). Albert Bichot joined the company in the 90s. He is convinced that good quality wine depends on good quality grapes. This Corton Grand Cru is grown on a vineyard with brown limestone soil overlying very clayey scree in the Côte de Beaune area. 100% Pinot Noir grapes are handpicked and aged in 100% oak barrels. Fine and elegant, this robust wine also has a supple structure with harmonious tannins which give way to a long finish intensively flavoured by fruity notes.



**2005 Château Rauzan-Ségla, Margaux, Bordeaux, France**  
Château Rauzan-Ségla has for hundreds of years been regarded as one of the village's greatest properties, along with Château Margaux itself. So it made perfect sense when the perfume and fashion house of Chanel bought the vineyard in 1994, with the objective of turning Rauzan-Ségla's wine into a reflection of the scents and glamour which Chanel embodied. 2005 is a vintage which shows Rauzan in all its brilliance. It is one of the great vintages of this century and Rauzan excels - dark, rich, packed with warm, black fruit, but also lifted by its famous floral scent.

*Please accept our apologies if your choice is unavailable*

CHAMPAGNE AND  
WINE

*Red*



**2008 Château Pichon Longueville Comtesse de Lalande, Pauillac, Bordeaux**

The 2008 is a beauty in the style of the 1988. Although not performing as well as I predicted last year, it is unquestionably an outstanding effort as well as one of the better values from Pichon Lalande in many years. Its dense plum/purple hue is accompanied by sweet aromas of red and black currants, charcoal, herbs, underbrush and a hint of truffles. This medium-bodied, rich, concentrated blend of 63% Cabernet Sauvignon, 29% Merlot, 5% Petit Verdot and 3% Cabernet Franc is an elegant, supple Pichon Lalande that can be drunk now or cellared for 15-20 years.

*Fortified*



**Graham's 20 Year Old Tawny Port**

With twenty years of cask aging, this Port has acquired a gorgeous aroma of dried flowers, toffee, sweet spices and dried figs. The tannins have softened and evolved into a silky texture with subtle, layered flavours that are persistent on the finish. A beautifully balanced Port that can be enjoyed on its own or with cheese or dessert.

*Please accept our apologies if your choice is unavailable*

## COCKTAILS AND APÉRITIFS

### Cocktails

#### Singapore Sling

Enjoy this 1915 classic a concoction of dry gin, Dom Bénédictine, orange liqueur, cherry brandy, shaken with pineapple juice, a dash of Angostura bitters and Grenadine. A must-have in Singapore.

#### Screwdriver

A classic concoction of vodka and orange juice.

#### Grand Pineapple Daiquiri

A refreshing blend of rum, orange liqueur, topped with pineapple juice.

#### Cuba Libre

An iconic concoction of rum and coke.

#### Alspritizer

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

#### SilverKris Sling

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

#### Jubilee Lining

A zesty cocktail created with orange liqueur, vodka, pineapple juice, topped with soda.

#### Rumba

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

#### Bloody Mary

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

### Apéritif

#### Campari

*Please accept our apologies if your choice is unavailable*

## SPIRITS AND BEER

### Spirits

#### Hennessy Cognac XO

#### Bombay Sapphire Gin

#### Junmai Daiginjo Sake

#### Woodford Reserve Bourbon Whiskey

#### Belvedere Vodka

#### Johnnie Walker Blue Label Whisky

#### Bacardi Ocho Superior Dark Rum

#### The Macallan Lumina Single Malt Whisky

An exquisite marriage of three select types of oak casks, The Macallan Lumina continues the timeless journey into the heart of European and American sherry seasoned oak. Characterised by its old flavours with notes of creamy vanilla, ginger and wood spice, this is the single malt whisky that renews the quest for excellence.

### Liqueurs

#### Choya Umeshu

A traditional Japanese fruit liqueur enjoyed straight or on the rocks.

#### Baileys Original Irish Cream

#### Cointreau Orange Liqueur

### Beer

#### Tiger

#### Heineken

*Please accept our apologies if your choice is unavailable*

## COFFEE SELECTION

Gourmet Coffee by illy



Since 1993, illy's mission, passion and obsession has been to delight all those who cherish the quality of life, through the search for the best coffee nature can provide.

In-house Coffee Selection

### ARABICA SELECTION

For you, we've perfected the roast of each individual ingredient in our unique blend. In this way, we enhance the different flavours of each Arabica. Because happiness is savouring the taste right from its origins.

#### Brasile (Single-Origin)

Caramel Notes | Intense. With an equilibrium of acidity and bitterness, it is characterised by the unmistakable notes of caramel and dried fruit.

●●●●●●●●●●

#### Ethiopia (Single-Origin)

Floral Notes | Delicate

A balanced taste characterised by floral notes of jasmine, orange blossom and chamomile.

●●●●●●●●●●

#### Guatemala (Single-Origin)

Chocolate Notes | Bold. A distinctly bitter taste and an intense aroma and body, characterised by notes of chocolate.

●●●●●●●●●●

### CLASSIC ROAST

Composed of the nine distinct highest-order selections of Arabica coffee beans spanning four continents, the illy blend is perfectly balanced with a delightfully distinct taste and aroma.

#### Espresso CLASSICO

Delicate notes of caramel, orange blossom and jasmine with a sweet aftertaste.

●●●●●●●●●●

#### Espresso illy decaffeinato

Decaffeinated espresso with delicate notes of caramel, toasted bread and chocolate, with a sweet aftertaste.

●●●●●●●●●●

#### Jamaican Blue Mountain

A full-bodied classic, rich in aroma and flavour, yet perfectly balanced.

●●●●●●●●●●

## TWG TEA SELECTION

Our selection of the finest whole leaf tea takes you on a voyage of discovery across the globe

International Tea by TWG\*



Founded by celebrated tea innovator Taha Bouqdib, TWG Tea is the finest luxury tea brand in the world, offering an unsurpassed tea list of over 800 different exclusive blends and fine harvest teas from every tea-producing country.

### 1837 Black Tea

TWG Tea's renowned timeless classic. This is a unique blend of black tea with fruity and floral tones which leaves a lingering taste of ripe berries and caramel.

### Vanilla Bourbon Tea

A theine-free red tea from South Africa, blended with sweet vanilla. This tea is suitable for both adults and children.

### Chamomile

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

### Breakfast Earl Grey

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

### Silver Moon Tea

A green tea blend accented with grand berry and vanilla bouquet. It is a tea for that special moment, with richness in antioxidants and nutrients.

### Royal Darjeeling

An exquisite first flush black tea plucked during Spring harvests and is suitable for daytime consumption. This tea has a vibrant sparkling taste that develops remarkable overtones of ripe apricots.

### English Breakfast Tea

A timeless classic black tea with an invigorating full-bodied and robust flavour, with light floral undertones.

### Moroccan Mint Tea

A perfect blend of delicate green tea and strong Sahara mint.

### Rooibos

This South African theine-free red tea is suitable for both adults and children, containing high anti-oxidants, vitamin C, mineral salts and proteins.

\*Available hot or with ice



IN-HOUSE TEA  
SELECTION

*Chinese Tea*

**Oolong**

A smooth tea featuring a distinctive fragrance of orchids.

**Pu-Erh**

A strong black tea exuding an earthy fragrance.

**Jasmine**

An aromatic green tea, scented with jasmine flowers.

*Asian Tea\**

**Sencha Green Tea**

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.

*Herbal Infusions*

**Peppermint**

A natural caffeine-free brew with a refreshingly fragrant taste. The healing powers of peppermint help relieve nervous tension, ease stomach ailments, alleviate insomnia and aid weight loss.

**Ginger & Honey Tea**


An aromatic combination with a prominent honey note tempered with spicy ginger. Fragrant, slightly sweet and spicy. A lively tea.



**SINGAPORE  
AIRLINES**

A great way to fly

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A STAR ALLIANCE MEMBER 



Printed on  
eco-friendly paper



Scan for latest menu