



Singapore Airlines adds more than 100 new in-flight dishes, with Christofle chinaware from November

Description

Singapore Airlines (SIA) has started serving more than 100 new and refreshed appetisers, main courses and desserts across all cabin classes, under a new menu category called SIA Chefsâ?? Selection. New wines, spirits, Christofle chinaware and extra service touches arrive on board from **November 2026**.



SIA Chefs' Selection dishes for First Class and Business Class, including Char Siew Wonton Noodle and Beef Short Rib Sambal Percik. Photo: Singapore Airlines

What is on the new menu

SIA Chefsâ?? Selection is developed by the airlineâ??s in-house chefs and its guest chefs with catering partners. The guest chefs are Monica Galetti (UK), Nandu Jubany (Spain), Sanjeev Kapoor (India), Sid Sahrawat (New Zealand), Yoshihiro Murata (Japan) and Zhu Jun (China). The new dishes are being rolled out progressively.

In Suites and First Class, highlights include Poached Maine Lobster with Champagne Sauce, Beef Short Rib Sambal Percik with Nasi Kerabu, a Sous-Vide Chicken Thigh Roulade in chicken and pearl barley broth, and Lobster Royale as a starter. The Fusion Harmony Rojak, with Sakura dried shrimp, bangkwang, tau pok, pineapple and starfruit, is served in Suites, First Class and Business Class.

Business Class adds Char Siew Wonton Noodle with bamboo noodles, a Roasted Cauliflower Steak with Chimichurri, a vegetarian Jackfruit Opor with Blue Pea Rice and a Retro Meets Modern Prawn Cocktail. Premium Economy gets an Irish Lamb Stew and a Chicken Stroganoff with pilaf rice, while Economy offers Roasted Chicken Breast with Black Pepper Sauce and an Oriental-style Fish with Yellow Bean Sauce.

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Cheng Tng in three versions: Gelée Tremblante in Suites and First Class, Classic Cheng Tng in Business Class and Cheng Tng Jelly in the economy cabins. Photo: Singapore Airlines

Some dishes run in different versions by cabin. Cheng Tng becomes a Gelée Tremblante in Suites and First Class, a chilled Classic Cheng Tng with longan, lotus seeds and snow fungus in Business Class, and Cheng Tng Jelly in Premium Economy and Economy. Tandoor Roasted Paneer is served in every cabin.

Wines, spirits and chinaware from November

New wine labels come to Suites, First Class and Business Class, and new spirits to every cabin. These include an SIA-exclusive blended whisky from Japan's Komoro Distillery in Suites and First Class, Bowmore 19 Year Old Pinot Noir Cask Finish single malt and Roku Botanical Kasane Edition gin in Business Class, and Whyte & Mackay blended Scotch in Premium Economy and Economy. First Class continues to pour champagnes including Krug Grande Cuvée and Louis Roederer Cristal.

Meals in Suites, First Class and Business Class will be served on custom chinaware by French tableware house Christofle, making SIA the first airline to use the brand's chinaware on board. The design reworks SIA's batik motif, finer in First Class and bolder in Business Class. Suites and First Class also get Christofle glassware with longer wine-glass stems and tulip-shaped champagne glasses.

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Economy Class Roasted Chicken Breast with Black Pepper Sauce and lentil rice. Photo: Singapore Airlines

Pre-ordering and what comes next

Book the Cook remains open to eligible Suites, First Class, Business Class and Premium Economy passengers who want to pre-order a main course. In Suites and First Class, cabin crew may recommend drinks to go with each meal, and passengers travelling together in the new First Class cabins can dine face to face.

The dining changes are one part of a wider refresh of SIA's cabins, KrisWorld entertainment, amenities, connectivity and ground services, which the airline will unveil in Singapore in November 2026.

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