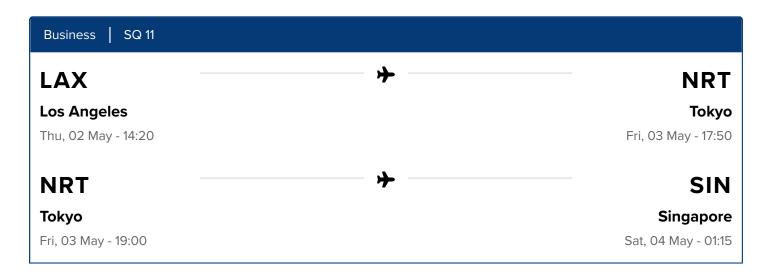
# Welcome



Savour the culinary perfection of our specially curated meals and exquisite wines offered. In-flight amenities are also available on selected flights for you to freshen up before you land. Browse the full range of our in-flight offerings by clicking on the links below.



Selected items may be temporarily unavailable on our flights, or in restricted supply, due to pandemic-related supply chain constraints. We hope to have these items available on board again soon, and temporarily replaced some of them with alternatives. Please accept our apologies for any inconvenience caused, and thank you for your understanding.

# After Take-Off

# International Menu

**Appetiser** 

Marinated Shrimps with Meyer Lemon Aioli

Plenty farm salad, turnip and red radish

Main Course

Pan Roasted Salmon with Fennel Mustard Butter

Sauteed greens and fondant sweet potato

**Dried Scallop and Pork Ribs Noodle Soup** 

Flavorful pork-dried scallop broth with rice vermicelli, pork ribs and Chinese greens

Slow Roasted Lamb Shoulder with Thyme Garlic Sauce

Savoy cabbage, carrots and boulangere potatoes

Japanese-Style Grilled Chicken with Sesame Seed Sauce

Seasonal vegetables and flavored rice

Dessert

Hageen Dazs Vanilla Swiss Almond Ice Cream

Vanilla ice cream enrobed in rich milk chocolate and roasted almonds

Madeleine Cake

French butter cake with fresh berries

**Rogue Creamery Gourmet Cheese** 

Served with garnishes

**Selection of Sliced 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

Wellness selection curated by Golden Door, one of the world's most exclusive spa destinations

# **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.

# **International Menu**

Light Bites

Chicken Katsu Sandwich

Pizza Pugliese

Pizza topped with red pepper, black olives, red onions and Mozzarella cheese

Fresh Fruit

**Snacks** 

**Assorted Buns and Muffins** 

**Almond and Cashew Mixed Nuts** 

**Chocolate Bar** 

**Gourmet Potato Chip** 

Flavoured Corn Chip/Crackers

**Cookies - Assorted Flavours** 

**Berry Trail Mix** 

**Gourmet Flavoured Mixed Nuts and Crunchy Granola Bites** 

**Gourmet Flavoured Popcorn** 

# **Before Landing**

# International Menu

# **Appetiser**

## **Smoked Salmon and Plenty Farm Salad**

Plenty farm salad, red sorrel,

Marinated pears, zucchini, walnut and pickled ginger vinaigrette

## Main Course

#### Coq Au Vin

Chicken braised with wine, lardons, mushrooms, garlic and served with potatoes and vegetables

#### Gaeng Masaman Neau

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

## **Stir Fried Egg Noodles with Prawns**

In Oriental pepper sauce and leafy greens

#### Dessert

## **Brownie Caramel Cake**

Whipped cream with pistachio

## 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

# Hanakoireki By Mr Yoshihiro Murata

A respected authority who has helped shape Japan's culinary culture, Yoshihiro Murata draws on European influences without compromising on the authenticity of traditional Japanese cuisine. He brings to you his recommendation for a most exquisite dining experience in the sky.

#### Sakizuke

# Cold Appetiser

Clam, kojak jelly and spring onion tossed with mustard miso dressing garnished with dried orange skin

Slow poached scallop topped with egg yolk sauce garnished with pink peppercorn

#### Mukouzuke

# Cold Seafood Dish

Quick blanched sea bream garnished with hanaho flower, marinated red cabbage and sesame seeds. Served with wasabi and soya sauce

### Kuchitori

# Cold Appetiser

Bamboo shoot and butter bur coated with bonito flakes garnished with kinome herb

#### Men

# Cold Noodle



Sakura flower flavoured soba noodle garnished with shredded omelette, mountain vegetables and spring onion. Served with wasabi, seaweed and noodle sauce

#### Yakimono

# Main Dish

Grilled saikyo miso marinated flounder and roasted rolled chicken with burdock garnished with sweeten fava bean and pickled ginger flower

### *Takiawase*

# Simmer Dish



River eel coated with kuzu starch and simmered in dashi broth served with bamboo shoot, fiddlehead fern, green beans and sakura flower shaped carrot in sakura flower flavoured soup

#### Aemono

# Cold Dish



Minced duck with pine nut and raisin terrine and sweet vinegar marinated sawara mackerel and pea shoot tossed with beancurd paste garnished with black sesame seeds

#### Gohan

# Rice Dish

Bamboo shoot and sea bream flavoured rice garnished with grilled sea bream and kinome herb

### Kounomono

# Assorted Seasonal Pickles



# Tome-Wan

# Soup (

Miso Soup garnished with nameko mushroom, beancurd and spring onion

#### Mizumono



White glutinous rice mochi dough stuffed with red bean and wrapped with oak leaf served with strawberry



# Exclusively created by Yoshihiro Murata of Kikunoi, Kyoto

# Dinner

# **International Menu**

#### Canape

#### **Singapore Chicken Satay**

With onion, cucumber and spicy peanut sauce

### **Appetiser**

#### Fish Platter

Indulge in our fish platter featuring seared salmon, smoked tuna, and marinated snapper. Garnished with shredded carrot and radish, shiso leaf, and grilled asparagus, drizzled with Japanese ginger dressing.

### Main Course

#### **Beef Fillet**

Succulent Grilled Beef Fillet, served with a delectable rich port wine sauce. Accompanied by seasonal vegetables and a baked potato topped with creamy cheese. A true feast for the senses.

#### Pan Roasted Cod Fillet

Served with light creamy lobster sauce, buttered fava beans and carrots, ratatouille vegetables and roasted potatoes

#### Niku Udon

Savor the comforting flavors of niku udon, a classic Japanese noodle soup featuring tender braised pork, grilled leek, and spring onion in a light dashi soya broth. Served with a sprinkle of Shichimi pepper for a touch of heat.

#### Dessert

#### Japanese Buckwheat Ice Cream

## **Selection of Cheese**

Pont L'Eveque, Dana Blue Creamy and Mimolette cheeses garnished with with fresh Grapes, walnut, dried apricot and cracker

#### **Selection of Sliced 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

# Champagne and Wine

# Champagne

### 2015 Piper-Heidsieck Brut Vintage, Champagne, France

Piper-Heidsieck is one of the most recognizable and famous Houses of the region. As with most Houses, the majority of production is non-vintage. However, they also make a small quantity of highly prized vintage champagne in the best years that reflects the growing conditions of a single season.

# White

# 2022 Craggy Range 'Te Muna' Sauvignon Blanc, Martinborough, New Zealand

New Zealand is home to some of the world's most distinctive and expressive Sauvignon Blanc wines. Craggy Range was established in 1998 by entrepreneur Terry Peabody and his family in Hawkes Bay with the clear goal of becoming one of New Zealand's most famous wine producers. Craggy Range has certainly achieved this ambition and today own vineyards in both Marlborough and Hawkes Bay and have built an enviable global reputation for quality. Craggy's wines are made by talented winemaker Julian Grounds and his Martinborough Sauvignon Blanc is less herbaceous and more textured than those from the South Island yet with similar Sauvignon Blanc raciness and freshness.

### 2022 Deep Woods Hillside Chardonnay, Margaret River, Australia

Pale in colour, subtle stone fruit aromatics combined with good acidity and fresh vibrant flavours. The Margaret River is the highly regarded region south of Perth in Western Australia best known for top quality Chardonnay, Cabernet Sauvignon, surf and wonderful beaches. Being coastal the region benefits from the cool sea breezes that moderate-summer temperatures which is particularly important for Chardonnay. Deep Woods was established in 1987 and today the wines are made by talented young winemaker Julian Langworthy who was James Halliday's Winemaker of the Year in 2019. This wine is an fine example of modern Chardonnay.

# Champagne and Wine

# Red

#### 2020 Tenuta Frescobaldi Castiglioni, IGT Toscana

The Frescobaldis can reasonably claim to be one of the most historic families in Tuscan wine. They settled there over 1000 years ago. They've made wine there since 1300. That's historic. Where did they settle in 1000 AD? On the Castiglioni Estate, set in the heavenly rolling hills to the southwest of Florence. And where did they first make wine in 1300? On this same Castiglioni Estate that still stands guard over the ancient road between Rome and the North. That's historic. But this wine is anything but historic. In these venerable vineyards, they have now planted Cabernet Sauvignon, Merlot and Cabernet Franc vines to produce wines totally different to those of neighbouring Chianti. This is bursting with deep juicy damson fruit, streaked with a lively cranberry acidity, fattened out with liquorice and dark chocolate, and just lightly brushed by a perfume like Spring flowers after morning rain.

# 2021 Teusner Wark Family Shiraz, Australia

The Barossa north of Adelaide is Australia's most famous wine region. The climate here is warm, dry and well suited to red grape varieties – particularly Shiraz. Teusner is an exciting partnership between Kym Teusner and Mick Page the cornerstone of which is a reverence for low yielding, old, dry grown vines. The Wark Family first planted Shiraz at their Stonewell farm in 1995. And whilst not as old as some Barossa vineyards, this special site produces archetypal Barossa Shiraz of great flavors and balance. This single vineyard wine is spicy and bright with good intensity and ripeness coupled with soft tannins and freshness. An excellent example of modern Barossa Shiraz.

#### 2020 Alvaro Palacios Remondo, Spain

Alvaro Palacios made himself world famous with his remarkable Priorat reds from Catalunya. But he's a family man, one of 9 children, and when the call came, he went back to run his family estate on the high slopes of the Yerga Mountains in eastern Rioja. The earliest evidence of winemaking at the estate goes back to 1615, but Alvaro has a very modern approach, emphasising bright, fresh flavours, just lightly touched with soft oak, and his vines grow on cool, breezy slopes, facing away from the sun. So, his 2020, from a vintage which wasn't easy in most of Rioja due to high temperatures and high rainfall, massively benefitted from the cool vineyard site. This Remondo, with a significant proportion of Garnacha grapes from old bush vines, is positively gentle and mellow, with a warm, ripe fruit style, appetisingly fresh, yet with a delightful dusty, savoury quality.

# **Fortified**

### Kopke 10 years

Making great tawny port is a time-consuming business. Port wine that starts life fiery and purple and aggressive must be gently softened and mellowed, the rough edges smoothed away, the fire replaced by warmth, the purple slowly lightened to russet and chestnut and amber. All this happens in old barrels placed in dark cool cellars and barely disturbed for years. Well, Kopke have had enough practice. They are the oldest Port house in existence, being founded in 1638. This lovely wine is positively rich, but blends a heady, raisiny warmth with the freshness of rosehip and red cherries. Kopke have won Trophies at the International Wine Challenge, the International Wine and Spirit Competition and the Decanter World Wine Awards

# Cocktails and Apéritifs

# **Cocktails**

#### Singapore Sling

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

### SilverKris Sling

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

#### **Cuba Libre**

An iconic concoction of rum and coke.

#### Screwdriver

A classic concoction of vodka and orange juice.

# **Grand Pineapple Daiquiri**

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

## **Alspritizer**

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

## **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.

#### **Bellini**

A refreshing and sweet cocktail made from Moscato and fresh peach juice. Only available prior to take-off.

# **Apéritif**

# Campari

# Spirits and Beer

	Spirits
ļ P	Courvoisier XO Cognac
þ	Chivas Regal 12 Year Old Blended Scotch Whisky
þ	Glen Deveron 16 Years Old Single Malt Whisky
þ	Jack Daniel's Tennessee Whiskey
þ	Suntory The Chita Single Grain Japanese Whisky
þ	Grey Goose Vodka
þ	Bombay Sapphire Gin
þ	Bacardi Carta Blanc Superior White Rum
       	Miyakanbai Junmai Ginjo Sake The name Kanbai, meaning winter plums, comes from a line in a famous poem "the bloom of winter just before spring". Miyakanbai is born out of a wish to share this beautiful period through taste. Made of 100% Miyama Nishiki rice cultivated by hand, this signature sake exhibits excellent structure with clean and refreshing acidity on the finish. Polishing at 45% is extravagant for a Junmai Ginjo. Enjoy a cup of this sake on your flight today.
	Liqueurs
 	Baileys Original Irish Cream
þ	Cointreau Orange Liqueur
	Choya Umeshu A traditional Japanese fruit liqueur enjoyed straight or on the rocks.
	Beer
 	Tiger
þ	Heineken

# Non-alcoholic Beverages



### **Midsummer Breeze**

An invigorating concoction of apple, orange and pineapple juices, topped with Sprite for that extra zest.

# Royal Sparkle

A sweet mix of apple juice with ginger ale and soda.

## **Apple Bliss**

A tantalising refreshment of apple juice and bitter lemon mixed with 7-Up.

# **Citrus Delight**

A thirst-quenching blend of orange juice and tonic water.

# Mineral Water

**Sparkling** 

Still

# Fruit Juice

**Apple** 

Orange

**Pineapple** 

**Tomato** 

# Non-alcoholic Beverages

	Soft Drinks
ļ P	Coke
þ	Coke Zero
ļ P	Coke Light
þ	Tonic Water
ļ P	Soda Water
þ	Bitter Lemon
ļ P	Ginger Ale
þ	Sprite
	Dairy
 	Full Cream Milk
þ	Low Fat Milk
	Non-Dairy
	OATSIDE Barista Blend 100% plant-based, dairy-free oat milk. Perfectly balanced for a creamy, delicious and rich
	mouthfeel. Available with your choice of Specialty Coffee.
	Charaleta Davaraga *
	Chocolate Beverage *
	Milo Malted chocolate beverage
 	Chocolate
	* Available hot or with ice

# **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.

#### **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.

0000000000

## Ethiopia (Single-Origin)

Floral Notes | Delicate

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

0000000000

## Guatemala (Single-Origin)

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

0000000000

#### **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.

0000000000

#### **Espresso illy decaffeinato**

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

0000000000

# **Coffee Selection**

# Specialty Coffee \*

#### Café Latte

Espresso with steamed milk.

## Café Royale

Lightly sweetened espresso with a touch of XO brandy.

## Cappuccino

Espresso topped with thick hot frothed milk.

#### **Brewed Coffee**

Our exclusive blend of freshly brewed coffee.

## **Decaffeinated Coffee**

A full-flavoured alternative low in caffeine.

#### Mocha

A layer of hot chocolate, espresso dusted with cocoa, topped with hot frothed milk.

\* Available hot or with ice.

# TWG Tea Selection

# 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.

#### 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.

#### **Moroccan Mint Tea**

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

#### **Breakfast Earl Grey**

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

#### Chamomile

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

#### **English Breakfast Tea**

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

#### Vanilla Bourbon Tea

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

### 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.

# 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.

<sup>\*</sup> Available hot or with ice

# In-house Tea Selection

# Chinese Tea

#### **Jasmine**

An aromatic green tea, scented with jasmine flowers.

#### **Oolong**

A smooth tea featuring a distinctive fragrance of orchids.

#### Pu-Erh

A strong black tea exuding an earthy fragrance.

# 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 Tea**

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.

<sup>\*</sup> Available hot or with ice

# Champagne and Wine

# Champagne

### 2015 Piper-Heidsieck Brut Vintage, Champagne, France

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# White

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# Cocktails and Apéritifs

# **Cocktails**

### Singapore Sling

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An iconic concoction of rum and coke.

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A classic concoction of vodka and orange juice.

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

#### **Alspritizer**

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

## **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.

#### **Bellini**

A refreshing and sweet cocktail made from Moscato and fresh peach juice. Only available prior to take-off.

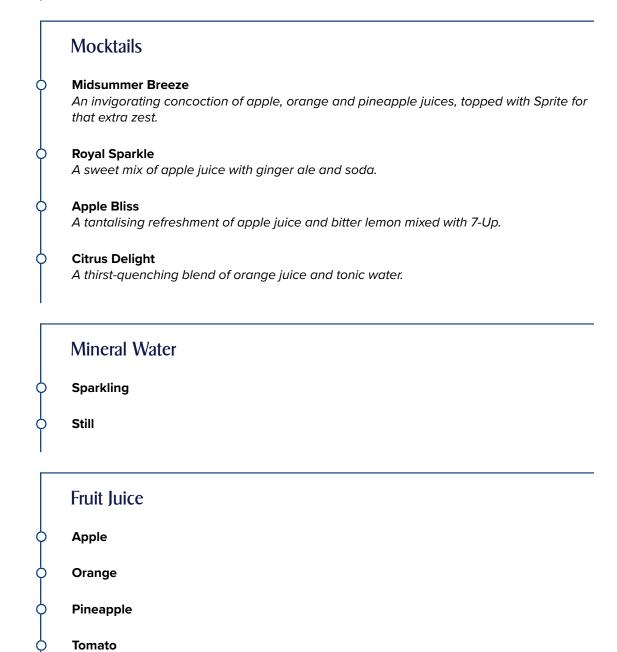
# **Apéritif**

# Campari

# Spirits and Beer

	Spirits
ļ P	Courvoisier XO Cognac
þ	Chivas Regal 12 Year Old Blended Scotch Whisky
þ	Glen Deveron 16 Years Old Single Malt Whisky
þ	Jack Daniel's Tennessee Whiskey
þ	Suntory The Chita Single Grain Japanese Whisky
þ	Grey Goose Vodka
þ	Bombay Sapphire Gin
þ	Bacardi Carta Blanc Superior White Rum
	Miyakanbai Junmai Ginjo Sake The name Kanbai, meaning winter plums, comes from a line in a famous poem "the bloom of winter just before spring". Miyakanbai is born out of a wish to share this beautiful period through taste. Made of 100% Miyama Nishiki rice cultivated by hand, this signature sake exhibits excellent structure with clean and refreshing acidity on the finish. Polishing at 45% is extravagant for a Junmai Ginjo. Enjoy a cup of this sake on your flight today.
	Liqueurs
 	Baileys Original Irish Cream
þ	Cointreau Orange Liqueur
	Choya Umeshu A traditional Japanese fruit liqueur enjoyed straight or on the rocks.
	Beer
 	Tiger
	Heineken

# Non-alcoholic Beverages



# Non-alcoholic Beverages

_	
	Soft Drinks
 	Coke
þ	Coke Zero
ļ P	Coke Light
þ	Tonic Water
ļ P	Soda Water
þ	Bitter Lemon
ļ P	Ginger Ale
þ	Sprite
	Dairy
 	Full Cream Milk
þ	Low Fat Milk
	Non-Dairy
0	OATSIDE Barista Blend 100% plant-based, dairy-free oat milk. Perfectly balanced for a creamy, delicious and rich mouthfeel. Available with your choice of Specialty Coffee.
	Chocolate Beverage *
	Milo Malted chocolate beverage
	Chocolate
	* Available hot or with ice

# Gourmet Coffee by illy

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#### **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.

0000000000

## Ethiopia (Single-Origin)

Floral Notes | Delicate

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

0000000000

## Guatemala (Single-Origin)

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

0000000000

#### **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.

0000000000

#### Espresso illy decaffeinato

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

0000000000

# **Coffee Selection**

# Specialty Coffee \*

#### Café Latte

Espresso with steamed milk.

## Café Royale

Lightly sweetened espresso with a touch of XO brandy.

## Cappuccino

Espresso topped with thick hot frothed milk.

#### **Brewed Coffee**

Our exclusive blend of freshly brewed coffee.

#### **Decaffeinated Coffee**

A full-flavoured alternative low in caffeine.

#### Mocha

A layer of hot chocolate, espresso dusted with cocoa, topped with hot frothed milk.

\* Available hot or with ice.

# TWG Tea Selection

# International Tea by TWG \*

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#### 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.

#### **Moroccan Mint Tea**

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

#### **Breakfast Earl Grey**

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

#### Chamomile

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

#### **English Breakfast Tea**

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

#### Vanilla Bourbon Tea

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

### 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.

# 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.

<sup>\*</sup> Available hot or with ice

# In-house Tea Selection

# Chinese Tea

#### **Jasmine**

An aromatic green tea, scented with jasmine flowers.

#### **Oolong**

A smooth tea featuring a distinctive fragrance of orchids.

#### Pu-Erh

A strong black tea exuding an earthy fragrance.

# 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.

\* Available hot or with ice

# **Herbal Infusions**

## **Peppermint Tea**

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.

# In-flight Snacks

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

Assorted Treats

**Gourmet Potato Chips** 

**Flavoured Corn Chips** 

**Gourmet Popcorn** 

**Gourmet Assorted Nuts/ Granola Bites** 

**Gourmet Mixed Fruit Trail** 

**Chocolate Bar** 

**Assorted Cookies** 

Noodles

**Chicken Flavoured** 

**Tom Yum Flavoured** 

**Vegetarian Curry** 

# In-flight Amenities On Request

We have a range of amenities that are available on request. Please approach our cabin crew to check on availability.



Lip Balm, Facial Mist, Hand Lotion (Only for flights above 6 hours)





Slippers



**Earplugs** 



**Eyeshades** 



Hairbrush



**Dental Kit** 



Face Mask

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