

Welcome

Business | SQ 12

SIN

Singapore

Fri, 21 Mar - 09:20



NRT

Tokyo

Fri, 21 Mar - 17:05

NRT

Tokyo

Fri, 21 Mar - 18:15



LAX

Los Angeles

Fri, 21 Mar - 11:15

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.



In-flight Food



In-flight Beverages



In-flight Snacks














In-flight Amenities

Selected items may be temporarily unavailable on our flights, or in restricted supply, due to operational constraints. Please accept our apologies for any inconvenience caused, and thank you for your understanding.

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** 
Poached scallop on onion and celery salad
- Mukouzuke ○ **Cold Seafood Dish** 
Seared tuna loin served with mustard cress jelly, wasabi and soya sauce
- Kuchitori ○ **Cold Appetiser** 
Prawn and broad bean in dashi jelly garnished with salmon roes and hanaho flower
- Men ○ **Cold Noodle** 
Green tea soba noodles garnished with nameko mushroom, spring onion and shredded egg served with seaweed, wasabi and noodle sauce
- Yakimono ○ **Main Dish** 
Grilled saikyo miso style sawara mackerel garnished with shredded potato salad and pickle ginger flower
- Takiawase ○ **Simmer Dish** 
Simmered bamboo shoot, butter bur, wakame seaweed and carrot in light dashi broth
- Aemono ○ **Braised Dish** 
Braised red miso flavoured beef short rib garnished with nanohana greens
- Gohan ○ **Rice Dish** 
Bamboo shoot flavoured rice garnished with mitsuba leaves
- Kounomono ○ **Assorted Pickles** 
- Tome-Wan ○ **Soup** 
Miso soup garnished with asari clam and spring onion
- Mizumono ○ **Dessert** 
Roasted soya bean ice cream with black sugar syrup



Exclusively created by Yoshihiro Murata of Kikunoi, Kyoto

International Menu

Canape

Singapore Chicken Satay

With onion, cucumber and spicy peanut sauce

Appetiser

Marinated Prawn Salad with Cucumber

Shaved fennel, green mojo dressing

Main Course

Braised Pork Cheek in Jus

Creamy polenta with herbs, seasonal vegetables

Baked Halibut with Semidried Tomato Salsa

Fondant potato, seasonal vegetables

Singapore Beef Noodle Soup 

A popular local dish of rice noodles in rich beef broth with sliced beef and bean sprouts

Dessert

Lychee Lime Raspberry Cake

Pistachio Joconde sponge

Cheese Platter

Northumberland Nettle creamy cheese with a gentle and herby flavour, L'Ortolan Brie, Thomas Hoe Stilton with accompaniments and crackers

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




A popular local fare dish


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- Sakizuke

Cold Appetiser 


Sake marinated scallop and broccoli in dashi jelly with aosa seaweed sauce and salmon roes
- Mukouzuke

Cold Seafood Dish 


Marinated tuna loin served with wakame seaweed salad, wasabi, soya sauce jelly and hanaho flower
- Kuchitori

Cold Appetiser 


Simmered wagyu beef roll with burdock served with marinated red cabbage and sesame seeds
- 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 sawara mackerel and roasted rolled chicken with burdock garnished with sweeten fava bean and pickled ginger flower
- Takiawase

Simmer Dish 


Simmered canola flower, satoimo taro, water chestnut, bamboo shoot and sakura flower shape carrot in light dashi broth
- Aemono


Cold Dish 

Clam, kojak jelly and spring onion tossed with mustard miso dressing garnished with dried orange skin, Sakura flower flavoured beancurd with dashi jelly and wasabi
- 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

Sakura Mochi 

Cherry blossom flower flavoured glutinous rice stuffed with red bean paste garnished with Spring fresh fruit



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Please accept our apologies if your choice of meal is not available

International Menu

Canape

Singapore Chicken Satay

With onion, cucumber and spicy peanut sauce

Appetiser

Yuzu Miso Prawn Salad

Prawns marinated with yuzu citrus and miso with bamboo shoot salad, sweet potato, mesclun and yuzu soya dressing

Main Course

Grilled Beef Fillet

Served with Rosemary sauce, roasted vegetables and mashed potato

Roasted Chicken Thigh

Served with truffle sauce, seasonal vegetables and baked potato with cheese

Unagi Donburi

Grilled sansho pepper flavoured eel on steamed rice with shredded egg and shishito peppers

Dessert

Azuki Ice Cream

Japanese red bean ice cream with green tea sauce

Selection of Cheese

Pont L'Eveque, Dana Blue Creamy and Mimolette cheeses garnished 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

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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

Tori Paitan Ramen

Japanese style noodle in creamy chicken soup garnished with soft boiled egg and sliced chicken

Ume Chazuke

Japanese style steamed rice with dashi soup with pickled plum, seaweed, sesame seeds and rice crackers

Sourdough Bread with Mustard Mayonnaise Spread, Roasted Beef and Lettuce

Pepper Jack Cheese and Semi Dried Tomato Sandwich

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

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Kuchitori

Cold Appetiser 

Marinated prawn, sweet potato, smoked salmon rolled with radish, beancurd skin and komatsu leaves tossed with light dashi broth garnished with shredded young ginger

Yakimono

Main Dish 

Braised koshoni style beef and omelette garnished with pea shoot and sesame seed salad and pickle ginger flower

Takiawase

Simmer Dish 

Simmered octopus with butter bur, spring turnip and carrot in light dashi broth and garnished with kinome herb

Gohan

Rice Dish 

Flavoured rice with spring green peas

Kounomono

Assorted Seasonal Pickles 

Tome-Wan

Miso Soup with Bean Cake and Sansho Pepper 

Mizumono

Spring Fresh Fruit 

 *Exclusively created by Yoshihiro Murata of Kikunoi, Kyoto*

Before Landing

International Menu

Appetiser

Selection of Sliced Fresh Fruits

Main Course

Waffle and Egg

Belgium style waffles and scrambled eggs with grilled ham, pork sausage and maple syrup

Quesadillas

*Tortilla stuffed with pulled chicken, sautéed vegetables, jalapenos, cilantro, and cheese.
Served with tomato salsa and creamy sour cream*

Dessert

Lemon Meringue Tart

Lemon curd whipped egg white tart garnished with fresh berries

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

2018 Piper-Heidsieck Brut Vintage, Champagne, France

Piper Heidsieck is one of the most recognizable and famous names in Champagne. Like many houses, much of their production is multi- or non-vintage; however, they also release a small quantity of vintage Champagne in the best years, reflecting the personality and growing conditions of a single season. The 2018 vintage is well-regarded, albeit an early-ripening year, and it successfully combines both quality and quantity. The wines at Piper Heidsieck are now made by the young and dynamic "chef de cave," Emilien Boutillat, who was named IWC Sparkling Winemaker of the Year in 2021. This vintage Champagne combines freshness with complexity and power—a top wine from a famous house in full renaissance mode.

White

2022 Louis Latour Macon-Lugny Les Genievres, Burgundy, France

Louis Latour is one of the most historic family-owned producers crafting wines across Burgundy, from grand crus to more accessible offerings like this Mâcon-Lugny Les Genévrières. Situated in the heart of the Mâconnais region, south of the Côte d'Or, the clay-limestone soils and warmer microclimate result in a delicious white wine with vibrant nectarine, apple, and citrus flavors. Louis Latour's style leans toward precision and lifted flavors, and this Mâcon from the excellent 2022 vintage—sourced from 30-year-old vines—is a prime example of vivid flavors balanced by subtle minerality and freshness. There is no oak influence in this wine, which accentuates its clarity and purity of flavor.

2022 Pulpo Albarino Rias Baixas Spain

The wine world has been searching for an alternative to New Zealand Sauvignon Blanc for a generation. A wine that is snappy, fresh, citrusy, and thirst-quenching—was it only New Zealand that could do this? Surprisingly, the most likely contender for this fruity, cool-climate style comes from an unexpected source: one of Europe's hottest countries—Spain.

Yes, 90% of Spain is hot—perhaps even 95%. But there is one small corner of the country, nestled in its northwestern tip, where the climate tells a different story. Battered by Atlantic gales and drenched in sea spray and mist, this area is known as Green Spain—Galicia.

Here, in a maritime zone called Rias Baixas, Spain's coolest and wettest spot, they grow the zesty, tangy Albariño grape. These challenging conditions shape a wine with the scent of green apple blossoms, flavors of dry golden plums and lemon pith, and a distinct flicker of sea salt carried in by the Atlantic winds.

2022 Vickery Watervale Riesling, Clare Valley, Australia

South Australia is home to some of Australia's greatest Rieslings. These long-living wines are dry, aromatic, and delicious. Some of the greatest of all have been made by iconic winemaker John Vickery who began his career in the 1950s. In 2007, John was awarded an Order of Australia for his service to the wine industry and in particular the development of innovative methods of Riesling production. He was a true legend and had input into the making this 2022 Vickery Riesling before his death in September 2023. Made from grapes grown in Clare Valley north of Adelaide, this wine is hyper-fresh, with classic limey, citrus notes and a dry finish. A wonderful wine of purity and elegance – an Australian classic from a Master.

Red

2018 Chateau Loudenne, Medoc, France

Chateau Loudenne is truly a magical place. Its vineyards stretch across the last of the great gravel banks, from which the finest Medoc reds are born, with the Chateau sitting right on the water edge of the Gironde Estuary. The building is painted an alluring pink, and for generations since the 19th century, it has been known as the 'Party Centre' of the Bordeaux wine world. I've stood in the glowing sunset, glass in hand, gazing across the lawn to the Gironde, and thought — nothing could improve on this. Fortunately, the wine matches the location. There is a local saying: the best vineyards can see the Gironde—and Loudenne's sweep right down to the reedy banks. This red is always easy to drink but has recently developed greater depth. In the 2018 vintage, the flavor is dark, juicy, and ripe, with a warmth spreading across the palate like melting chocolate.

2021 Quinta do Portal Colheita, Douro, Portugal

People often ask: Will there be a new classic red wine region in Europe? The answer is yes, and it won't be in Spain, Italy, or France—it'll be in Portugal, a country with an unbelievable treasure trove of superb wines yet to be discovered. This fabulous red comes from the Douro Valley in northern Portugal, a region long famous for producing rich, sweet Port wines, but only recently showing that its thrillingly steep, terraced vineyards can also create outstanding dry reds using the same grape varieties as the Port producers. This is a tremendous red—warm and ripe, packed with lush red plum fruit, layered with chocolate, and sharpened by cranberry acidity with a touch of sea salt caramel.

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 Bénédicte, 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.

Alspritzer

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

Courvoisier XO Cognac

Dewars Double Double 20 Years Blended Scotch Whisky

Bunnahabhain 12 Year Old Single Malt Scotch Whisky

OR

Dewars 15 Years Old Scotch Whisky

Maker's Mark Bourbon Whiskey

Suntory The Chita Single Grain Japanese Whisky

Grey Goose Vodka

Tanqueray Gin

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

Cointreau Orange Liqueur

Choya Umeshu

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

Beer

Tiger

Heineken

Non-alcoholic Beverages

Mocktails

○ **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 lemon lime mixed with Sprite.

○ **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

- **Coke**
- **Coke Zero**
- **Coke Light**
- **Tonic Water**
- **Soda Water**
- **Lemon Lime**
- **Ginger Ale**
- **Sprite**

Dairy

- **Full Cream Milk**
- **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.

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.



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.



Specialty Coffee *

Brewed Coffee

Our exclusive blend of freshly brewed coffee.

Espresso

A single shot of premium coffee.

Cappuccino

Espresso topped with thick hot frothed milk.

Mocha

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

Café Latte

Espresso with steamed milk.

Coffee Selection

○
Café Royale

Lightly sweetened espresso with a touch of XO brandy.

○
Decaffeinated Coffee

A full-flavoured alternative low in caffeine.

** Available hot or with ice.*

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.

** 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.

Champagne

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Cocktails and Apéritifs

Cocktails

Singapore Sling

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SilverKris Sling

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

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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.

Alspritzer

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

○ **Courvoisier XO Cognac**

○ **Dewars Double Double 20 Years Blended Scotch Whisky**

○ **Bunnahabhain 12 Year Old Single Malt Scotch Whisky**

OR

○ **Dewars 15 Years Old Scotch Whisky**

○ **Maker's Mark Bourbon Whiskey**

○ **Suntory The Chita Single Grain Japanese Whisky**

○ **Grey Goose Vodka**

○ **Tanqueray Gin**

○ **Bacardi Carta Blanc Superior White Rum**

○ **Miyakanbai Junmai Ginjo Sake**

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Liqueurs

○ **Baileys Original Irish Cream**

○ **Cointreau Orange Liqueur**

○ **Choya Umeshu**

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

Beer

○ **Tiger**

○ **Heineken**

Non-alcoholic Beverages

Mocktails

○ **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 lemon lime mixed with Sprite.

○ **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

- **Coke**
- **Coke Zero**
- **Coke Light**
- **Tonic Water**
- **Soda Water**
- **Lemon Lime**
- **Ginger Ale**
- **Sprite**

Dairy

- **Full Cream Milk**
- **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.

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.



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.



Specialty Coffee *

Brewed Coffee

Our exclusive blend of freshly brewed coffee.

Espresso

A single shot of premium coffee.

Cappuccino

Espresso topped with thick hot frothed milk.

Mocha

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

Café Latte

Espresso with steamed milk.

Coffee Selection

○
○
Café Royale

Lightly sweetened espresso with a touch of XO brandy.

Decaffeinated Coffee

A full-flavoured alternative low in caffeine.

** Available hot or with ice.*

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.

** 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.



Amenity Kit

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



Socks



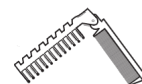
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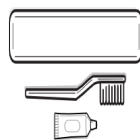
Earplugs



Eyeshades



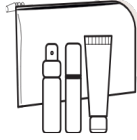
Hairbrush



Dental Kit

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.



Amenity Kit

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



Socks



Slippers



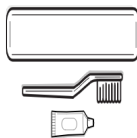
Earplugs



Eyeshades



Hairbrush



Dental Kit