



Dining Above and Beyond

云端尊享

Photo by Richard Xu



The ultimate luxury on air travel, especially flying transcontinental, can also be the definitive incentive in the world of MICE. And, this is best experienced on an airline that defines epicurean and service excellence - Singapore Airlines.

Passengers on board Singapore Airlines

(SIA), whether on first, business, or economy class embark on a sensorial journey of signature gourmets created by a team of international culinary czars and a selection of beautiful wines handpicked by a panel of world's renowned sommeliers.

These appointed culinary and wine masters represent the global curators of SIA for its thoughtful and pampering customization program which ensures each gastronomic experience on board to be truly heavenly, above and beyond fine dining in the air or on the ground.

Being the first airline to establish a culinary panel, SIA also has the largest panel in the world catering to the highly personalized "Book the Cook" services for discerning elite passengers to order their choice dishes 24 hours before the flight.

From the creative culinary repertoire of the SIA's International Culinary Panel (ICP) comes 60 signature dishes for suites and first class; 40 for business class including 35 Asian ethnic delights (Chinese, Malay, Thai, Indian, Japanese, Singaporean, etc.); and 27 western classics. ICP's culinary luminaries are: Alfred Portale of New York; Georges Blanc of Vonnas; Matthew Moran of Sydney; Sam Leong of Singapore; Sanjeev Kappor of Mumbai;

Suzanne Goin of L.A.; Yoshihiro Murata of Kyoto; Zhu Jun of Shanghai; and last but not least, Carlo Cracco of the two Michelin-starred Ristorante Cracco, Milan.



Richard Xu with SIA Flying Sommeliers

Hand in hand with the ICP are three distinguished wine masters who come together regularly in contributing to SIA's outstanding wine program with their seasoned judgments, insights in trends, and uncompromising demand for quality. They are Michael Hill Smith, first Australian master of wine; Jeannie Cho Lee, first Asian master of wine; and Steven Spurrier, Chairman of the world's largest wine competition "Judgment of Paris". Other than the masters are 90 Air Sommeliers on board various flights replicating the experience of "walking with the wine masters" for wine connoisseurs and enthusiasts en route Singapore Air.

Each day out of Singapore, SIA serves around 50,000 meals, totaling 115,000 suites and first class meals, 1.8 million business class meals, and 12 million economy class meals a year. Transforming the wish lists of the airlines' food and wine curators into reality is the Singapore Airport Terminal Services (SATS), Singapore's leading provider of gateway services and food solutions.

Backed by over 60 years experience, SATS' in-flight catering centers produce and handle in-flight meals for various international airlines with a combined capacity for 95,000 meals daily. At the Changi North Crescent, SATS' two spanning centers are equipped with state-of-the-art technology and facilities for the handling, preparation, and distribution of food and beverage. The highly automated centers are manned by a workforce of 1,100 people including executive and sous chefs who supervise SATS' 11 kitchens: cold, pastry, oriental, dim sum, Indian, Japanese, Muslim, Premium, Thai, Western and special meals.

Probably the first in the world, SATS' simulated aircraft cabin (SAC) is a revolutionary facility to taste test the quality and flavors of food and wines under the same conditions that passengers will experience up in the air, some 10,000 meters above ground. This is but one of SATS' continuous innovations that takes in-flight catering service to the next level, and in the process contributing to the luxury of dining in the sky, particularly via Singapore Airlines.

As an incentive, the unforgettable experience is above and beyond other rewards that will never stop to motivate from shores to shores.



Maggie Li & Hermann Freidank



Steven Spurrier



Jeannie Cho Lee



Michael Hill Smith





感受空中旅游的极致奢华，尤其是长途旅行，绝对可以作为奖励旅游的方式之一。而其中由新加坡航空公司带来的空中体验，融合了多样美食和优质服务，堪称其中翘楚。

乘坐新航航班，无论是头等舱、商务舱、还是经济舱，旅行中享受的美食均是出自国际烹饪大师之手，当然还有世界知名侍酒师精心挑选的葡萄酒与之相互辉映。

新航特邀的美食美酒专家执掌新航在全球为客人特别定制，从而确保机上的用餐体验精致上乘，绝不逊色于任何一家高档餐厅。

作为第一家设立烹饪顾问团的航空公司，新航不仅拥有世界上人数最多的顾问团，同时还有十分人性化的“名厨有约”服务，精英乘客可以在登机前24小时内预定自己想要品尝的菜品。

新航国际烹饪顾问团为新航套舱和头等舱客人共提供大约60道招牌菜，商务舱则有40道，包括35道来自亚洲各国的美食（中国、马来西亚、泰国、印度、日本、新加坡等）以及27道西餐。新航国际烹饪顾问团的群星璀璨，有来自纽约的Alfred Portale、来自沃纳的Georges Blanc、来自悉尼的Matthew Moran、来自新加坡的

Sam Leong、来自孟买的SANjeev Kappor、来自洛杉矶的Suzanne Goin等，其中米兰的Carlo Cracco就职于当地的2星米其林餐厅。

新航国际烹饪顾问团携手3位知名葡萄酒大师，为新加坡航空公司每季带来趣味缤纷的葡萄酒活动。他们分别是澳大利亚首位葡萄酒大师、亚洲首位葡萄酒大师Jeannie Cho Lee，以及世界最大规模葡萄酒比赛——“巴黎鉴定”大赛主席Steven Spurrier，除此之外，机上还有90名空中侍酒师为你在旅途中带来葡萄酒大师的特别服务。

在新加坡，每天新航都提供大约50,000份餐，每年为套舱和头等舱提供115,000份、商务舱180万份、经济舱1200万份。而将乘客的就餐意愿转化成难以忘怀的空中就餐体验的即是新翔集团有限公司（简称SATS）。

拥有60年经验，SATS的空中餐饮中心在数条国际航线上提供和运行空中餐饮服务，其运营能力达到每天95,000份餐。在新加坡樟宜北弯，SATS的两个中心配备了先进的技术设施，用于餐饮的运作、准备和分配。在高度自动化的中心里，有1,100名执行人员和厨师，他们



负责SATS下面11个厨房：冷餐、烘焙、东方风格、点心、印度菜、日餐、清真、精品、泰式、西餐以及特别的餐点。

或许是业内世界第一家模拟机舱内部的公司，SATS的这项革命性设备让人们在陆地上即可体验10,000米高空的环境，并且在这个环境中测试如何确保食材和葡萄酒的品质。这只是SATS在空中餐饮服务中的创新之一，他们正在不断努力，与新加坡航空公司一起，打造空中奢华餐饮。

作为一种奖励性旅游的选择，这样难忘而超出想象的体验，绝对会成为大家努力的动力所在。



Singaporean Bak Kut Teh (serves 4) 新加坡肉骨茶 (4人份)

Notes: Bak Kut Teh (in fookienese) or Rougucha (in Mandarin) means "meat bone tea". This is a celebrated Singaporean dish believed to be brought over by migrants from Chaozhou, Fujian Province, China. It is a slow cooked soup dish with complete ingredients from meat to vegetables and soy. The blend of herbs and spices gives the dish its unique quality, flavor, and mouthwatering aroma.

Ingredients:

1kg prime short ribs (pork), 2 bulbs garlic, 1 pot water, 6 pieces dried medium size Chinese mushrooms (soaked and sliced), 5 tablespoons light soy sauce, 2 teaspoon oyster sauce, 200g Chinese cabbage or lettuce (cleaned with leaves cut to size), 1 pack or 30g ready made Bak Kut Teh herbs (star anise, cinnamon, cloves, dang gui, dangshen, yuzhu, fennel seeds, lovage root, etc.), few pcs. fried puffy bean curd, 3 strips bean curd skin (cut), some wolfberries (goji), 1 bunch coriander

(cut), some salt and black pepper and sugar to taste.

Method:

1. Blanch ribs in boiling water then remove immediately. Set aside.
2. In a large clay pot, fill water to half and bring to boil. Place in ribs, mushrooms, whole garlic bulbs, and Bak Kut Teh herbs. Bring to boil.
3. Reduce to low heat and slow cook for 45 minutes.
4. Add in fried bean curd, bean curd skin, and goji. Continue to cook for 5-7 minutes.
5. Add in vegetables, coriander, soy sauce, sugar, salt and pepper. Turn off heat and simmer for 2-3 minutes. Serve with steamed rice and best paired with jasmine tea.

注：肉骨茶是一道新加坡名菜，相传是由中国广州、福建的移民带入。这是一种慢炖的汤搭配各种食材包括肉、蔬

菜、大豆。香草和香料的混合为这道菜带来特别的质地、风味、香味。

原料:

1公斤猪小排、2头大蒜、1盆水、6片中等大小干香菇（浸泡，切片）、5汤匙生抽、2茶匙蚝油、200克中国生菜或莴苣（洗净、切成合适大小）、1包或者30克肉骨茶香料（八角、肉桂、丁香、当归、党参、麦冬、小茴香籽、独活草根等）、几片油豆腐、3捆豆腐皮、少许枸杞、1束香菜（切碎）、盐、黑胡椒、糖调味

做法:

1. 在开水中焯排骨，关火取出，备用。
2. 在大炖锅中，放入一半的水煮开。放入排骨、蘑菇、整头蒜、肉骨茶香料。煮开。
3. 转小火慢炖45分钟。
4. 加入豆皮和枸杞，继续煮5-7分钟。
5. 加入蔬菜、茼蒿、酱油、糖、盐、胡椒。关火，焖2-3分钟。搭配蒸米饭和茉莉花茶一起食用。