
Singapore Airlines notes nation's birthday with classic cuisine

By **Rick Lundstrom** on July, 6 2015 | Catering



Singapore Airlines is now serving 'Singapore Heritage Cuisine' in all cabin classes for a three-month period to commemorate the nation's 50th birthday.

Specially developed with Singapore culinary personality, Shermay Lee, passengers can enjoy iconic Peranakan dishes based on family heirloom recipes handed down from her grandmother and author of her cookbook: *Nonya Recipes*, Lee Chin Koon.

The term "Peranakan" means locally born in the Malay language and refers to the descendants of early Chinese immigrants who intermarried with the locals in the Malay Archipelago, including Singapore. The Peranakans have a hybrid culinary tradition that combines techniques and ingredients from Chinese, Malay and European cooking. This fusion of cultures gives Peranakan cuisine its

distinctive taste, imbuing it with flavors produced with spices from across



“Peranakan food is a unique blend of Southeast Asian and European cultures that have evolved over centuries into a cuisine that is subtle, sophisticated and complex. It truly reflects our heritage,” said Lee.

Singapore Heritage Cuisine will be served on selected flights departing from Singapore between July and September. Selected main courses will also be made available for pre-ordering to Suites, First Class and Business Class customers through the Airline’s “Book the Cook” service.

Suites and First Class customers can savor wholesome soups such as Bakwan Kepiting and Pork Rib Soup.

Signature Peranakan dishes including Nonya Nasi Lemak, Ayam Buah Keluak, Nonya Nasi Padang and Hokkien Mee Soup will be offered as main courses to customers travelling in Suites, First Class and Business Class. Customers can also enjoy a nostalgic Singapore dessert – ice cream wafer sandwich, which comes in four flavors: Bandung, Gula Melaka, Pandan and Sweet Corn.

Premium Economy Class and Economy Class customers can look forward to Peranakan favorites such as Ayam Tempura and Nonya Fish Curry.



SIA’s SilverKris Lounges at Singapore Changi Airport will be serving a selection of dishes different from what will be offered on board. Dishes such as Chinese Hawker’s style Rojak and Nonya Fried Hokkien Mee will be served exclusively at the lounges.

A sixth-generation Peranakan, Lee was inspired to learn about cooking from her grandmother at a young age, and later studied at the renowned classical French culinary Institute, Le Cordon Bleu. She ran a cooking school in Singapore and has also authored two best-selling cookbooks.

From July to September 2015, passengers can also discover more about Singapore's rich Peranakan history and culture by presenting their Singapore Airlines boarding passes for free admission to the Peranakan Museum in Singapore, as part of a special collaboration between the Airline and the Singapore Heritage Board.