

A top-down view of a formal dinner table set for four people. The table is white with silverware and glassware. The menu includes a starter of bread and butter, a main course of soup with a dollop of cream, a side of vegetables and potatoes, a dessert of chocolate and fruit, and a small salad. There are also various condiments and a small bowl of fruit.

Singapore Airlines ([SIA](#)) is enhancing its inflight dining experience with refreshed menus, refined beverage offerings, custom-designed serviceware and distinctive presentation and service touches for selected dishes in Suites and First Class.

Yeoh Phee Teik, Senior Vice President Customer Experience, Singapore Airlines, said, “At Singapore Airlines, inflight dining is about much more than the meal itself. Guided by customer feedback, evolving preferences and emerging dining trends, we have reviewed every aspect of the experience – from menu design, seasonal ingredients, and cooking techniques to beverage selection, presentation, and cabin crew service. The result is a combination of thoughtfully crafted dishes, carefully curated

beverages, elegant serveware and thoughtful touches that make dining on board more memorable for our customers.”

The enhanced experience includes more than 100 new and refreshed appetizers, main courses and desserts that are being introduced across all cabin classes under *SIA Chefs’ Selection*. This is a new inflight menu category developed by the Airline’s in-house and guest chefs, in collaboration with its catering partners, and it brings together comforting and familiar flavors, regional favourites, reimagined classics and new culinary creations.

SIA is also introducing new wine labels for Suites, First Class and Business Class, and new spirits options across all cabin classes, giving passengers greater choice.

In Suites, First Class and Business Class, meals will be served on new custom-designed serveware, created in collaboration with Christofle, the French luxury tableware maison. The serveware incorporates a subtle interpretation of SIA’s signature batik motif.

SIA’s cabin crew complement these enhancements with their knowledge, attentiveness, and warm service, bringing greater finesse and personalization to the dining experience, the press release said. In Suites and First Class, selected dishes may be presented with distinctive touches, while cabin crew may also offer beverage recommendations to complement customers’ meal selections.

The Airline has begun to progressively roll out the updated dishes, while the remaining dining enhancements, including beverages, serveware and onboard service touches, will be introduced from November.