

Singapore Airlines elevates Business Class dining with exclusive Catalan inspired menus



Chef Nandu Jubany with gategourmet's culinary team

[Singapore Airlines](#) has unveiled a seasonal Business Class dining experience on its nonstop Barcelona-Singapore service, featuring menus created by Michelin-starred Catalan chef Nandu Jubany in collaboration with gategourmet's culinary team in Spain.

The menus debuted on May 1 bringing the flavors of Catalonia onboard through seasonal ingredients, traditional cooking techniques, and dishes specifically adapted for long-haul travel. The launch also forms part of Singapore Airlines' 20th anniversary celebrations in Barcelona.

Developed through a close partnership between Chef Jubany, Singapore Airlines, and gategourmet, the airline's catering partner in Barcelona, the menus were refined over several months through extensive tastings, recipe development and ingredient selection. The teams worked to ensure that each dish would maintain its flavor, texture and presentation at cruising altitude.

The seasonal menu showcases Catalonia's rich culinary heritage while meeting the unique requirements of inflight dining. By incorporating locally sourced ingredients and regional recipes, the

airline aims to offer passengers an authentic taste of the destination before they arrive in Singapore.

The initiative reflects the Airlines' continued focus on elevating the onboard experience through collaborations with renowned chefs and local culinary experts. The carrier has long emphasized premium dining as a key component of its Business Class product with menus tailored to both regional tastes and the challenges of serving meals at altitude.

Through this latest partnership, Singapore Airlines further strengthens its connection to Barcelona while offering passengers a distinctive dining experience inspired by one of Spain's most celebrated culinary regions.