

SINGAPORE TO
FRANKFURT

SUPPER

Regarded as the leader in a new generation of progressive Italian cuisine, two Michelin-star chef Carlo Cracco artfully infuses culinary creativity with classic flavours. He brings to you his recommendation for a most exquisite dining experience in the sky.



carlo's choice

Appetiser

Maine Lobster with Fennel Salad

Infused with Cracco spice, almond nib and orange segment

Soup

Basmati Rice Cream Soup

With prawn, pesto and crunchy rice

Main Course

Chicken Breast with Herb Crust

Sautéed Swiss chard, tomato salsa and fingerling potatoes

Dessert

Zuppe Inglese

Italian version of the classic trifle with ice cream on the side

SINGAPORE TO
FRANKFURT

S U P P E R

Appetiser



Maine Lobster with Fennel Salad

Infused with Cracco spice, almond nib and orange segment

Malossol Caviar with Smoked Balik Salmon

And farro salad with roasted vegetables and balsamic dressing

Soup



Basmati Rice Cream Soup

With prawn, pesto and crunchy rice

Oriental Clear Chicken Soup

With asparagus and bean curd

Main Course



Chicken Breast with Herb Crust

Sautéed Swiss chard, tomato salsa and fingerling potatoes



Teochew Fish Porridge

Rice porridge with sliced white pomfret fillet and condiments

Seared Beef Fillet, Cafe de Paris Butter

Served with braised red cabbage, baby carrot, green bean and potato gratin



Chicken and Lamb Satay

Renowned Singapore Favourite

Served with ketupat rice, onion, cucumber and spicy peanut sauce



Exclusively created by Carlo Cracco of Ristorante Cracco, Milan



A popular local fare dish

SINGAPORE TO
FRANKFURT

SUPPER

- Dessert* •  **Zuppe Inglese**
Italian version of the classic trifle with ice cream on the side
- Cheese* • **Selection of Cheese**
Farmer, tete de moine, cambozola and chaume served with garnishes
- Fruit* • **From the Basket**
A variety of fresh fruits
- From The Bakery* • **Assorted Rolls and Gourmet Bread**
With butter or flavoured virgin olive oil
- Hot Beverage* • **Coffee and Tea**
A wide selection of flavours is available in the beverage section



Exclusively created by Carlo Cracco of Ristorante Cracco, Milan

SINGAPORE TO
FRANKFURT

DELECTABLES

*Should you fancy a snack or something more substantial in between your meals,
simply make your selection known to us anytime.*

Noodles

• **Nama Udon Noodles**

With chicken, black mushroom and Oriental chicken stock

Wanton Noodles

With prawns, vegetables and Oriental chicken stock



Beehoon Noodles

With Chinese green, black mushroom and vegetable stock

Sandwiches

• **Ciabatta with Portobello Mushroom, Emmenthal Cheese and
Duxelle Mayonnaise**

Panini with Roasted Chicken and Sundried Tomato Tapenade

**Warm Focaccia with Roasted Beef, Onion Jam and Cheddar
Cheese**



Specially prepared meatless selection

SINGAPORE TO
FRANKFURT

DELECTABLES

Snacks

Assorted Nuts

Chocolate Bar

Potato Chips

Dried Fruits Snack

Assorted Butter Biscuits

Fresh Fruit

Selection of Cheese

Emmenthal, Caprice des dieux, Kaeserei walnut and Boursault

SINGAPORE TO
FRANKFURT

BEFORE TOUCH DOWN

To Start With

Juices Freshly Squeezed or Chilled

A choice of orange, apple or tomato

Fruit

Selection of Sliced Fresh Fruits

Appetiser

Cornflakes

With skim or full cream milk

Granola with Greek Yoghurt

And berry compote

Fruit Yoghurt

Natural Yoghurt

SINGAPORE TO
FRANKFURT

BEFORE TOUCH DOWN

Main Course



Char Siew and Wanton Noodle Soup

Egg noodles in rich broth garnished with honey roasted pork, pork dumplings and leafy greens

Nasi Lemak

Coconut rice with spiced fish, sambal egg, fried tempeh, ikan bilis and peanuts

Warm Belgium Waffles

With fresh strawberries, maple syrup and mascarpone cream

Fresh Eggs

Prepared baked, scrambled or boiled

With manchego cheese, cherry tomato and mesclun salad

Choice of grilled beef fillet or chicken sausage

From The Bakery

Assorted Rolls and Breakfast Pastries

With butter and fruit preserve

Hot Beverage

Coffee and Tea

A wide selection of flavours is available in the beverage section



A popular local fare dish

FRANKFURT TO
NEW YORK

BRUNCH

To Start With

Juices Freshly Squeezed or Chilled

A choice of orange, apple or tomato

Fruit

Selection of Sliced Fresh Fruits

Appetiser

Cornflakes

With skim or full cream milk

Bircher Muesli

Rolled oat soaked in milk, natural yoghurt, dried fruits and nuts

Fruit Yoghurt

Natural Yoghurt

FRANKFURT TO
NEW YORK

BRUNCH

Main Course

Chicken Congee

Sliced chicken in rice porridge with Chinese crullers

Braised Red Snapper Fillet In Oriental XO Sauce

With seasonal vegetables and fried egg noodles

Roasted Beef Fillet with Olive Crust

Accompanied by roasted mushroom, asparagus, baby carrot, potato cake and marsala wine sauce

Fresh Eggs

Prepared baked, scrambled or boiled

With emmental cheese, cherry tomato, and mesclun

Choice of ham and bacon or veal sausage

Dessert

Combination of Mango Ice Cream and Crepes

With raspberry coulis

From The Bakery

Assorted Rolls and Croissants

With butter and fruit preserve

Hot Beverage

Coffee and Tea

A wide selection of flavours is available in the beverage section

FRANKFURT TO
NEW YORK

LIGHT LUNCH

Appetiser

Tian of Crabmeat, Avocado and Mango

With cold spicy gazpacho soup

Main Course



Roasted Lamb Rack in Mint Jus

With baby carrot, green bean and turmeric potato mash

Braised Red Snapper in Tofu-Chilli Sauce

With seasonal vegetables and fried rice

Cajun Blackened Chicken in Natural Jus

With roasted cherry tomato, mushroom and pea mash

Dessert

Warm Brownie with Vanilla Ice Cream

And vanilla sauce

From The Bakery

Assorted Rolls and Gourmet Bread

With butter or flavoured virgin olive oil

Hot Beverage

Coffee and Tea

A wide selection of flavours is available in the beverage section



Exclusively created by Carlo Cracco of Ristorante Cracco, Milan