



BOOK THE COOK

Auckland

Fine dining at 30,000 feet?
We've confirmed your reservation.

A restaurant setting, a world class dish... You'll find everything you need to enjoy an unforgettable dining experience in the air with *'Book the Cook'*. Our celebrated *Book the Cook* service enables customers to pre-order their main course before they fly and includes popular classics as well as local delicacies, with many of the ingredients sourced locally from New Zealand.

The exclusive *Book the Cook* service is available for passengers travelling in Suites, First Class, Business Class and Premium Economy Class (where available) from the following cities:

- Amsterdam
- Auckland
- Barcelona
- Beijing
- Brisbane
- Dubai
- Frankfurt
- Hong Kong
- Houston
- London
- Los Angeles
- Melbourne
- Milan
- Munich
- New York (JFK)
- Paris
- Perth
- San Francisco
- Seoul (Incheon)
- Singapore
- Sydney
- Taipei
- Tokyo (Haneda, Narita)
- Zurich

Book the Cook main course meals from Auckland can be selected up to 48 hours before the scheduled flight departure via our website, through our reservations office or a travel agent.

For special dietary requirements, we recommend selecting from our wide range of Special Meals to better suit your customers' needs.

For more information and menus departing from other cities, please visit:
www.singaporeair.com/btc

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SINGAPORE
AIRLINES



A great way to fly

First & Business Class

New Zealand *Lobster Thermidor

Lobster baked in cream with cheese sauce, served with fresh long beans, baby carrots, broccolini, kumara and agria potato mash



*Seafood Thermidor with baked prawns and monkfish served in place of Lobster in Business Class cabin



Grilled New Zealand King Salmon

Grilled Southern king salmon with karengo seasoning in white wine cream sauce, served with agria potatoes, chives and vegetables

Grilled New Zealand Wakanui Beef Fillet

Grilled Wakanui beef tenderloin with port wine and mushroom sauce, potatoes fondant and roasted vegetables



Grilled New Zealand Lamb Loin

Lamb loin with rosemary lamb jus and herbed roasted baby potatoes, served with roasted tomatoes and sautéed bean mix

Greek Eggplant and Lentil Moussaka

Greek style eggplant and lentil moussaka, cherry tomato confit and ratatouille in tomato and basil sauce



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First & Business Class

Prawn Laksa

Egg noodles in a rich coconut cream, seafood gravy with king prawns, deep fried beancurd and Shanghai pak choy



Beef Rendang Malay Style

Tender beef cheek braised in coconut milk and spices, served with coconut rice, sambal long beans, onions and eggplant

Szechuan Chilli Chicken

Stir-fried Szechuan chilli chicken thigh with Thai rice and Chinese vegetables



Roast Cantonese Duck Breast

Roast Cantonese duck breast with XO sauce, fried rice, Shanghai pak choy and carrots

Indian Lamb Biryani

Slow cooked lamb biryani with rice, vegetable jalfrezi and dum aloo



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A great way to fly

Premium Economy

Roast Chicken Thigh

Roast chicken thigh in mushroom cream sauce, served with agria potatoes and roast vegetables



Braised Monk Fish

Braised monk fish in abalone sauce, served with fried egg noodles and Shanghai pak choy

Nonya Chicken Curry Singapore Style

Singapore style Nonya chicken curry with potatoes and Thai rice



Indian Lamb Saag Curry

Indian style lamb saag curry with lemon rice, served with dum aloo and paneer mattar

Seafood Mee Goreng Malay Style

Malay style stir-fried noodles with prawns, monk fish and vegetables

