

# THE DOLDER GRAND

5 February 2026 | 1

Press Release

## SINGAPORE AIRLINES AND MICHELIN STARRED CHEF HEIKO NIEDER PRESENT NEW MENU CREATIONS ON FLIGHTS FROM ZURICH

Singapore Airlines today unveiled the new culinary creations by Swiss guest chef Heiko Nieder. The Chef Fine Dining and Culinary Director of the Dolder Grand in Zurich, whose restaurant The Restaurant is awarded 2 Michelin stars and 19 GaultMillau points, presents menus exclusively created for Singapore Airlines on flights from Zurich to Singapore. With the continuation of this successful culinary partnership, passengers travelling in the premium cabins can once again look forward to innovative Swiss gourmet cuisine above the clouds.

Heiko Nieder's new dishes for the first half of 2026 will be served on all flights from Zurich to Singapore in First Class and Business Class. They are the result of close collaboration between the award winning chef and Singapore Airlines, with the shared ambition of delivering an authentic Michelin level dining experience even at 30,000 feet.



Below is an overview of the new menu creations:

**WINTER MENU JANUARY 2026 TO MARCH 2026**

**First Class**

- **Starter:** King Crab with Banana, Dill and Caviar
- **Soup:** Coconut Soup with Salmon, Passion Fruit and Liquorice
- **Main Course:** Veal with Celeriac, Buckwheat and Perigord Truffle
- **Dessert:** Rice with Chocolate, Grains, Dried Pear and Vanilla

# THE DOLDER GRAND

5 February 2026 | 2

## Business Class

- Starter: Scallop with Ginger, Citrus, Miso and Basil
- Main Course: Chicken Fricassee with Celeriac, Shio Koji and Perigord Truffle
- Dessert: Pumpkin and Orange with Sea Buckthorn and Thai Iced Tea Spices

## MENU SPRING – APRIL 2026 TO JUNE 2026

## First Class

- Starter: Hamachi with Peas, Coconut, Curry and Dill
- Soup: Lettuce Soup with Smoked Sturgeon and Caviar
- Main Course: Beef with Pickled Melon, Kimchi Spice and Sesame
- Dessert: Strawberries with Olive Oil, Balsamic Vinegar and Rose Champagne

## Business Class

- Starter: Cured Salmon with Green Seed Vinaigrette, Asparagus and Mustard
- Main Course: Veal Asia Style
- Dessert: Rice Pudding with Coconut, Cinnamon and Dried Cherries

## About the Dolder Grand

The Dolder Grand is a 175-room city resort nestled in the hills overlooking the vibrant lakeside city of Zurich and the picturesque Swiss Alps. Since opening its doors in 1899, the legendary hotel has played host to numerous international artists, renowned musicians, and prominent dignitaries, and over the years has established itself as a must-see culinary, wellness, and arts destination with a host of accolades to its name. Reimagined by acclaimed architect Lord Norman Foster in 2008, the Dolder Grand's historic, castle-like façade serves as a contrast to the impressive contemporary art collection housed within the hotel, including works by Salvador Dalí, Takashi Murakami, and Jani Leinonen. The Dolder Grand offers four distinct, and highly innovative dining concepts: The Restaurant (2-Michelin star and 19 GaultMillau points), Mikuriya (17 GaultMillau points), a new seasonal vegan/vegetarian garden restaurant, blooms (16 GaultMillau points), and Saltz (15 GaultMillau points). These remarkable culinary offerings, in addition to a lively bar and rotating pop-ups such as The Grand Heritage, reaffirm the hotel's standing as a place of daring culinary experimentation and most recently earned it the title of GaultMillau's 'Hotel of the Year 2024'. The Dolder Spa is over 4,000 sq meters and features an expansive indoor pool, hot and cold plunge pools, sauna, steam, aroma pool, solarium, snow room, meditation room, a sun-soaked outdoor terrace, and more. The Dolder Grand (2 Michelin keys) is a member of The Leading Hotels of the World, Swiss Deluxe Hotels and Responsible Hotels of Switzerland.

For images and general information, visit our [media page](#).

## Media contact for interview requests and additional information:

The Dolder Grand  
Joachim Schweier  
Head of Marketing & Communications  
Tel +41 44 456 60 00  
[pr@dolderhotelag.com](mailto:pr@dolderhotelag.com)

Farner Consulting AG  
Toby Felder  
Partner & Director  
Tel +41 44 266 67 67  
[toby.felder@farner.ch](mailto:toby.felder@farner.ch)