



EURASIA AIRLINES

The world's epicurean airline

the world's first airline lounge fine water menu,

exclusively on Eurasia Airlines

Suites & Business Class

*the world's first lounge fine water menu,
exclusively for Eurasia Airlines . . .*

THE WORLD'S FINEST WATERS

FOR YOUR OPTIMAL INFLIGHT HYDRATION



At Eurasia Airlines, it is no secret that we are constantly seeking new innovative ways to delight your palate or to simply make your in-flight experience as comfortable as it is memorable. In pursuit of such novelty, we often find ourselves bringing to you brand new, authentic experiences and then setting the highest benchmarks for others to follow.

It seems we have done it once again - by redefining what it means to stay hydrated in the sky. After months of sourcing & vigorous tastings, we are proud to present you the world's *first* in-flight fine water menu.

We understand that staying hydrated is essential for your in-flight-comfort. But as Master Water Sommelier from the Fine Water Academy, Martin Riese, puts it, “water is not just water”.

The world's first in-flight collection has been carefully selected & curated by Singapore's first Double Certified Water Sommelier, Sam Wu, who has selected only luxury waters from the best natural sources without any artificial purification or alteration. Even the selected sparkling waters are naturally carbonated – that's right, purely from mother nature.

On top of providing you with the necessary optimum hydration in-flight, the range of fine waters also offer a perfect pairing with our award-winning food menu. Bon Appétit!

Some waters in this outstanding collection bear the hallmarks of the annual Fine Water Society taste awards. These waters are awarded based on votes gathered by leading industry experts & sommeliers out of hundreds of water brands via blind-tastings.



OUR
water
PHILOSOPHY



ROI

Source: Rogaška, Slovenia

Tasting notes: Complex, eclectic mix of tastes

Pairings: Red meats, Chocolates, Desserts

Situated in the midst of one of the most tectonically diverse areas in the world - featuring three regional faults: the Alps, the Dinaric Alps and the Pannonia Basin, the unique terroir of the source is responsible for creating ROI, the most magnesium-rich naturally carbonated natural mineral water in the world.

So legendary is the water that since the 17th century, emperors, high nobility and other VIPs have been experiencing its healing and well-being properties at Rogaška Spa and Health centre, one of Europe's oldest and most prominent health resorts.

Legend has it that Pegasus, instructed by Apollo, struck his hoof to the earth at Rogaška and opened up the Roitschocrene spring and Apollo said:

“Hereby lies the source of health and the true power of the gods. Instead of Hippocrene, drink Roitschocrene from the spring in front of you.”

FINE WATERS

VERY LOW MINERALITY



(STILL)

Isbre

Source: Glacier Spring Water, Hardanger Fjord, Norway

Tasting notes: Neutral, crisp with a slight bitter but refreshing bite.

Pairing: Perfect for sashimi & salads. Ideal for palate cleansing.

Originating from a glacial-fluvial aquifer formed some 10,000 years ago, the water is filtered through fractures in the 5000-foot-high metamorphic rocks surrounding the fjord. Freezing ambient temperatures limit the dissolvability of these hard silicate rocks, resulting in a remarkably pure water with exceptionally low mineralization values, perhaps the lowest mineralization of any bottled natural water.

LOW MINERALITY



(STILL)

Deeside Water

Source: Natural Mineral Water, Scotland, United Kingdom

Tasting notes: Smooth and light.

Pairing: Great for easy drinking. Ideal for wine pairings.

Deeside Mineral Water is a gift from nature which flows from an ancient spring in one of the most beautiful, unspoilt parts of Scotland. It is a remote area located 600 feet above sea level within the protected Cairngorms National Park. The water spends 50 years being gently filtered through the layers of underground rock and, under its own pressure, from the artesian springs on the heather clad hillside, free from pollution or the influences of man.

MEDIUM MINERALITY



(STILL)

Harrogate

Source: Natural Mineral Water, England, United Kingdom

Tasting notes: A harmonious mineral taste.

Pairing: Salty light snacks, lightly seasoned fish & vegetables.

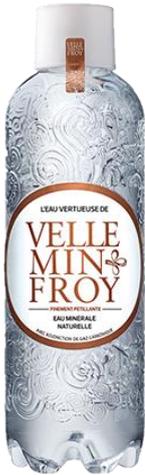
Harrogate is named after its source, famously known as the birthplace of 'The English Spa' and the home of British bottled water. It takes 1,000 years for the water to filter through layers of rock until it reaches the level from which it is extracted - some 50 metres below ground.

During its journey Harrogate water becomes naturally enriched with minerals to create a refreshing, perfectly-balanced drink that is virtually absent of nitrates and nitrites, reflecting the quality of the ground and catchment area.

FINE WATERS

HIGH MINERALITY

(STILL)



Velleminfroy

Source: Natural Mineral Water, France

Tasting notes: A complex harmonious mineral taste.

Pairing: Salty light snacks, lightly seasoned fish & vegetables.

Discovered in 1828 from an unspoilt natural site in Haute-Saône (Franche-Comté), Velleminfroy was officially declared a "natural mineral water" by the French Imperial Academy of Medicine in 1859. A truly exceptional water, it is rich in minerals, particularly calcium and magnesium with zero nitrates. Renowned for its beneficial effects, it also facilitates digestion and is suitable for a low sodium diet.

HIGH MINERALITY

(SPARKLING)



Perrier

Source: Natural Mineral Water, France

Tasting notes: Bold sparkling intensity. Refreshing contrast to savoury foods/ palate cleanser.

Pairing: Fine dining water. Excellent contrast for deep fried or spicy foods

One of the most recognizable brands in the industry, Perrier is known for its striking green bottles and stronger carbonation compared to other brands. The spring in Southern France from which Perrier is drawn was originally known as Les Bouillens, which used to be a spa during Roman times. Fun fact: The spring from which Perrier water is sourced is naturally carbonated, but the gas is captured independently and re-added only during bottling to match that of the Vergèze spring.

HIGH MINERALITY

(SPARKLING)



Krondorf

Source: Natural Mineral Water, Czech Republic

Tasting notes: Savoury notes with a luxurious texture

Pairing: Complements salty meats & foods with medium/heavy flavours

Krondorf was first issued a licence for public use on 30th October 1876 by the Imperial-Royal Commission of Krondorf. Although the spring was lost during the world wars, a similar spring was revived in 2010. And since 2015, Krondorf – a water so rich in natural carbonation (not added artificially) and high amounts of Silica, was once again being bottled from the foothills of the Krušné Mountains. Till today, each bottled is hand-bottled individually. Its luxurious and unique composition supports digestion and makes it ideal with meals.

Wellness of minerals in Natural Mineral Waters . . .

As the name of “Natural Mineral Water” suggests, minerals essential to our well-being are found in these waters - imbued by mother nature as they filter through the earth. Some key benefits of these minerals, both in the form of positive and negative ions, are depicted below for your easy reference.

Sodium (Na⁺)

- ✓ Regulates fluid balance

Calcium (Ca²⁺)

- ✓ Bone, teeth, tissue formation
Transmission of impulses in
nerve & muscle

Magnesium
(Mg²⁺)

- ✓ Regulating nerve and muscle
function
- ✓ Brain development, memory
& learning
- ✓ Healthy heart
 - Relieves constipation as
Magnesium
sulphate/Epson Salt:

Wellness of minerals in Natural Mineral Waters . . .

Hydrogen
Carbonate
(HCO_3^-)

- ✓ Alkalizing agent
- ✓ Treats heartburn/acid reflux
- ✓ Reduces risk of kidney stone formation

Silica/Silicic
acid (SiO_2)

- ✓ Wellness Mineral / Beauty mineral
- ✓ Strengthens skin, nails, bones, teeth
- ✓ Removes harmful aluminium, prevents Alzheimer

Fluoride (F^-)

- ✓ Mineralization of your teeth and bones
- ✓ Prevents dental cavities
- ✓ Provides bone density, lowers risk of osteoporosis

Sulphates
(SO_4^{2-})

- ✓ Can be laxative (e.g. Magnesium Sulphate/Epsom Salt)

Food pairing . . .

For food pairing, we use the Fine Waters Balance to establish a progression in multiple course meals.

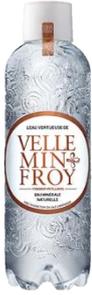
Many factors can come into consideration when pairing food & water – from matching or contrasting with mouthfeel, mineral content, the aesthetics of the bottle and even the origin/heritage of the water.

Indeed, drinking a different water for each course highlights their subtle differences, and the progression adds enormously to the dining experience.

In the next two pages, we aim to match our meticulously curated waters to the airline menu specially created by world-renowned chefs.

Ultimately, it boils down to your taste palate and preferences. So, go ahead, spoil yourself with our refined selection and stay deliciously hydrated.

<i>Food categories</i>	<i>Dishes in the menu</i>	<i>Water pairing</i>
Salads & Sashimi	-Salads & Sashimi 	ISBRE (Super Low Minerality Still) 
Light appetizers	-Seared Sea Scallops with Pumpkin Apricot Puree 	Deeside (Low Minerality Still) 
Light mains: Poultry/Fish Or Soft cheeses	-Seafood Horfun 	Harrogate (Medium Minerality Still) 

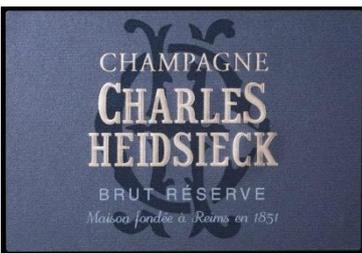
	<p>-Seared ocean Trout Fillet with Pernod and Orange Sauce</p> <p>-Braised egg noodles with abalone sauce</p>  <p>-Poached eggs with Mornay sauce</p> <p>-Singapore Chicken Lamb Satay</p>	<p>or</p> <p>Velleminfroy (High minerality Still)</p>  <p>or</p> <p>Perrier (Medium Minerality Sparkling)</p> 
<p>Heavy mains</p> <p>Or</p> <p>Hard cheeses</p>	<p>-Mee Soto</p> <p>-Stir Fried Beef Oriental Style</p> <p>-Pan-fried Beef Fillet with shredded oxtail</p>  <p>-Quilon Jhinga Biryani</p> 	<p>Krondorf (Very High Minerality Sparkling)</p> 

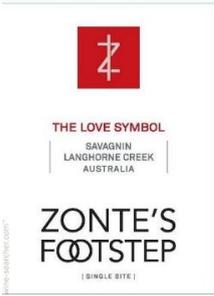
	<p>-Steamed Sliced Chicken with Mushroom in Dried Scallop Sauce</p> <p>-Seared Lamb Loin with natural Jus</p> <p>-Hainanese Pork Chop</p>  <p>-Murgh Rogan Josh, Sabzi Jalfrezi, Pulao</p>	<p>ROI (Very High Minerality Sparkling)</p> 
<p>Sweet treats & Desserts</p>	<p>-Chocolate and Orange Cake</p>  <p>-Tiramisu Mono</p>  <p>-Tartufo Limoncello</p>	<p>ROI (Very High Minerality Sparkling)</p> 
<p>Palate Cleanser</p>		<p>ISBRE (Super Low Minerality)</p> 

Wine pairing . . .

If you drink carefully matched wine with your dish, only still water is appropriate.

But there is a slight difference between matching with red and white wine: With white wine, choose water with a low mineral content and a neutral pH; red wine demands water with a medium to high mineral content and a neutral pH.

	<i>Specially curated selection for July 2019</i>	<i>Water pairing</i>
Wine of the month	2015 Clarendelle Bordeaux 	Harrogate (Medium Minerality Still) 
Champagne	Charles Heidsieck Brut Reserve, Champagne, France 	Deeside (Low Minerality Still) 
White Wine	2017 Antonin Rodet Vire-Clesse L'Épinet, Maconnais, Burgundy, France 	Or 

	<p>2017 Bochart Pere & Fils Pouilly-Fuisse, Maconnais, Burgundy, France</p>  <p>2017/2018 Mount Riley Sauvignon Blanc, Marlborough, New Zealand</p> 	<p>ISBRE (Super Low Minerality Still)</p> 
<p>Red Wine</p>	<p>2015 Chateau Rahoul, Bordeaux, France</p>  <p>2015 Zonte's Footsteps "The Lake Doctor" Shiraz, Langhorne Creek, Australia</p>  <p>2017 Robert Oatley Shiraz, McLaren Vale, Australia</p> 	<p>Harrogate (Medium Minerality Still)</p> 

