



AIR INDIA LIMITED RETIRED EMPLOYEES ASSOCIATION

Maharaja's makeover continues!

Air India introduces refreshed inflight menu on international flights

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Air India on Monday introduced refreshed inflight food & beverages menus across cabins on all international flights (ex-India), in line with its continuous enhancement of customer experience.

The refresh of the menus is based on guest feedback and is designed to offer travellers an assortment of gourmet meals, trendy appetizers, decadent desserts, and showcase India's locally sourced culinary influence while keeping in line with the healthy eating trend, stated the company.

The airline's bar menu now features a range of premium brands of spirits as well as a thoughtfully put-together wine list that includes fine French and Italian wines.

"As part of our ongoing effort of transforming the Air India experience for guests, we have brought great thought and energy into our new menus. We want our guests to enjoy their food and beverage on board Air India flights much like they would at their favourite restaurants," said Sandeep Verma, Head of Inflight Services, Air India.

"Our underlying focus while designing the new menus has been on ensuring that they include nutritious options that are delicious, and on incorporating contemporary, sustainable practices," he added.

A team of in-house experts, catering partners, and multiple suppliers were assembled to design an elevated dining experience aboard Air India.

New Vegan inclusions: Customers who follow the vegan lifestyle will now be able to choose from a selection of delicious, plant-based meal options

such as Subz Seekh Kebab, Thai Red Curry with Tofu and Vegetables, Broccoli and Millet Steak, and Lemon Sevaiyan Upma, Medu Wada and Masala Uttapam.

New inspirations for main and light meals: The new menus for breakfast, lunch, and dinner, across all classes, feature a mix of fusion dishes and classics such as Mushroom Scrambled Egg, Turmeric Chilli Omelette, Mixed Vegetable Paratha, Achari Paneer and Emmenthal Sandwich in Multigrain Bread, Grilled Prawns in a Fennel Cream Sauce, Murgh Rezala Kofta, Murgh Elaichi Korma, Classic Chilli Chicken, Chicken Chettinad Kathi Roll, Baked Fillet of Fish with a Herb Almond and Garlic Crust, Masala Dal and Brown Rice Khichdi with Sprouts, Roast Tomato and Bocconcini Caprese with Kalamata Olives and Pesto, and Classic Tomato and Coriander Shorba with Crisp Namakpara, among others.

Dessert delight: Air India guests will also be able to revel in the decadence of dessert offerings such as Mango Passionfruit Delight, Quinoa Orange Kheer, Espresso Almond Crumble Mousse Cake, Khajur Tukda with Kesar Phirni, Single Origin Chocolate Slice, Chum-Chum Sandwich with Blueberry Sauce, and a seasonal fruit selection.

Bar menu: Customers on board will be able to indulge in sophistication with Air India's bar menu, offering a fine wine list, including Laurent-Perrier La Cuvée Brut champagne, wines from the renowned vineyards of Château de l'Hestrange, Les Oliviers, Chateau Milon, and Piedmont region of Northern Italy. In addition, the new beverages menu features a range of whiskeys, gin, vodka, and beers of premium brands.

The ideal pairing: Ranging from the sparkling effervescence of fruity blends to the aromatic zest of spices, Air India's selection of mocktails such as Virgin Mary, California Orange, Apple Spritzer, and juices would offer an array of flavours to fulfill the fine dining experience. For customers who like to unwind with a hot beverage, a freshly brewed cup of coffee (Classic Coffee Blend and Cappuccino) or tea (Assam, Green, Earl Grey, and Masala) would also be available.

Air India is carving out an ambitious renaissance under the Tata Group conglomerate, which regained control last year after the airline was nationalised nearly seven decades ago

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