

Cathay Pacific to offer more Hong Kong flavours to passengers

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Cathay Pacific is bringing more Hong Kong flavours to its passengers by offering new menus on board.

The menus have been created together with Michelin-starred local restaurant Duddell's to celebrate Hong Kong's culinary heritage.

Cathay Pacific says the collaboration was born out of a passion for food and an appreciation of the city's gastronomic traditions and that the menus bring a fresh and curated interpretation of much-loved local specialties, highlighting the two brands' commitment to elevate the food culture of Hong Kong.

Cathay Pacific General Manager Customer Experience and Design Vivian Lo said: "We are very excited to partner with acclaimed restaurant Duddell's, who shares our core values of thoughtfully curated dining with warm service, to showcase this new culinary experience for our premium customers. We want to deliver delightful dining experiences for our customers by focusing on the details that matter, and this ethos is at the heart of every single dish we developed together.

"As Hong Kong's home airline, we place great importance on serving our customers with authentic local

culinary delights through our ‘Hong Kong Flavours’ concept, while also showcasing the diverse range of cuisines our city has to offer. By partnering with renowned Hong Kong restaurants, we hope to give our customers an unforgettable introduction to our city’s culinary offerings and a comforting reminder of the taste of home.”

JIA Group Chief Executive Officer Yenn Wong said: “We have always wanted to partner with Cathay Pacific, one of the most prevalent service providers in the travel industry and a renowned airline. Coincidentally, Duddell’s, one of our popular outlets amongst tourists, has an outpost at Hong Kong International Airport, making the partnership even easier as having an outpost at the airport aids in spreading and fostering Hong Kong’s food culture to the international crowd.

“As Duddell’s serves Cantonese cuisine, the theme is unquestionably Hong Kong-inspired. We want to create and bring Hong Kong’s traditional flavours, with easy access, to different parts of the world. The team has curated an extensive menu that caters to First and Business class, from appetisers through to desserts.”

Cathay Pacific’s First and Business class customers travelling on select flights departing from Hong Kong can enjoy the new promotional menus with refreshed selections of dishes throughout the year.

For first class customers, dishes include delicacies such as chilled abalone and cucumber with black vinegar or minced pork with mixed vegetables and pomelo, served with lettuce wraps and prawn crackers, red braised Iberico pork belly with radish and wok fried lobster in white pepper sauce with spring onions and ginger.

Business class passengers will enjoy newly designed starters that embrace an interesting twist on some popular Chinese classics such as drunken prawns with aged Huadiao wine and shredded chicken and jellyfish salad with sesame dressing. Main courses include steamed halibut with cordyceps flowers, aged mandarin peel and preserved black olives, which is inspired by the cuisine of Shunde in Southern China.

