

# Want to enjoy an exotic meal? Go fly!

**Afternoon, Jan 4 2006**

Air India's Mumbai-London passengers to enjoy delectable cuisine with its Gourmet Flights. Air travelers, rejoice. Flying by the Maharaja's airline just got better.

Beginning this Thursday, Air India is having 'Gourmet Flights' – A Food Festival with exotic cuisines on board its Mumbai-London flights. Till the end of this month Air India will provide scrumptious cuisine aboard eight morning flights on the Mumbai-London route on Thursday and Saturdays. Two diverse types of menus, which would include both vegetarian as well non-vegetarian fare, will be offered for all segments.

Speaking at a press conference yesterday, Vasudevan Thulasidas, Chairman, Air India said, "We in the aviation industry believe in making improvements all the time. To make the flying experience even better, the in-flight department is on a constant lookout for new ideas so our customers have a pleasant journey. In the past we have had regular food festivals with cuisines like Punjabi, Gujarati and European to name only a few. Now we are introducing gourmet flights on board the AI 101 for which special menus have been planned. There will be a chef on board the flight who will personally interact with the first class, executive and business passengers."

This is definitely an exceptional way to make a passenger's journey even more comfortable. The new service is being initiated on specially introduced fine bone china crockery with an innovative new in-flight colour combination to give an exciting atmosphere in the aircraft.

Besides this, a fresh standard menu with select cuisines is also being launched which will have mouth-watering desserts like chocolate paan and imli kulfis.

The new mantra of the airline seems to be ticking the passenger's taste buds where travelers will be served dishes specific to their requirements by the chef on-board.

Curious voyagers will also be allowed in the kitchen to observe how the dishes are being prepared. Interestingly, a lot of research and development has gone into the creation of this new menu.

The maestro behind this delectable food extravaganza is Chef Satish Arora who has been associated with the Taj for a number of years. Also speaking at the conference, Arora

said, “I always used to think there would be limitations in airline catering but I must say that I have changed my mind. I enjoy whipping up great recipes anywhere and four months back when my chefs and me started experimenting in my kitchen, we tried everything possible to come up with the best recipes. With the feedback we are trying to ensure that we meet the maximum requirements.”

Passengers today are a conscious lot and have a lot of demands. Therefore, this is definitely a welcome move by the airline. So the next time you fly to London you know what awaits you.