

Oman Air Lunches Its New Menu For The Indian Subcontinent

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As part of comprehensive plans to continually thrive in the international market and to meet passenger expectations, Oman Air presented their new menu for the Indian subcontinent routes, which will enhance the meal service on its B737 cabins.

The event was held at Catering Business Unit in the presence of Oman Air CEO, Mr. Ziad Al Haremi, invited dignitaries, Frequent Flyers and Senior Oman Air officials, who had the opportunity to participate in the presentation. A wide range of products and new menu concepts were displayed for discussion.



The Senior Manager Catering Ms. Sumaya Al Busaidi said, "Our focus on enhancing our international menu is part of an ongoing effort to provide products and services that customers value by offering tasting menus during their flights. She explained that during the menu development process information gathering is an important key towards ensuring that the planned menus meet our customers' expectations. The menus are planned to suite preferred cuisine regional, international and vegetarian choices utilizing a varied range of local and international products to enhance its food quality and taste, suggestions and comments from our valuable passengers, current trends, seasonal availability of products, time and duration of flight. We believe that food and beverage is an integral part of travel experience.

"Some of the dishes presented were : - Saffron King prawns, Gratin lobster thermidor, Murg Rohini, Paneer lababdar, Irachi kurma, vegetable kootu curry, Seekh kebab, Mung Achari Ghost, kozi varatha kari, a range of kebabs enhanced with authentic Indian spices, carrot halwa, sameer kheer, exotic pastries and gateaux . The menu enhancements continue a series of moves by Oman Air to invest in its premium cabin products that give it a competitive advantage over regional carriers, as well as enable it to compete effectively with international airlines." She added.

In conformity with IATA regulations special dietary options are also available to the passengers on request for their preferred special meal during ticket reservation / booking minimum 24 hrs prior to flight departure e.g. Asian Vegetarian, Jain Meals, Diabetic meals, Child meal etc.

Oman Air Catering Business Unit caters to various International Airlines with a capacity of +15 000 meals per day, recently the kitchen cooking ranges were upgraded to state of the art equipments to achieve efficiency towards enhancing product quality.

The Catering Business Unit is certified with ISO 9001:2000 Quality Management System and presently under the process of achieving ISO 22 000 Food Safety Management Systems certification. Food safety is a priority and currently Hazard Analysis Critical Control Point principles are applied towards the entire food chain ensuring that all meals catered are safe and of the best quality.

Ms. Sumaya Al Busaidi concluded that menu presentations are considered as an important tool towards Menu Planning for Oman Air, and being customer driven, it gives the opportunity for discussion and improving the intended products and services prior to implementation, emphasizing that Oman Air will continue to do its utmost, to provide a successful, rewarding, and memorable hospitality experience to its esteemed passengers.

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