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Fine Dining Reaches New Heights As Oman Air Launches New A LA Carte In-Flight Menus

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Oman Air has announced the launch of superb new à la carte menus on its flights between London Heathrow and Oman's capital of Muscat. And with caviar, poached fillet of beef, Loch Fyne gravadlax and a wide range of mouthwatering desserts on offer, Oman Air has clearly demonstrated that fine dining has reached new heights.



The airline, which has built a reputation for offering all its passengers a luxurious flying experience, has designed separate menus for its First Class, Business Class and Economy Class. Each uses the finest seasonal ingredients, draws on both Arabic and European influences and combines contemporary and traditional elements.

Oman Air's Chief Executive Officer, Peter Hill says:

"We are delighted to be launching these delicious new menus and I am sure that our customers will be impressed. We have worked hard, together with in-flight catering specialists Gate Gourmet, to create menus that offer the very best seasonal produce, fantastic flavours, with a selection and a variety to suit every palate.

"These new menus underline Oman Air's commitment to offering customers the very best of everything that air travel has to offer and they perfectly complement the outstanding comfort, space, products and services offered on our aircraft."

With Oman Air's flights from London to Muscat leaving in the evening, the airline has created substantial dinner menus, and additionally invites customers to start the following day with a choice of dishes, including a full cooked breakfast.

Gerhard Engleitner, Oman Air's Manager of In-Flight Menu Development, adds:

"Our First and Business Class services offer a great selection of dishes, both European and Arabic in flavour. We have found that couples travelling together will often share their meals. One has a European meal and the other the Arabic selection, and they happily swap half way.

"Our European meals are designed so there should be something for everyone; including a lovely French caviar - but for that you have to join us in First Class."

All First Class and Business Class meals are served on specially-designed, full size plates, with elegant cutlery and glassware more usually associated with fine restaurants than with air travel.

Gerhard Engleitner continues:

“In Economy Class, we offer a three-course meal: a light appetizer, followed by a choice of three main courses, including one dish with an Arabic twist and a vegetarian option, with a dessert to finish.”

Oman Air’s delicious new menus are launched in June aboard the airline’s daily, direct, non-stop service from London Heathrow to Muscat. The airline currently flies to 38 destinations across Europe, the Middle East, Asia and Africa and has recently introduced a brand new fleet of Airbus A330 aircraft. These offer spacious seating in every class of travel, with long, lie-flat beds, each with direct aisle access, in First Class and Business Class. Slim-line Economy Class seats, with adjustable head and leg rests, offer more leg and elbow room than ever. In-flight entertainment offers a great selection of movies and music, together with individual touch-screen monitors. In addition, Oman Air is the first airline in the world to offer both mobile phone and Wi-Fi connectivity whilst in flight.