

TRAVEL AND HOSPITALITY

Ritz-Carlton, Air China team for first class dining experience

July 28, 2017



Ritz-Carlton Beijing and Air China teamed for a four-course Italian meal. Image credit: Air China

By STAFF REPORTS

The Ritz-Carlton Hotel, Beijing is going above the clouds with Air China for a new in-flight catering partnership.

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Beginning July 26, Ritz-Carlton's culinary expertise will be applied to the Chinese airline's onboard experience. Hospitality brands are increasingly looking upwards to heighten in-flight experiences to ensure that all parts of the journey are cohesive and match the expectations of discerning travelers.

Fine Italian cuisine at 30,000 feet

Air China operates its flights under the motto "enjoy flying," a mantra that has been applied to every single detail of the airline's experiences. This also includes its onboard catering options.

In its new partnership with Ritz-Carlton Beijing, the airline and hotel worked together to develop a new in-flight menu for travelers flying in first class.

Both Ritz-Carlton and Air China share a dedication to emphasizing classic elegance in all that they do, making the partnership a natural fit.



First class passengers will be served a spiced prawn salad to start. Image credit: Air China

The resulting menu is a take on the Ritz-Carlton Beijing's Italian fine dining restaurant, Barolo, but suitable for in-flight meals. Due to cabin pressure, in-flight ingredient restrictions and that dishes must be stored cold and heated by Air China's flight staff, head chef Amedeo Ferri had his work cut out for him.

With the assistance of Beijing Air Catering Co., China's largest airline catering specialist, chef Ferri developed a four-course menu to standards necessary to create an enjoyable in-flight meal, despite passengers' sense of taste and smell being less sensitive in the cabin.

Dishes include a spiced prawn salad, tomato and basil soup, braised beef tenderloin with prosciutto and panna cotta for dessert.



The meal will conclude with panna cotta. Image credit: Air China

Gastronomy and mixology partnerships are common on board first class cabins.

For example, Air France took the art of mixology to the skies through a collaboration with the Ritz Paris hotel's Bar Hemingway.

The French airline has a stronghold on in-flight culinary offerings with Michelin-star chef Daniel Boulud preparing the meals for business and La Premire passengers on United States flights into Paris' Charles de Gaulle Airport with return journeys catered by a rotating roster of top French chefs. As for its wines, the airline works with renowned sommelier Paolo Basso and authors Michel Bettane and Thierry Desseauve to serve passengers the best vintages France has to offer ([see story](#)).

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