

TRAVEL AND HOSPITALITY

VistaJet launches sea-to-sky meals with exclusive culinary partner

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Luxury jet setters can now feast on a signature menu in the clouds via a company partnership with globally recognized sustainable seafood restaurant Estiatorio Milos. Image courtesy of VistaJet

By LUXURY DAILY NEWS SERVICE

Private aviation company VistaJet is bringing fruits of the ocean to its fleet.

Partnering with globally-recognized sustainable seafood restaurant [Estiatorio Milos](#), luxury jet setters can now feast on a signature menu in the clouds. The Mediterranean array is exclusively available onboard VistaJet crafts, arriving on the heels of the airline's Private Dining program rollout, which serves dishes dreamed up by global celebrity chefs.

"We are uncompromising when it comes to in-flight dining and believe that food at altitude should taste as good as food at your favorite restaurant," said Diego Sabino, vice president of private dining at [VistaJet](#), in a statement.

"We focus on providing quality ingredients, exceptional service and inspired private dining in the air to our Members, but why stop there?" Mr. Sabino said. "As a brand, we are passionate about creating experiences that our members will remember and the unique experiences that we design with our partners are part of the service excellence VistaJet offers."

Greek gastronomy

As VistaJet continues to hone its culinary offerings, the company asserts that Estiatorio Milos is among its clients' most requested restaurants.

Inclusive of options such as the popular Lobster Salad, chef and founder Costas Spiliadis is presenting some of his bestselling dishes for enjoyment on one of VistaJet's 360 aircraft.



VistaJet is bringing the sea a little closer, educating fliers on high-altitude dining and slow food. Image credit: Milos

Clients flying from London, Dubai, Las Vegas, New York and Montreal can partake in a Milos meal at 40,000 feet up, with menus on-tap for those aboard the Gulfstream G450 and Global 7500, which fly nonstop between Miami and Athens.

The experience is supported on every flight with the presence of at least one credentialed Cabin Host, trained by the British Butler Institute, MedAire, Norland College and Wine & Spirit Education Trust.

The onboard library is also growing in this effort, the company providing passengers with *The Little Book of Dining in the Sky*, a publication that delves into the art and science behind high-altitude dining through expert commentary. Online copies are available at vistajet.com/privatedining.

VistaJet is also offering members the chance to embark on Milos at Sea, a culinary adventure across the Mediterranean.

Curated by Private World, a division of the business dedicated to creating bespoke travel options for its community, the yacht-based journey takes guests across Greece's sparkling waters.

While learning about the local slow food movement, sustainable sourcing and the food traditions of the region, those aboard can also enjoy cooking lessons, wine and cheese tasting, and fishing.

#VistaJet and **#EstiatorioMilos** have partnered together to bring clients the finest seafood in the world, at 40,000 feet in the air. Milos has been one of the most requested restaurants from VistaJet clients: <https://t.co/uoelCPegNY#SilverWithARedStripe> **#privatejet** **#businessjet** pic.twitter.com/4GOihKk6hY

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Mr. Spiliadis, who collects salt from Aegean rocks, hand-picks olives and operates by the seasons, will now bring his perspective to VistaJet, just as Euro Summer winds down ([see story](#)).

"As pioneers in our respective fields, I'm excited for this new partnership between VistaJet and Estiatorio Milos," said Mr. Spiliadis, in a statement.

"Early in my career as a chef, I thought of how wonderful it would be to combine springtime on the Greek islands with the amazing taste of the pristine Bay of Fundy's deep-sea lobsters.," he said. "Fresh dill, spring onions, baby fennel, olive oil, and Kytherean afrala married with tender lobster meat and elevated with a touch of Seven Stars Greek Metaxa.

"Now, I have the perfect opportunity to present this culinary dream."