



These airlines have partnered with celebrity chefs to impress fliers

Finnair hires top Helsinki chefs to prepare inflight meals. Photo credit, Finnair

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By: [Ramsey Qubein](#) | January 29, 2016 9:00 am

We've reached an age of travel when eating an airline meal is not necessarily immediately followed by regret. Now airplane food is sometimes the creation of **Michelin starred and James-Beard award-winning chefs**. The following carriers have teamed up with celebrity chefs to give business- and first-class meals a pinch of excitement at 35,000 feet.



Hawaiian's team of featured chefs. Photo credit, Hawaiian Airlines/screenshot

Hawaiian Airlines Featured Chef series. Hawaiian is the only U.S. domestic carrier to still offer complimentary hot meals to all passengers, but premium cabin passengers get hot meals that actually taste good. For 2016, the airline is featuring locally inspired meals from five of the islands' **top chefs** on a six-month rotation. The latest flavors are the creation of Chef Lee Anne Wong of Bravo's Top Chef fame.



Nobu's famous chef oversees some of Qatar's meals. Photo credit, Qatar Airways

Qatar Airways Master Chefs program. Meals aboard Qatar Airways are actually **something to get excited about**, thanks to recipes from world famous Nobu Matsuhisa and Vineet Bhatia. The airline's **culinary team** designed recipes that worked well at high altitudes and took into account the airline's global customers when designing the cuisine.



Finnair chefs. Photo credit, Finnair

Finnair From the North menu. Nordic cuisine is the name of the game on flights departing Finland. The airline partners with various **Helsinki restaurants, including Nokka**, to provide passengers a taste of the region. Unique dishes like wild reindeer and grilled sander fillet appear on in-flight menus and are served atop contemporary Finnish designer china from Marimekko accompanied by specially designed iitala glassware.



Singapore Airlines' panel of chefs. Photo credit, Singapore Airlines

Singapore Airlines International Culinary Panel. It's not every day that an airline hires an **entire panel** to take on its culinary needs, but that's what Singapore Airlines has done. The chef-driven menus vary depending upon the origin and destination of the flight, but can include dishes from well-known chefs like New York legend Alfred Portale in the U.S. and Carlo Cracco, who has a two Michelin-starred restaurant in Milan. The top-notch carrier also gives premium cabin travelers the chance to pre order meals like Lobster Thermidor to enjoy once they hit cruising altitude.



Inflight catering aboard SWISS features different regions of Switzerland. Photo credit, Swiss International

SWISS Taste of Switzerland. Swiss International Airlines knows its homeland is packed with eclectic flavors and styles of cuisine, which is why it offers a **rotating menu** that highlights different chef creations from each of the country's canton regions. For example, flights originating in Switzerland feature dishes from Michelin-starred Chef Marcus Lindner of the Alpina Gstaad hotel. Perhaps most notably, *all* cabins have tasty meatless options from from Hiltl, a popular vegetarian eatery in Zurich.



Soup in Qantas business class. Photo credit, Qantas

Qantas and Neil Perry's Rockpool Market Inspirations Menu. For nearly two decades, Qantas has worked with Chef Neil Perry to craft sustainable and locally sourced meals for its premium cabins. Aboard international flights, business- and first-class fliers are treated to a variety of small plates that they can choose to mix and match as they please. Options include items like lamb cassoulet and celeriac and farro soup.



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