
ANA plans Economy Class offerings for HNL route

By **Rick Lundstrom** on April, 16 2019 | Catering



Grilled chicken and steamed bok choy is the entree for the Economy Class meal starting in September

All Nippon Airways is introducing a special Economy Class menu for passengers flying the A380 from Tokyo to Honolulu.

The special menu was created through collaboration with “[bills](#),” an Australian all day dining restaurant founded by Bill Granger, a self-taught cook and restaurateur.

As one of the many [in-flight services of the Tokyo Narita to Honolulu Route](#), the new menu will feature two meal options that will be changed every three months. The menu incorporates various cooking techniques such as pickling and marinating. The collaboration menu will run for one year, starting May 24. Passengers will also receive a special card for one free drink at bills Waikiki as part of the menu collaboration with the restaurant, which will be in place until June 2020.

“We are excited to be working with bills to introduce new menu offerings to Economy Class passengers,” said Hideki Kunugi, Executive Vice President of ANA, in today’s announcement. “ANA

has worked with bills to create a healthy, high quality menu in tune with the demands of modern airline passengers. It perfectly complements our Japanese-style offerings, which we hope will cater to all tastes and preferences. The dishes were designed by bills specifically for ANA, and combine bills' signature sunny style with ANA's food technique, and incorporate the flavors of Japanese, Australian and Middle Eastern cuisine."

The first meal option available from May 24 to August 31, as well as from December 1, to Feb. 29, 2020, features a classic Australian inspired dish like pork schnitzel with mashed potato, green beans, poached egg, and parsley and caper butter as a main. Side dishes - jasmine tea smoked salmon, edamame and pickled cucumber salad, and sticky miso aubergine, shredded kale and lettuce, tomato and tofu salad - are tweaked with Japanese flavors.

The second meal option will be featured on flights from September 1, 2019, to Nov. 30, 2019, with a second run occurring from Mar. 1, 2020 to May 31, 2020. This meal includes grilled chicken and steamed bok choy served with a curry sauce based on bills "yellow fish curry," a popular dish among customers at the restaurant. The sides include roast pumpkin, olive labneh and toasted spiced sunflower seeds which combines seasonal Japanese pumpkin with classic Middle Eastern flavors, and marinated prawns, pickled carrot and white radish, which adds a healthy and light element to the entire menu.

A story on Flying Food Group's work with the airline can be found in the [March/April issue of PAX International](#).