

Air Canada launches global flavours with new inflight menus



Air Canada's inflight menu offerings featuring global flavours

[Air Canada](#) has announced menu upgrades across all cabins, with more than 100 new rotating seasonal recipes showcasing bold flavours along with new snacks and beverages. The menu additions join the largest inflight bar offering from any North American airline.

"We're incredibly proud to introduce these delicious new dining options, featuring homegrown Canadian products and ingredients reflecting the diversity of Canada and our customers' tastes and preferences," said Scott O'Leary, Vice President, Loyalty & Product at Air Canada. "The thought and care we've brought to elevating our menus, and bringing fresh new flavours for all, is one of the many ways we're investing in every aspect of our customers' journey to make travel even better."

The airline's upgraded culinary program spotlights the influence of Air Canada's long-standing culinary partners, Chef David Hawsworth, Chef Vikram Vij and Chef Jérôme Ferrer in showcasing flavours, textures and fresh, quality ingredients. All of these meal items are complemented by wine selections from Air Canada sommelier Véronique Rivest.

Updates in Economy Class

Passengers flying on international routes in Economy Class can look forward to international cuisines such as red Thai chicken and rice, chicken cacciatore with roast potatoes and bell peppers. This adds to Chef Ferrer's classic pesto penne on flights from Canada, and on longer flights that serve a hot breakfast, a pancake and 100 percent pure Canadian maple syrup breakfast offering.

On flights from Europe, travellers will enjoy receive Monty's Bakehouse savoury pastries, including

coconut chicken and potato sour cream and chive. These refreshed recipes also add to regional appetizers like soba noodles, chaat, hummus and vegetables and more.

Air Canada's upgraded Bistro menu, rolling out this spring, features extensive buy-on-board options with a hearty peppercorn roast beef sandwich, cheeseburger sliders and fresh vegan options like Mediterranean hummus wraps. Along with the meal offerings, the airline also provides passengers in Economy with the option to purchase premium crafted and Canadian-owned Tequila Tromba (all cabins in all markets, including Bistro) and iconic Campari (all premium cabins and Bistro).

Elevated offerings in premium cabins

International passengers in Air Canada Signature Class can indulge in updated menu options featuring flavours from around the world. The selection includes chicken thighs accompanied by mandi rice and Emirati bzar sauce, roasted salmon in teriyaki sauce with Shandong noodles and a Middle Eastern mezze plate appetizer, with more to come throughout the spring.

In premium cabins, passengers will also have the option to sip on sparkling wines including Champagnes selected by sommelier Véronique Rivest. These bubbly pours include Haton Cuvée Classique and Duval-Leroy Brut Réserve on international flights and Jaillance Brut Traditionnel, a Crémant de Bordeaux AOP of French "fines bullets", on flights within North America and the Caribbean.

Quebec-made Montellier sparkling water also debuts in premium cabins, while Canadian wines that are 100 percent Canadian grown and made and spirits remain a fixture onboard and across lounges.

Air Canada will continue to serve fresh and hot meals on North America Business Class flights shorter than two hours. Light meals include warm flatbread with arugula, chicken tenders with coleslaw, cobb salad and elevated charcuterie and cheese plates. The full hot breakfast served on morning flights features the classic parsley omelet with chicken sausage, plus some new recipes such as clafoutis and pancakes with 100 percent pure Canadian maple syrup.

Snacks and specialty teas

Sweet, salty and protein-packed snack options are benign served inflight as well, including buttery Herb and Garlic craft pretzels by family-owned and female-led TWIGZ from Alberta. These snacks are now complimentary in all cabins on North America flights shorter than two hours and Economy Class cabins on international flights.

"As a proud Canadian brand, we feel incredibly privileged to team up with Air Canada as our country's national carrier," said Ashley Ehmann, Co-Founder of TWIGZ Pretzels. "The high level of care Air Canada puts into creating their menus matches our commitment to crafting a truly delicious pretzel, and we're excited for passengers to enjoy TWIGZ as much as we do."

The snack basket line-up also features Sweet Sixteen original candy mix from Quebec, a protein top-up from Chomps grass-fed beef jerky and rich Ghirardelli Dark Chocolate Squares with a sea salt caramel filling. The airline's expanded selection of snacks represents a range of gluten-free, vegan, kosher, halal suitable, keto and paleo-friendly choices that are now available in Air Canada Signature Class, Premium Economy, and flights to and from Billy Bishop Toronto City Airport ([YTZ](#)).

[Dilmah](#) also brings fresh blends onboard, including Ceylon Earl Grey, Chamomile, Peppermint, Green, Lemon & Ginger and Orange Pekoe served in International and North America Business Class. Dilmah's Orange Pekoe is now brewed in Economy and Premium Economy cabins.

Specialty teas are now available on select routes, including Jasmine (China), Chai (India), Brown Rice Green Tea (Korea) and Japanese Green Tea (Japan).

