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[Alaska Airlines](#) and [Hawaiian Airlines](#) are introducing updated chef-created menus and wine selections for international Suites passengers, drawing on destination flavors and regional ingredients.

Chef Brady Ishiwata Williams' latest Alaska dishes include miso-glazed black cod with kimchi fried rice and banchan for Tokyo-Narita flights, and galbi-glazed chicken for Seoul-Incheon services. The meals are available for pre-order.

Hawaiian's refreshed international Suites menu launches October 21. Created by Chef Dell Valdez, offerings include ahi au poivre, huli huli BBQ chicken and blackened tofu.

The international Business Class wine selection includes Paul Hobbs West Sonoma Coast Pinot Noir and Argentina's Viña Cobos Coderillo Corte Red Blend, chosen to accompany the seasonal menus.

Also starting October 21, Chef Keaka Lee's dishes will feature in First Class on domestic flights departing Hawai'i, including loco moco and braised beef with roasted breadfruit.

Alaska has also announced a collaboration with Chef Renee Erickson for seasonal Suites menus on Seattle-London flights and services to Athens and Paris launching in May 2027.

Suites passengers can pre-order from up to five entrées on eligible flights, with ordering available

from two weeks until 20 hours before departure.