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# American adds two chefs, new meal offerings

By **Rick Lundstrom** on March, 27 2018 | Catering



Jun Kurogi's Japanese meal served out of Haneda and Narita Airports

American Airlines is now offering new premium cabin meals with locally inspired cuisine, and has added two new chefs to its lineup.

Japan Airlines' Chef Jun Kurogi designs one new meal. His meals are available in premium cabins on flights from Tokyo Haneda (HND) and Tokyo Narita (NRT) to the U.S.

Chef Kurogi is one of Japan's top chefs and owner of Kurogi Shiba Daimon Tokyo. He is renowned for the simple elegance and attention to detail in his cuisine. Chef Kurogi's meals are designed through a partnership with Japan Airlines. The traditional Japanese meal designed by Chef Jun Kurogi for flights from Japan to the U.S.



Jun Kurogi

Chef Sean Connolly's menu will be offered in premium cabins on flights from Auckland (AKL) and Sydney (SYD) to the U.S. He has designed a small plate, a salad, four main dishes and a dessert. Connolly is an award-winning celebrity chef known across New Zealand and Australia. His television shows and cookbooks celebrate the two countries' love for multicultural dining and entertaining. He also owns and operates restaurants in Australia, New Zealand and Dubai.



Sean Connolly is a well-known television chef and cookbook author in New Zealand

Chef Maneet Chauhan is using her culinary expertise to design the premium cabin menus on flights from China to the U.S., which are expected to be onboard this summer. Today, Chef Chauhan designs the premium cabin menus on flights from the U.S. to Europe and between the U.S. and South America, and will continue to do so.