

British Airways highlights Lunar New Year menu



White Chocolate Tangerine Mousse for dessert on British Airways

[British Airways](#) has announced it is celebrating the Year of the Dragon with special experiences for passengers on the ground and in the air. During the Lunar New Year, all passengers travelling between London and Beijing, Shanghai, Hong Kong and Singapore can enjoy traditional festive menu items.

Passengers in First Class will be served black pepper spiced fillet of beef with Chinese seven spiced broccolini while those in Club World (Business Class) can order the spicy Kung Pao prawn. Both First and Club World passengers will have the option to order a white chocolate tangerine mousse for dessert.

Travellers flying in World Traveller Plus (Premium Economy) and World Traveller (Economy) can enjoy the traditional Huaiyang dish, Lion's Head meatballs, which are made of steamed pork in oyster sauce. The name of the dish is given for the round-shape resembling the head of a lion and signifies family unity.

"Many of our customers will be celebrating the Lunar New Year this month and reuniting with family and friends, so we wanted to make their journey extra special this festive season. For those celebrating we'd like to wish them a very Happy Year of the Dragon from everyone at British Airways," said Calum Laming, British Airways' Chief Customer Officer.

During the week of the festival, passengers travelling through London Heathrow ([LHR](#)) Terminal 5 will receive traditional red envelopes with chocolate coins. Lion dancers will also be performing in the concourse.

Some lucky passengers will receive upgrades to Club World (Business Class) and lounge access in honour of the holiday. The British Airways' team will select a handful of passengers who were born in the Year of Dragon.