

# Cathay Pacific and Louise serve up French classics



An array of French-inspired dishes available in First and Business Class

[Cathay Pacific](#) has partnered with [JIA Group](#)'s Michelin-starred French restaurant Louise to bring a fresh take on traditional French cuisine to the skies. The airline said it is "committed to enhancing and diversifying the inflight dining experience for customers."

The airline's selection of "Hong Kong Flavours" was created in collaboration with JIA Group's Cantonese fine-dining institution Duddell's. Based on its success, Cathay Pacific has now teamed up with Louise, another acclaimed restaurant in the hospitality group's portfolio, to present an exclusive menu of 16 refreshed French classics.

"After our successful collaboration with Duddell's, we are thrilled to continue our partnership with Cathay Pacific to bring Louise's beloved flavours to the skies all year long. Louise has captivated local food lovers, and we are now embarking on an exciting journey to present our traditional French delicacies, reimagined, to passengers worldwide, together with the Cathay team. Thank you Cathay Pacific for their trust and belief in our culinary expertise," said Yenn Wong, Chief Executive Officer, JIA Group.

The menu is available for passengers travelling in First Class and Business Class on selected long-haul flights departing from Hong Kong.

"Our partnership with JIA began with the Duddell's collaboration, and we were impressed by the

team's impeccable quality, enthusiasm and professionalism. We're thrilled to be working with Louise to create a bespoke menu of reimagined French classics that showcase the craftsmanship and ingenuity of Cathay Pacific and Louise," said Vivian Lo, General Manager Customer Experience and Design, Cathay Pacific.

She added, "Our goal for this collaboration is to enhance the inflight dining experience and our reputation for culinary creativity and excellence, while strengthening our connection with the local community. Through the exchange of ideas and expertise with the Louise team, we hope to inspire and challenge ourselves to continue to innovate and improve our food and beverage offerings. We are motivated to work with more talented and passionate restaurant partners in the future, and will continue to work together to delight our customers and promote our home city's vibrant and diverse culinary scene."

### **First Class menu**

Passengers in First Class can look forward to an appetizer of Obsiblu prawns with herb-infused consommé, followed by a selection of main courses including steamed Chilean sea bass with chorizo sauce, topped with thinly sliced chorizo sausage and piperade, a traditional stew of bell peppers, tomatoes and onions from the Basque region of France.

The chicken ballotine with sauce supreme is a nod to Louise's signature Roasted Hong Kong yellow chicken, and features yellow chicken breast that has been deboned and rolled into a bundle, then cooked until tender and sliced into medallions. The chicken is paired with a rich, velvety sauce made by enriching velouté – chicken stock thickened with roux – with heavy cream and a dash of Cognac, the press release said.

For dessert, passengers can opt for the raspberry and pistachio financier. Pistachios form the base of the cake, complemented by a crunchy coat of raspberry chocolate. The dish is topped with raspberry cream and fresh raspberries.

### **Business Class menu**

In Business Class, passengers can enjoy a main course selection of dishes such as braised Iberico pork belly with bacon jam which features striated Iberico pork belly that is brined and slowly braised until tender. Also on the menu is pan-seared beef tenderloin with Madeira jus and porcini purée.

For a sweet end to the meal passengers in Business Class can order the Guanaja chocolate cremeux for dessert. This is a decadent layered dessert that showcases three distinct flavours and textures of chocolate.