

# Cathay Pacific extends "Hong Kong Flavours" concept



All passengers with Cathay Pacific, including those in First Class (above) can enjoy a selection of meals from Hong Kong's famous Duddell's restaurant

[Cathay Pacific](#) has partnered with Michelin-starred local restaurant [Duddell's](#) to celebrate Hong Kong's culinary heritage, by extending its inflight "Hong Kong Flavours" concept.

Both Cathay Pacific and Duddell's are home-grown brands and renowned leaders in the hospitality industry, with the collaboration born out of a passion for food and an appreciation of the city's gastronomic traditions. The promotional menus bring a fresh and curated interpretation of much-loved local specialties, highlighting the two brands' commitment to elevate the food culture of Hong Kong.

In a February 22 press release, Cathay Pacific General Manager Customer Experience and Design Vivian Lo said, "We are very excited to partner with acclaimed restaurant Duddell's, who shares our core values of thoughtfully curated dining with warm service, to showcase this new culinary experience for our premium customers. We want to deliver delightful dining experiences for our customers by focusing on the details that matter, and this ethos is at the heart of every single dish we developed together.

JIA Group Chief Executive Officer Yenn Wong said in the same statement, "We have always wanted to partner with Cathay Pacific, one of the most prevalent service providers in the travel industry and a renowned airline. Coincidentally, Duddell's, one of our popular outlets amongst tourists, has an outpost at Hong Kong International Airport, making the partnership even easier as having an outpost at the airport aids in spreading and fostering Hong Kong's food culture to the international crowd.

"As Duddell's serves Cantonese cuisine, the theme is unquestionably Hong Kong-inspired. We want to

create and bring Hong Kong's traditional flavours, with easy access, to different parts of the world. The team has curated an extensive menu that caters to First and Business class, from appetisers through to desserts," he added.

Cathay Pacific's First and Business class customers travelling on select flights departing from Hong Kong can enjoy the new promotional menus with refreshed selections of dishes throughout the year.

First class customers will be offered a selection of appetisers, among them chilled abalone and cucumber with black vinegar or minced pork with mixed vegetables and pomelo, served with lettuce wraps and prawn crackers.

Main courses include red braised Iberico pork belly with radish takes its cue from the Shanghainese classic braised pork belly and features premium Iberico pork belly simmered in a sweet, sticky glaze of soy sauce, sugar and the airline's chef's special blend of Chinese spices. The wok fried lobster in white pepper sauce with spring onions and ginger is inspired by the Chinese banquet classic and crowd favourite dish in local seafood restaurants, with a nod to the Singaporean specialty of white pepper crab.

The meal concludes with dessert including a light, refreshing and cooling chrysanthemum and longan jelly. The dessert combines the delicate, floral aroma of chrysanthemum flowers and the mild sweetness of dried longan, both of which have been used in Traditional Chinese Medicine for their health-promoting properties.

Passengers in Business class will enjoy newly designed starters that embrace an interesting twist on some popular Chinese classics. Among these are drunken prawns with aged Huadiao wine and shredded chicken and jellyfish salad with sesame dressing.

For the main course, passengers can enjoy dishes such as steamed halibut with cordyceps flowers, aged mandarin peel and preserved black olives, which is inspired by the cuisine of Shunde in Southern China. Steaming helps the fish retain its sweet and delicate flavour, while the cordyceps provide a slightly chewy bite. The barramundi fillets with pickled mustard greens in hot and sour rice noodle soup is another delicious option that is available throughout the flight as a light meal or snack and is a lighter interpretation of Sichuanese spicy and sour poached fish with the addition of silky-smooth rice noodles.

The meal ends with a choice of dessert, including ginger milk pudding that draws from the Cantonese dessert of ginger milk curd, or strawberry yoghurt pudding that takes its cue from the sweet, tart Beijing-style yoghurt.