

Josh Emett joins Air New Zealand as Culinary Ambassador



Josh Emett, Air New Zealand's newly appointed Culinary Ambassador (left), with an Air New Zealand cabin crew member

[Air New Zealand](#) has appointed New Zealand chef and restaurateur Josh Emett as its new Culinary Ambassador, with the Michelin-starred chef set to develop signature dishes for the airline's premium long-haul dining experience.

Emett, who has earned Michelin stars across restaurants in London, New York and Los Angeles during his time working with Gordon Ramsay, will focus on showcasing New Zealand produce and hospitality along the airline's Premium Economy, Business Premier and Business Premier Luxe cabins.

From October 2026, passengers traveling on long-haul flights departing Auckland, as well as selected services from North America, will be able to experience a range of dishes created by Emett alongside the airline's existing onboard menu.

The new menu selection has been designed to highlight ingredients closely associated with New Zealand's culinary identity, with dishes including seared venison with golden kūmara chutney, kawakawa spiced beetroot and toasted pine nuts, as well as smoked kahawai mousse with red onion

and celery pickle served on toasted sourdough. The onboard offering will also feature dessert options inspired by familiar Kiwi flavors, including whipped vanilla mousse and meringue with kiwifruit compote, Anzac biscuit and basil syrup.

The collaboration forms part of Air New Zealand's wider investment in the premium passenger experience, with the airline's culinary teams working alongside Emmett.

Emmett said, "This is about taking what New Zealand does best out into the world. I started with the ingredients I love, like New Zealand lamb and venison, and built from there with seasonal vegetables and flavors that travel well at altitude. The result is food that feels elegant, refined and distinctly Kiwi. There is a lot to consider when creating dishes that are to be enjoyed in the skies. Lower air pressure, humidity and even background noise change how we experience flavor, so you have to think carefully about how dishes are built, from seasoning through to texture and balance."

Jeremy O'Brien, Chief Customer and Digital Officer at Air New Zealand, said, "As New Zealand's national airline, we are proud to represent the very best of New Zealand every time someone steps onboard. Food is a massive part of that. It can shape how people feel about their journey. In Josh, we have partnered with a chef who is not only world class, but a true ambassador for New Zealand food. This is about more than a menu, it's about creating a uniquely Kiwi experience that our customers will remember long after the flight."