

Korean Air reveals a tasty new Korean vegan menu



The new vegan Inflight meal options are specially prepared and served with the highest standard of care and quality

[Korean Air](#) has revealed a new and exclusive Korean Vegan Menu for flights departing from Korea, showcasing a new Korean-style vegan meal, which is inspired from Korean traditional cuisine.

Inspired by traditional temple cuisine, the airline's new Korean vegan meals are made using a variety of fresh vegetables and seasonal ingredients, bringing passengers an appetizing meal full of natural flavors. Dishes such as steamed barley rice with burdock, roasted shiitake mushrooms, mung bean jelly salad and roasted tofu with plum salsa sauce can be enjoyed by passengers in all classes, while ginkgo nut porridge and roasted yam with soybean paste will be available for Prestige and First Class passengers. Different types of Korean vegan dishes will be served depending on the route and season.

To accommodate the growing vegan population, the eco-friendly menu can also help reduce carbon emissions.

Korean Air currently provides six types of vegetarian meal options: vegan, lacto-ovo vegetarian, East Asian vegetarian, Hindu vegetarian, Jain vegetarian and raw vegetarian.

Korean vegan meals will be available to pre-order on all international routes departing from Korea in March. Travelers may pre-order meals through Korean Air's website, mobile application or service

center up to 24 hours prior to their flight's departure.

Korean Air serves a wide variety of special meals to cater to all passengers' dietary needs whether they are based on health (illness and allergies included), religious dietary restrictions or age.

The airline provides many other options including halal and kosher meat, special vegetarian-option meals, low-fat, diabetic and low-calorie meals and more.

Korean Air will also introduce a new selection of carefully curated wines onboard starting from next month. In collaboration with Marc Almert, who was named "World's Best Sommelier 2019" by the International Sommelier Association, the airline presented 52 newly-selected inflight wines in October last year. The airline's wine selection, which has formerly been composed mostly of traditional French wines, has expanded to include diverse wines from other European countries and continents. The new selection will be first offered on the airline's Los Angeles, New York and Paris routes, and will be gradually added to all routes within the year.

Korean Air will continue to introduce a variety of meal options, including Korean cuisine, to provide passengers with a rich inflight experience.