

# LATAM introduces new menus to Premium Business



Baiao de Dois, rice and beans with seafood, is just one of LATAM's new locally infused dishes

[LATAM Airlines Group](#) has announced the launch of a new menu in its Premium Business cabin.

The introduction completes a series of improvements in the service on short, medium, and long-haul routes, following the airline's emergence from Chapter 11 proceeding last year.

The onboard catering proposal was created by Executive Chef Felipe Gutiérrez, and will source local ingredients from where LATAM is based, such as Brazil, Chile, Peru, and Ecuador, including fish and shellfish from the Pacific Ocean, a variety of tropical fruits, seasoning and tubers from the high plateau.

The new on-board cuisine will be accompanied by a special selection of wines chosen by Héctor Vergara, the only Master Sommelier in Latin America. Vergara reviewed more than 500 possibilities to achieve the perfect pairing that highlights the iconic flavours of the continent.

In a February 7 press release, Paulo Miranda, Customers Vice President, LATAM Airlines Group, stated, "We are a multicultural company and, in this sense, we want to bring our customers closer to the flavours of our continent with a new menu that highlights local products and high-quality cuisine."

Passengers flying in the Premium Business cabin will have a wide range of dinner, breakfast and dessert options, with the choice of traditional Latin American "dishes with a local touch", from

destinations including Chile, Peru, Brazil as well as European countries Spain and Portugal.

These include:

Chile: Churrasca (a Chilean bread that is traditionally made in a frying pan over a kitchen fire) stuffed with goat cheese, avocado, and roasted tomato.

Brazil: Pancakes with banana, salted caramel sauce, vanilla sauce, and cashews.

Peru: Pan con chicharrón (pork bacon sandwich with fried sweet potatoes and mayonnaise).

Portugal: Fatias Douradas, sweet toast with applesauce and cinnamon.