

Singapore Airlines and AOC refine inflight dining with Spring menu



AOC's head chef, Søren Selin

Image credit: Henrik Olsen at insideflyer.com

Following the successful launch of Restaurant AOC's first menu for the airline last summer, the collaboration now enters a new season with a carefully curated spring menu debuting in March.

The partnership between [Singapore Airlines](#), AOC, and gategourmet is built on a shared dedication to redefining inflight dining. With a focus on premium ingredients and refined techniques, the collaboration has set new standards for airline cuisine, the March 13 press release said.

For this spring's offering, AOC's head chef, Søren Selin, has once again pushed the boundaries of what is possible. Creating Michelin-level dishes that retain their integrity after storage and reheating requires both innovation and meticulous adaptation.

[gategourmet](#)'s skilled culinary team in Copenhagen ensures that Selin's vision is translated into reality. With global expertise in airline catering, it plays a crucial role in adapting high-end restaurant dishes for in-flight service while preserving flavors, textures, and presentation. gategourmet's Executive Chef Casper Vedel and his team work closely with AOC to fine-tune recipes and execution, ensuring that each dish meets the high expectations of both the airline and its passengers—because when you're 36,000 feet in the air, your meal should still be first-class.

Casper Vedel emphasizes the complexity of preparing gourmet meals that must withstand the unique challenges of air travel.

"We meticulously test and adjust every element to ensure that flavors remain bold and textures stay intact. The collaboration with AOC allows us to bring a restaurant-quality experience to the skies, which is both exciting and demanding."