

Sky Chefs and Korean Air serve up a fresh take on inflight dining

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Spring salad with candy beets, butternut squash rounds, pearl granny smith and fresh herbs designed for Korean Air

[Sky Chefs](#) continues to demonstrate its leadership in airlines catering innovation through a dynamic partnership with Korean Air. Together, the teams have unveiled an inflight menu concept that spans four complete service cycles across all cabin classes—an ambitious undertaking that blends global flavors with elevated presentation.

Central to the program's success are two key contributors from Sky Chefs' Design Chef team: Chef Daniel Klein, who led the overall culinary design for the initiative, and Chef Soung Jeagal, who oversaw the development of all Korean menu items tailored for Korean Air. Their collaboration with the airline's culinary team resulted in a rotation of Western and Korean offerings that reflect both cultural nuance and contemporary elegance.



Erik Olund, Chief Operating Officer, Sky Chefs (left) and Greg Anderson, Chief Executive Officer, Sky Chefs (right) with the team of chefs at the Korean Air menu presentation

The First Class dinner service is a standout example of this culinary evolution. It begins with a trilogy of amuse-bouche served alongside caviar, followed by a choice of cold appetizer, soup or hot appetizer. Passengers then select either a Western or Korean entrée; each paired with thoughtfully curated accompaniments. The experience continues with a cheese board, fresh baked breads, ice cream service and dessert, with a hot snack offered prior to the second service.

“In general, when it comes to creativity and innovation, we are consistently going above and beyond to exceed our clients’ expectations,” says Klein. “We are passionate about exploring and including new techniques, presenting new dishes and delivering meaningful value. Our menus are carefully tailored to the client’s unique needs, always with an eye toward surprise and delight.”

Sky Chefs supported Korean Air through two detailed menu presentations, offering a wide array of options that allowed the airline to finalize selections aligned with its brand and passenger expectations. Every dish was developed with the principles of the company’s Culinary Pillar in mind—premium ingredients, diverse techniques and a commitment to delivering memorable inflight experiences.

This collaboration reflects Sky Chefs’ growing emphasis on supporting international clients and its ability to deliver culturally resonant, high-impact culinary solutions across borders. With Klein and Jeagal leading the charge, Sky Chefs continues to set the standard for inflight gastronomy—proving that when innovation is the main ingredient, the sky is just the beginning.