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# Delta and deSter redefine international Main Cabin service

By **Jane Hobson** on | Airline & Terminal News



Delta Air Lines and deSter offer restaurant-style dining in the cabin

Delta Air Lines has introduced a restaurant-style dining experience in collaboration with gategroup's deSter brand and Yates+Partners. The concept was designed to offer Delta's Main Cabin passengers an enhanced meal experience while also improving sustainability.

The restaurant-style service moves away from the traditional all-in-one meal and focuses on an "experience-driven split-service concept," according to the press release.

The three-course meal starts with a signature welcome drink. Prior to serving the main meal, passengers receive a menu card and cutlery set that also contains a napkin, condiments and placemat to dress the table. There are no plastic wrappers and the cutlery are bio-based.

After the appetizer and main meals, all tables are cleared and passengers are presented with a dessert and choice of coffee or tea.

Splitting the meal service this way provides a "more natural and enhanced dining experience, it also enables crew to have more meaningful interactions with passengers, making them feel appreciate

and cared for," the release continues. Also, eliminating the all-in-one tray means the meal service does not occupy the entire table and passenger can continue their pursuits between courses.

The service features designed cutlery, bowls and tray and is served on a new service platter by deSter.

"Delta Air Lines will be the first in the market to launch deSter's edge-to-edge soft touch, matte finished platter technology providing the customer a luxurious touch whilst saving the use of trayliners," the release reads.

The service materials are also recyclable, optimize bulk loading and significantly reduce weight, in-turn reducing CO2 emission. The hot meal casserole is entirely made from recycled post-consumer waste.