

Emirates develops plant-powered dishes to meet increasing demand

This is a special feature from the [March 2026 Special Meals/Pre-WTCE issue](#) of *PAX International*, on [page 6](#).



Emirates' vegan zucchini tart

[Emirates](#) has confirmed new plant-based concepts are in development, with onboard launches planned for 2027, as it continues to expand its vegan offering across its global network.

The airline now has 488 vegan recipes in rotation across 140 destinations—a 60 percent increase since 2024—and serves approximately half a million vegan meals annually. London, Sydney and Bangkok rank among the top routes for vegan meal orders, with demand driven not only by vegan passengers but also by travelers seeking lighter, easier-to-digest options.

Vegan meals are available across all classes and can be pre-ordered up to 24 hours before departure, with select high-demand routes featuring plant-based dishes on the main menu. Emirates also offers complementary products such as vegan milk. Supporting its farm-to-fork approach, the airline sources leafy greens from Bustanica, the world's largest hydroponic vertical farm and a joint venture with Emirates Flight Catering.

Plant-based dishes range from pumpkin frittata in Economy to braised mushrooms in Business Class and elevated options such as pumpkin and barley risotto in First. Vegan offerings are also available across Emirates lounges.