

PPG unveils season two lineup for Flavours in Transit campaign



PPG unveils chef line up for Season Two of "Flavours in Transit: From Our Roots to Your Plate" series. From left to right: Chef Russ Wang, Chef Debojyoti, Chef Humayu Tajak, Chef Ahmet Ersoy and Chef Nadir Ali

Plaza Premium Group ([PPG](#)) has announced the second iteration of its Chef Series campaign. "Flavours in Transit: From Our Roots to Your Plate," is a first of its kind in the airport hospitality industry, celebrating the signature dishes of its in-house chefs across multiple global airport lounge locations.

Building on the success of its inaugural season, this year the campaign expands its global footprint with five newly introduced international destinations. The campaign positions its second iteration as a global storytelling engine using each signature dish as a passport into local culture where passionate resident chefs translate authentic regional flavors into a tasting experience that lets travelers savour a destination's identity. As a result, redefining the airport lounge as a cultural gateway, bringing its core ethos, Your Destination Before Departure, to life.

"At Plaza Premium Group, we see dining as an integral part of the travel experience—not just a service, but a gateway to culture," said Mei Mei Song, Chief Transformation Officer at Plaza Premium Group. "Season two of Flavours in Transit brings this vision to life by showcasing the individuality of our chefs and the stories behind each dish, allowing travellers to engage with each destination in a more personal and immersive way, even before they depart."

Through the Flavours in Transit campaign, PPG invites travelers to visit participating airport lounges and discover the signature dish each featured chef is most proud of—each one authentically reflecting their local culture and tradition.

Featured chefs and curated regional dishes in the campaign's second season include:

- **CANADA (Plaza Premium Lounge Vancouver) - Chef Debojyoti Mondal: Sorshe Salmon Bowl:** Chef Debojyoti Mondal's signature Sorshe Salmon Bowl beautifully bridges fresh, wild-caught British Columbia salmon with the vibrant heritage flavours of his childhood in Kolkata, India. By pairing this regional catch with a rich and tangy profile, Chef Debojyoti creates a comforting yet elevated dish that connects global travellers to a sense of home.
- **TURKEY (Plaza Premium Lounge Istanbul) - Chef Ahmet Ersoy: Alinazik:** Executive Chef

Ahmet Ersoy brings the warmth of Anatolian hospitality to Istanbul with his signature Ali Nazik. Inspired by childhood memories on his family's farm, the dish combines fire-roasted smoky eggplant and garlic yogurt with tender, spiced lamb—offering travellers a deeply authentic taste of Turkish culinary heritage.

- **UNITED KINGDOM (Plaza Premium Lounge London Gatwick) - Chef Humayu Tajak: Beef Cottage Pie:** Executive Sous Chef Humayu Tajak delivers a refined take on a British classic with his slow-cooked Beef Cottage Pie. Using premium locally sourced beef and fresh vegetables, topped with creamy mashed potatoes, the dish offers travellers a warm, satisfying taste of home.
- **TAIWAN (Plaza Premium Lounge Taipei) - Chef Russ Wang: Taiwanese Sha Cha Beef Noodles:** Executive Chef Russ Wang celebrates local heritage with his signature Taiwanese-style Satay Beef Noodle Soup. Featuring premium Yilan Sanxing scallions, house-made satay sauce, and fragrant Shaoxing chili oil, this comforting dish delivers a well-balanced and memorable flavour experience bespoke to Taiwan.
- **SAUDI ARABIA (Plaza Premium Lounge Dammam) - Chef Nadir Ali: Lamb Jareesh:** Country Executive Chef Nadir Ali presents his signature Lamb Jareesh, inspired by nostalgic childhood flavours. Combining tender local lamb, crushed wheat, and traditional dried black lime (loomi), the dish offers guests an authentic and comforting taste of Saudi hospitality. Season two of Flavours in Transit will roll out across selected Plaza Premium Lounges globally from 17 August 2026 to 31 October 2026. Travellers can look forward to an immersive culinary journey that celebrates local culture, craftsmanship, and storytelling—redefining airport dining as an integral part of the travel experience.