AIR CANADA And CANADIAN CHEF ANTONIO PARK To Expand MEAL OPTIONS

On ASIAN And SOUTH AMERICAN FLIGHTS

PARIS - MONTREAL, 05.08.2019, 08:58 Time

USPA NEWS - Air Canada announced on August 1, a partnership with award-winning Canadian Chef Antonio Park to design destination inspired meals that will be exclusively featured on select Air Canada flights to Asia and South America. Chef Park's designs will complement Chef David Hawksworth's and will guide Air Canada's flight caterers in creating a selection of meal options on international flights, starting with Montreal-Tokyo-Narita, a route that links two cities he has called home.

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"We're thrilled to continue showcasing the very best of Canadian talent with Chef Park joining our team of celebrated Chefs. Apart from elevating our customers' dining experience with destination inspired creations on Asian and South American flights, we chose to partner with Chef Park due to his passion for promoting the Canadian culinary scene and his appreciation for fresh ingredients and sustainability," said Andrew Yiu, Vice President, Product at Air Canada. "We look forward to presenting Chef Park's unique culinary creations to customers travelling to Tokyo-Narita from Montreal in our Air Canada Signature Service, Premium Economy and Economy cabins."

It's a blessing and an honour to partner with Air Canada. I'm extremely proud and humbled to be sharing my food with Air Canada's customers flying at 30,000 feet beginning with the Montreal to Tokyo-Narita flight. It is the perfect opportunity to use Canadian ingredients and Japanese techniques, marrying the two to enhance the on-board experience," said Chef Antonio Park. "The future of this world is education and you have to share your knowledge. This is a new chapter for the PARK restaurant family and myself. Thank you, Air Canada, for making a dream come true. Bon Appétit!"

- Chef Park joins Air Canada's panel of Canadian culinary and wine talent who have designed award winning food and wine options. The panel includes:
- * Celebrated Canadian Chef Hawksworth, who creates signature dishes that are exclusively featured on Air Canada flights worldwide in Signature Class, and the Air Canada Signature Suite;
- * Véronique Rivest, the company's sommelier, who carefully hand picks wines to pair with Chef Hawksworth's menu at 30,000 feet;
- * Contemporary Chef Vikram Vij whose inspired Indian dishes are presented in all cabins of service on Air Canada's Canada-India flights from Toronto and Vancouver.

Roll-out of Chef Park's menu starts with meals on board flights between Montreal and Tokyo-Narita today followed by flights from Toronto to Tokyo-Haneda, Vancouver to Tokyo-Narita, and flights from Montreal to Sao Paulo this Fall. In 2020, Chef Park's meals will also be available on flights to Hong Kong, Seoul, Beijing, Shanghai, Taipei, Sao Paulo (from Toronto), Santiago and Buenos Aires, and seasonal flights from Calgary to Tokyo-Narita and Vancouver to Osaka. Chef Park's options will be available in Signature, Premium Economy and Economy Class on all flights from Canada to Japan and exclusively in Signature Class on all other flights departing Canada to Asia and South America, in addition to options created by Chef Hawksworth.

This culinary partnership complements the company's investments in Air Canada Signature Service, an end-to-end premium experience that features for eligible customers a 5-star dining experience at the exclusive Air Canada Signature Suite at Toronto-Pearson International airport and best-in-class premium pre-flight and in-flight experiences across the company's network.

* Photo: Air Canada Partners with Award-Winning Canadian Chef Antonio Park to Expand Meal Options on Asian and South American Flights

Source: Air Canada

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Article online:

https://www.uspa24.com/bericht-15801/air-canada-and-canadian-chef-antonio-park-to-expand-meal-options.html

Editorial office and responsibility:

V.i.S.d.P. & Sect. 6 MDStV (German Interstate Media Services Agreement): Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

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Editorial program service of General News Agency:

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