

# Your table in the sky



Enjoy food from top European restaurants in the air.

Even when flying in business or first class, there can be a mass-produced taste to the food. If you expect a bit more when you fly, then try the range of gourmet in-flight catering supplied to NetJets by the top restaurants in Europe, writes Christopher Kanal.

Airline catering has taken a delicious and long-awaited turn for a new generation of gourmet flyers. While in the top tiers of airline classes, the cuisine approaches respectability, it is safe to say that at 35,000 feet the dining experience is rarely the stuff of gastronomic dreams. However, this has changed with the recent launch of some very tasty nibbles.

## Only the best

NetJets has forged some seriously impressive relationships with a selection of the most vaunted restaurants in its European destinations. If you are a NetJets flyer from cities including Paris, Zurich, Milan, Moscow and London, you can choose from the menus of restaurants that quite often require reservations months in advance. If you are flying from London this means you can choose delectables from Hakkasan, Ubon by Nobu, Fortnum & Mason, Yauatcha, Vama and the Four Seasons Hotel. From Paris, the menu includes treats from L'Arpege, Kinugawa, Laduree and Le Meurice.

The maitre'd of the skies behind this idea, and with a brief from NetJets' European CEO Mark Booth, to 'dazzle and wow customers', is Stephen White, the company's new director of cabin

services. 'Great brands support each other,' he says. 'We have brought together some of the best in the world.'

Given how many routes NetJets operate - they fly to over 1,000 European destinations alone and are expanding rapidly - this is incredibly ambitious. The organisation involved in having 'sha cha silver cod' from Hakkasan served high above the Alps is impeccable. The NetJets website provides customers with menus where they can choose what they wish to dine on. Everything is set for these top kitchens to produce food provided you give 10 to 24 hours notice. For shorter hops the dishes are likely to be cold as NetJets have no flight attendants.

## Tailored cuisine

In their quest to provide as exquisite a dining experience as possible, the chefs have even adapted their dishes to take into account the diminished sense of taste at high altitude; top Indian restaurant Vama weights its level of spicing accordingly.

Serving airline cuisine of this standard is becoming very popular - last year, Milan's Bulgari Hotel launched its take away service with dishes created by Elio Sironi.

'We want to put the romance back in flying by being unique,' says White. NetJets may not be the

first but rolling out this standard of cuisine from such a cadre of top restaurants means that airline food will never taste the same again. ■

Website [www.netjetseurope.com](http://www.netjetseurope.com)

## A LA CARTE

When flying from London you can choose your NetJets à la carte meal from Hakkasan...

### Starters

- Jasmine tea-smoked organic ribs
- Stir-fried wild mushroom and water chestnut lettuce wrap
- Roasted mango duck with lemon sauce

### Main Course

- Sha cha silver cod
- Jasmine tea-smoked chicken
- Venison stir fry with black bean sauce
- Four-style vegetable stir fry in Szechuan sauce

### Dessert

- Strawberry tiramisu
- Fennel crème brulee