



# GAMA AVIATION AND ON AIR DINING JOIN FORCES TO HIGHLIGHT THE IMPORTANCE OF BUSINESS AVIATION CUISINE

News / Business aviation, Events / Festivals



**Gama Aviation, the global aviation services company, is playing host to On Air Dining at this year's EBACE, providing visitors to its booth (V045) with insight into the one of the most demanding environments for high end cuisine.**

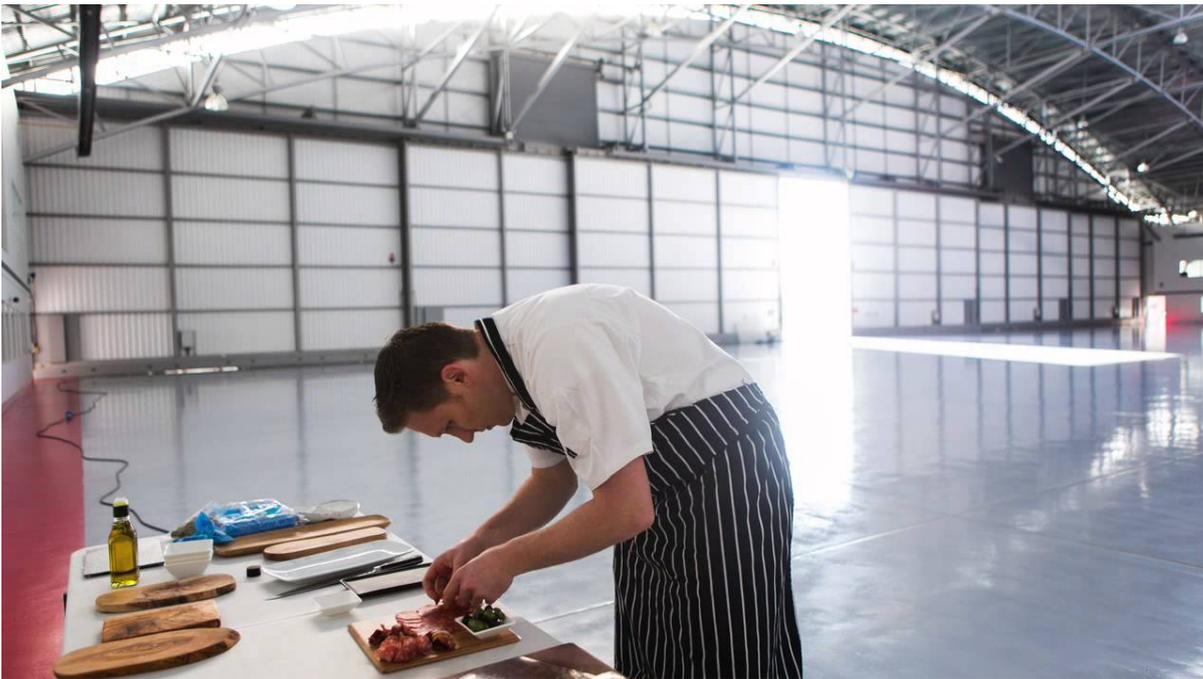
**On Air Dining's CEO, Daniel Hulme, will be offering visitors a tasting experience including caviar and white chocolate, pata negra ham, and some of the world's most exclusive coffee, which has the added benefit of coming in a bio-degradable capsule.**

Dishes for business aviation can be expensive to develop because they are specifically designed to counter the impact altitude has on food. On Air Dining clients can choose from a range of speciality foods such as Arabic, sushi, Italian and Russian, to canapes, soups and salads. Its fine dining menu offers dishes such as Blackened Miso Cod, served with Sesame Bok Choy, Shitake Broth and Pink Ginger, to Air Dried Lamb with Rare Roasted Lamb Cannon served with Mint Salsa, Goats Cheese Emulsion, Fig Jam and Pickled Baby Turnips.

**Duncan Daines, Group Chief Marketing Officer, Gama Aviation said:** “We continue to enjoy strong growth, and this is based on offering the highest possible service standards. We are therefore delighted to be teaming up with On Air Dining at EBACE, and providing them with a platform to show case their quality proposition and how they assist us in delivering the best possible inflight experience.”

**Daniel Hulme, CEO of On Air Dining, commented:** “We have spent precious time with the industry’s flight attendants developing a menu that not only tastes great at altitude but is created with the finest ingredients and most up to date methods of cooking from around the world.

“Developed with flight attendants in mind, each of our Fine Dining dishes has a system of picture guides for them to follow, so that our food can be presented on-board just like it would be by our chefs at a client’s table, each and every time.”



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