

Emirates's vision for vegan customers highlights innovative ingredients and culinary excellence

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Refined vegan cuisine is an important consideration at Emirates, as numbers of vegan customers continue to rise globally, and many non-vegan customers opt for vegan cuisine when flying, as a lighter option is often considered easier to digest. Emirates continues to expand its portfolio of vegan cuisine by workshopping new dishes made with innovative ingredients, such as a lookalike solid egg substitute made entirely from legumes, which packs a tasty and nutritional punch for Emirates customers, as well as adding curated vegan meals for children, and new dishes onboard and in lounges.

Marking Veganuary, an initiative that has highlighted the benefits of a vegan diet for the last decade, a collective of Emirates's talented chefs gather in the Emirates Flight Catering Concept Development Kitchen to workshop new dishes, and experiment with the latest innovative ingredients on the market. At the workshop, chefs trialled the new solid egg substitute in a spicy shakshuka sauce and developed a premade vegan pastry sheet into savoury vegan cannelloni, as well as evaluating some of the celebrated ingredients and high-quality products already onboard.

Emirates offers an impressive selection of 300+ vegan recipes, served on flights to 140 destinations worldwide. The extensive menu showcases an array of high-quality plant-based products sourced from global suppliers, like plant-based proteins from Beyond Meat in California, soybean protein from UAE and Singapore brand Arlene, pressed tofu sourced from Japan's Qian Ye for authentic Asian flavours, organic dark vegan chocolate crafted by Linnolat in France, vegan margarine from Meister Marken in Germany, vegan curry paste supplied by Pantai in Thailand and almond milk from Italy's Koita. Emirates also emphasizes sustainability by integrating fresh produce from Bustanica, the world's largest hydroponic vertical farm. This farm is a joint venture with Emirates Flight Catering that delivers pesticide and chemical-free leafy greens like lettuce, arugula, mixed salad greens, and spinach, directly to Emirates's catering facilities. Emirates recently introduced individual vegan milk servings onboard in Economy and Premium Economy Class, with more than 30,000 customers a month selecting this option for their coffee and tea.