

# Star Inflight Cuisine

## Hong Kong Airlines × Hoi King Heen at InterContinental Grand Stanford Hong Kong 香港航空 × 海景嘉福酒店海景軒 星級航餐

Hong Kong Airlines is constantly trying to make progress. Apart from widening our network and improving our customer services and plane facilities, we also try to optimise our food and beverage service.

To this end, we have recently formed a partnership with Hoi King Heen, of InterContinental Grand Stanford Hong Kong.

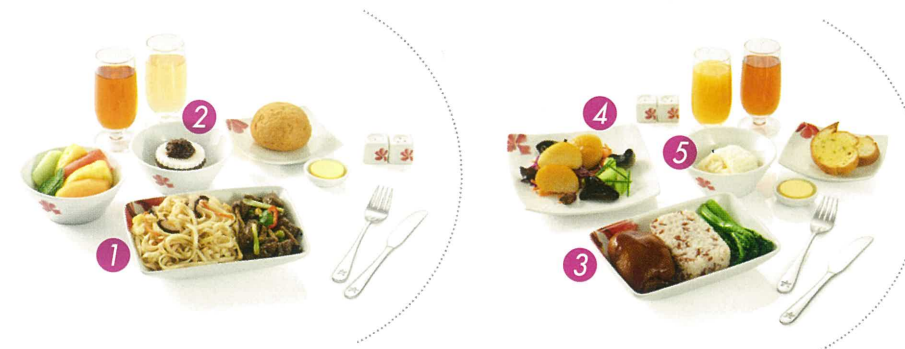
Chef Leung Fai Hung, Executive Chinese Chef of the hotel applies his exceptional skills to prepare his signature dishes for Hong Kong Airlines' business class passengers so that they can enjoy a fantastic dining experience on board.

作為一間積極提升進步的航空公司，除了不斷開拓新航線、顧客服務、機上設施之餘，美味餐飲亦不會例外，而香港航空當然不會忽略這重要一環。

經過一年時間的努力籌備，香港航空首次與海景嘉福酒店中菜廳海景軒合作，由酒店中菜行政總廚梁輝雄師傅作菜式設計，將他的招牌名菜帶到雲霄，為乘坐商務客位的旅客提供真正的星級航餐。



Steamed Spotted Garoupa Fish Ball 翡翠夜明珠



- 1 Sautéed Diced Beef Tenderloin with Lingzhi Mushrooms and Osmanthus-flavoured and Raisins with Stir Fried Shredded Carrot, Shitake Mushrooms with Flat Noodles  
桂花葡提牛柳粒配甘菊冬菇揚春麵
- 2 Red Bean Pudding with Coconut Milk  
椰汁紅豆糕
- 3 Braised Beef Brisket Stuffed in Pear, Steamed Rice and Seasonal Vegetables  
水晶牛肋肉配香米飯及季節時蔬
- 4 Rose Smoked Scallop  
玫瑰花燻帶子
- 5 Glutinous Mango Roll  
香芒糯米卷

### Multiple Trials

Leung has numerous signature and award-winning dishes under his belt. Was it difficult for him to pick six sets of appetisers, main dishes and desserts for Hong Kong Airlines? "It was a bit indeed! For each course, there were over 10 dishes that I deemed suitable for a flight journey. So I had to experiment different options," he said. To prepare flight meals, Leung can only use the airline's private kitchen and has to follow stringent cooking rules, and the facilities and his fellow team members are completely different from the hotel. To make sure everything went to plan, Leung first tried the dishes in his familiar kitchen at the hotel and eventually picked the best ones for Hong Kong Airlines.

"Our sense of taste is not as sharp when we are up in the sky, so dishes with a stronger taste are preferable. I chose ingredients such as rose smoked scallop, prawn, avocado and prune sala and vegetarian goose wrapped in bean curd for the appetisers. For the main course, there are dishes such as Braised Beef Brisket Stuffed in Pear, Steamed Spotted Grouper Fish Ball, and Deep Fried Chicken with Lemongrass, and Ginger and Preserved Mandarin Orange Peel. The stronger flavours of dishes are not a result of heavy seasonings. Rather, we achieve that through careful selection of the ingredients and by handling the ingredients meticulously," Leung explained.

Reheating the food also calls for extra attention. "The dishes are only transported onto the planes a day after they have been cooked, so great care has to be taken to minimise any change of taste. Among the six sets of dishes, one is with beef briskets and the other with short ribs. If they are cooked till tender in the first place, reheating would not distort the taste that much. For the appetisers, most are served cold or slightly warm. So that is not much of an issue."

Desserts include Mango Pomelo and Osmanthus Jelly, Red Bean Pudding with Coconut Milk, Sweet Purple Potato and Lychee Pudding.

"I hope to give customers my best." That is always

Leung's motto. He says he hopes airline kitchens will have better facilities so that all chefs with a passion for cooking will be able to take their best dishes to the sky.

### 反覆試菜

入行超過 30 年的梁師傅，其拿手菜多不勝數，得獎菜又不少，要他挑選頭盤、主菜和甜品組合六款作飛機餐，會否很頭痛呢？他笑謂：「都有啊！因為各種菜都有超過十款是自己心水，答應合作之後，即時已開始自己先做試驗了。」因為他明白到做航餐只能用航空公司的專屬廚房工場，且有一套具系統而嚴格的煮食準則，一切設備和團隊，與自己酒店的完全不一樣，所以自己先要在酒店廚房作嘗試，篩選最適合作飛機餐的菜式。

「我們的味蕾敏感度於高空上稍微減低，適宜吃一些味道較濃郁的食物。因此，頭盤我便揀了玫瑰花燻帶子、話梅鳳尾蝦、京式素鵝卷等，主菜則有水晶牛肋肉、翡翠夜明珠、家鄉沙薑雞球等；這些味道香濃的菜式，不用刻意加重調味刺激乘客味蕾，便可以達到效果。」梁師傅解釋。

特別選材設計航餐除了要濃味外，他又提到另一要注意的特點是菜式需重新加熱。「烹煮好的菜式，需要存放一天左右，才會運抵機上，因此這個工序需要處理得宜，才會令菜式的原味道不會失真得太多。所以六道菜中有兩道食材是牛肋肉，牛肋肉本身焗得脆，再翻熱，效果不會差太遠。至於頭盤則大多是冷盤或稍微加熱便可以的食材，問題不大。」甜品方面則全以甜糕或布甸亮相，如楊枝桂花凍糕、椰汁紅豆糕、紫薯荔枝布甸等，為星級航餐劃上完美句號。

要將傳統的粵菜融入航餐中，談何容易？全憑梁師傅的精湛手藝，以及愛創新、勇於接受新挑戰的專業態度。「希望能把自己最好的獻給客人」——這就是梁師傅一直以來的信念，他希望將來飛機廚房設備能滿足到所有用心的廚師，實現他們把自己最好的菜式，帶到萬呎高空品嚐。



Leung Fai-hung, Executive Chinese Chef at InterContinental Grand Stanford Hong Kong  
海景嘉福酒店中菜行政總廚梁輝雄師傅