



NEWS RELEASE

Taste the journey: American Airlines elevates inflight dining with global flavors

2025-09-09

American Airlines is bringing even more flavor to the skies, expanding its destination-inspired dining program to routes across Oceania and South America. Following the successful launch on select European flights earlier this summer, this culinary initiative is the latest way American is enhancing the customer experience one delicious bite at a time.

Customers can now savor the essence of their destination before they even arrive — or relive the flavors of their travels while heading home. Whether you're flying for business or adventure, your taste buds are cleared for takeoff.

OCEANIA ROUTES: CULINARY
JOURNEYS DOWN UNDER

Starting this fall, customers flying in Flagship® Business to Sydney (SYD); Auckland, New Zealand (AKL); and Brisbane, Australia (BNE), can enjoy chef-curated menus that celebrate the bold, vibrant flavors of the Pacific. The focus is on fresh ingredients, umami-rich sauces and modern takes on local favorites.

Download image »

Sweet chile sea bass and Kona-crusted beef filet

What's on the menu in Flagship® Business:

- Sweet chile sea bass — perfectly glazed and served with light couscous, tender bok choy and roasted carrots

for a balanced, flavorful dish

- Kona-crusted beef filet — a nod to island flavors, featuring rich sweet potato mash, sauteed kale and a silky balsamic demi-glace

These entrees are designed to deliver restaurant-quality taste bringing global influence and local inspiration straight to your tray table.

**SOUTH AMERICAN ROUTES: BOLD,
SOULFUL AND SATISFYING**

American is also introducing new inflight menus on return flights from Buenos Aires, Argentina (EZE); Montevideo, Uruguay (MVD); and Santiago, Chile (SCL). These menus embrace the heart and soul of South American cuisine, blending comfort with elegance across all cabins.

Download image »

Pan-fried sea bass, mozzarella cappelletti, grilled tenderloin and grilled chicken breast

Flagship® Business:

- Pan-fried sea bass — crisp on the outside, tender within, paired with couscous and peperonata sauce
- Mozzarella cappelletti — delicate pasta parcels filled with creamy mozzarella in a sun-dried tomato sauce
- Grilled tenderloin — flame kissed to perfection, paired with zucchini spaghetti — or zoodles — and finished with a puttanesca sauce
- Grilled chicken breast — marinated and served alongside charred vegetables and garlic mash

Download image »

Spinach ricotta cannelloni and grilled chicken breast

Premium Economy:

- Spinach ricotta cannelloni — stuffed pasta baked in a rich tomato sauce and topped with aged Parmesan
- Grilled chicken breast — served with herb-roasted potatoes and seasonal vegetables for a clean, hearty plate

Download image »

Teriyaki beef ragout and cauliflower pie

Main:

- Teriyaki beef ragout — a slow-braised favorite, featuring tender beef simmered in a savory-sweet glaze

- Cauliflower pie — a warm, satisfying vegetarian option layered with spices and creamy bechamel

Whether you're crossing continents or oceans, American is making sure your culinary experience keeps up with your journey. Because great travel doesn't just take you places — it lets you taste them, too.