qantas business class menu 2019

qantas business class menu 2019 offers a culinary experience that reflects the airline's commitment to quality and customer satisfaction. In 2019, Qantas elevated its dining offerings in business class, focusing on fresh, locally sourced ingredients and a menu that caters to diverse palates. Passengers enjoyed a selection of gourmet meals, fine wines, and innovative snacks, all designed to enhance their travel experience. This article delves into the highlights of the Qantas business class menu for 2019, exploring the meal options, beverage selections, and the overall dining experience that awaited travelers in the sky.

To provide a comprehensive understanding, the following sections will cover the menu specifics, the inspiration behind the dishes, and the feedback from passengers regarding their dining experiences.

- Overview of Qantas Business Class Menu
- Meal Options in 2019
- Beverage Selection
- Dining Experience
- Passenger Feedback
- Conclusion

Overview of Qantas Business Class Menu

The Qantas business class menu in 2019 was a reflection of the airline's dedication to providing a premium travel experience. With a focus on Australian flavors and international cuisines, the menu was meticulously crafted to cater to the tastes of its diverse clientele. Qantas collaborated with several renowned chefs and culinary experts to create a menu that was not only delicious but also visually appealing.

One of the key highlights of the 2019 menu was the emphasis on sustainability and health. Dishes were prepared using seasonal ingredients, ensuring freshness and supporting local producers. The airline aimed to offer a menu that was not only indulgent but also mindful of nutrition, making it a guilt-free pleasure for travelers.

Meal Options in 2019

The meal options available in Qantas business class in 2019 were extensive and varied, allowing passengers to choose from a range of delectable dishes. Each meal was thoughtfully organized into categories, including appetizers, main courses, and desserts, ensuring there was something for everyone. Below are some notable highlights from the meal offerings:

- Appetizers: Passengers could start their meal with options such as smoked salmon, seared scallops, and a selection of artisan cheeses.
- Main Courses: The main course selections included dishes like grilled lamb with seasonal vegetables, pan-seared barramundi with a lemon caper sauce, and a vegetarian option featuring roasted vegetable risotto.
- **Desserts:** To conclude the meal, travelers were treated to desserts such as chocolate mousse, pavlova topped with fresh fruit, and cheese plates featuring local Australian cheeses.

In addition to the standard menu, Qantas also offered a "dine on demand" service, allowing passengers to enjoy their meals at their convenience. This flexibility was particularly appreciated by travelers on long-haul flights, who could choose when to eat based on their individual preferences.

Beverage Selection

The beverage selection in Qantas business class in 2019 was curated to complement the exquisite menu. Passengers could choose from an impressive array of wines, spirits, and non-alcoholic beverages. Qantas took pride in showcasing Australian wines, providing travelers with a taste of the country's best vineyards.

Notable features of the beverage selection included:

- Wines: A carefully selected wine list featured both red and white options, with highlights from regions such as the Barossa Valley and Margaret River.
- **Spirits:** Premium spirits were available, including top-shelf whiskies, gins, and liqueurs, ensuring that travelers could enjoy their favorite drinks.
- Non-Alcoholic Options: For those who preferred non-alcoholic beverages, Qantas offered a range of juices, soft drinks, and specialty teas and coffees.

The attention to detail in the beverage menu complemented the food offerings, enhancing the overall dining experience for passengers flying with Qantas.

Dining Experience

The dining experience in Qantas business class in 2019 was designed to be elegant and comfortable. Passengers enjoyed their meals in spacious seating, with ample privacy and attentive service from the cabin crew. The presentation of each dish was carefully considered, with meals served on fine china that added a touch of sophistication.

Moreover, Qantas provided a unique touch by allowing passengers to customize their dining experience. This included options for meal timings, the ability to mix and match dishes, and even special dietary accommodations. This level of service ensured that each traveler could enjoy a personalized dining experience that met their individual needs.

Passenger Feedback