

Forbes

What The 1% Eats On Private Jets



The skies are not the limit for the ultra-wealthy, they're just the starting point. On private jets, the 1% dines on top chef-curated gourmet meals, and multi-course sourced from ingredients local to the far-flung destinations they're traveling to. Luxury catering is part of the substantial worldwide in-flight catering market, growing at a 3.7% CAGR from \$20.6 billion in 2023, and is expected to reach \$27.6 billion by 2030. From caviar to truffles, these private jets offer some of the most exclusive meals in the sky. Read below to delve into the world of in-flight dining for the elite at 40,000 feet.



Safrans du Monde in flight dining JULIEN ZOLLI

Safrans du Monde

This travel designer curates private air cruises worldwide. Their bespoke trips charter private jets with guided access to the most prestigious places worldwide and VIP experiences. Tours range from 15 to 25 days, and one 15-day sample itinerary departs from Paris and spans four destinations: Columbia, Easter Island, French Polynesia and Japan. Chef Paul Caussé designs the onboard menus, and each flight includes French-style appetizers, canapés and three-course meals. The fusion meals highlight the cuisine of the departure country and arrival destination. As cooking on a private plane is much different than restaurant cooking, Caussé treats the process as a highly technically orchestrated process. “Nothing is left to chance, and yet travelling also brings its share of fantasy, its share of discoveries and its share of encounters,” writes Caussé over email. “This happy balance between rigour and flexibility is the key Safrans du Monde’s approach on board. For each flight I offer 4 different full menus, including 2 fusion menus between country of take-off and country of landing.”

<https://www.forbes.com/sites/kailayu/2024/07/29/what-the-1-eats-on-private-jets/?ss=dining-drinking>