

# SIGNATURE CHEF

JULIEN ROYER



ON DEPARTURE  
FROM SINGAPORE

**AIRFRANCE** 



# A HIGH-FLYING FRENCH DINING EXPERIENCE

As an ambassador of French fine dining and know-how around the world, Air France has always endeavoured to offer its customers a refined and varied dining offer throughout their trip.

From its airport lounges to its travel cabins, in 2023, the company will be working with 17 talented chefs who focus on local products, their culinary heritage and passion to bring out the best in their gourmet creations.

The company is thus committed to introducing its customers to the quality and diversity of France's gastronomic heritage as part of an increasingly responsible approach, by focusing on fresh, seasonal and local produce and a systematic choice of a vegetarian dish in all travel cabins.

By constantly renewing its offer, Air France also intends to celebrate the greatest culinary talents dedicated to creating gourmet menus exclusively for the company.

On departure from Singapore, Air France continues to work with the triple Michelin-starred Chef Julien Royer in La Première and Business cabins.



## JULIEN ROYER

### CHEF-OWNER

Julien Royer, a native from Cantal region in France, spent his childhood close to nature. This cultivated a lifelong respect for seasonality, terroir and artisanal produce that guides his cuisine.

Today, Julien Royer is Chef-Owner of three Michelin-starred restaurant Odette, Chef-Patron of Claudine, a French neo-brasserie in Singapore, and founder of one Michelin-starred Louise in Hong Kong.

Odette, named in tribute to Julien Royer's grandmother, offers a constantly evolving menu guided by his lifelong respect for seasonality, terroir and artisanal produce. Julien Royer led Odette to its historic debut on the Asia's 50 Best Restaurants 2017 list and was inducted into the prestigious Les Grandes Tables Du Monde in the same year. In 2019, Odette achieved three Michelin stars and topped Asia's 50 Best Restaurants list. In 2022, Chef Julien received the highest honour from Les Grandes Tables du Monde as the Restaurateur of the Year.

French in DNA yet infused with Asian sensibilities, Julien Royer brings Odette's cuisine to Air France.

**LA PREMIERE** 

**LA PREMIERE /**

**JULY & AUGUST 2023  
JANUARY & FEBRUARY 2024**

**Braised Lamb Shoulder, Confit Lemon Couscous,  
Dukkha Spices, Pickled Vegetables**

Slow-roasted shoulder of lamb crusted with Chef Julien's unique dukkha spice blend served with couscous and pickled vegetables inspired by South East Asian 'Achars'.



**Black Trumpet Stuffed Miso Glazed Quail,  
Le Puy Lentil Ragout with Pickled Onion**

A typical French dish with the depth and elegance of white miso. A meeting between classic French cuisine and umami which brings a pleasing taste to the palate.



# LA PREMIERE /

JULY & AUGUST 2023  
JANUARY & FEBRUARY 2024

## **King Prawn 'Dumpling', Wok of Vegetables, Shimeji, Kabocha Velouté 'Retour d'Asie'**

Dumpling filled with prawns and braised leeks served with wok fried vegetables and coriander with a spicy sauce with the aroma of ginger, galangal and a touch of curry.



## **South East Asia Scented Rice, Espelette Chili, Smoked Paprika and Coriander**

A marriage of Wild and Koshihikari rice tossed in aromatic oil served with a tangy tomato and slightly spicy sauce with Espelette chili and coriander.



# LA PREMIERE /

SEPTEMBER & OCTOBER 2023  
MARCH & APRIL 2024

## **Chicken Roulade, Confit Vegetables and Shiitakes, Niigata Rice, Sauce Albufera Grande Tradition**

This recipe is inspired by a childhood memory as well as a tribute to the famous 'chicken rice' of Singapore. With rice from Niigata, this dish brings out the best flavours in this delicate and gourmet Albufera sauce.



## **Confit Veal Cheek, Risotto made of Barley, Tarragon, Soy and Mustard Sauce**

Slow-braised veal cheek served with a risotto made of barley, sauté shimeji mushrooms served with a soy-tarragon and mustard sauce.



# LA PREMIERE /

SEPTEMBER & OCTOBER 2023  
MARCH & APRIL 2024

## **Cod Confit With Rosemary and Paimpol Coconut, Raw Chorizo and 'Piquillo'**

Inspired by memories of a delightful trip to the Basque Country, a well-seasoned and spicy combination of land and sea produce in a recipe of roasted cod decorated with Paimpol 'coco' beans, raw and sautéed Chorizo and the famous 'Pimento del Piquillo'.



## **Smoked Eggplant Cannelloni, Kampot Pepper Sauce and Ricotta**

Crusted cannelloni stuffed with smoked eggplant and ricotta cheese served with a light Kampot black pepper sauce.



NOVEMBER & DECEMBER 2023  
MAY & JUNE 2024

## **Roast Beef Steak Served with Mushroom Ketchup and Boulangère Potatoes**

A 'Canaille' ('terroir') recipe served with mushroom ketchup, a black and tangy condiment that will accompany the cut of meat in an original way.



## **'Apicius' Duck Leg, Duck Jus with Apples and Candied Lemons**

Apicius... an evocative name, a call to escape. Rediscover this recipe using the duck leg with candied lemon to play on sweet, salty and sour overtones.



# LA PREMIERE /

NOVEMBER & DECEMBER 2023  
MAY & JUNE 2024

## **Salmon Back in Basil Crust with Black Olive Vinaigrette, Cherry Tomatoes and Creamy Smoked Potatoes**

This recipe was developed with the idea of bringing lightness, a hint of smoke and acidity to the salmon steak in basil crust, for Mediterranean and sunny flavours.



## **Shiitakes Mushroom Ravioli, Morel-vin Jaune Sauce, Leek and Seaweed Fondue**

Shiitakes mushroom ravioli with braised morels mushroom in cream served with leeks and seaweed fondue and yellow wine sauce.



**BUSINESS /**

# BUSINESS /

JULY & AUGUST 2023  
JANUARY & FEBRUARY 2024

## **Coconut Poached Toothfish, Niigata Rice, 'Vadouvan' Spices, Thai Spices Velouté**

Patagonian toothfish poached gently in an aromatic coconut broth with vadouvan spice served over a bed of fragrant Japanese Niigata rice with a coconut velouté. This recipe was inspired by the Chef's experience in Bora Bora, French Polynesia.



## **Mushroom 'Dumpling', Grilled Maitake, Kabocha Pumpkin, Sweet and Sour Broth**

This recipe is inspired by Dumplings commonly found in South East Asia. Ravioli mushrooms 'duxelle' accompanied with Kabocha pumpkin and confit Maitake mushrooms served with a sweet and sour Banyuls broth.



# BUSINESS /

SEPTEMBER & OCTOBER 2023  
MARCH & APRIL 2024

## **Kyoto Miso Baked Black Cod, 'Wok' of Vegetables, Sesame, Coriander, Sake 'Beurre Blanc'**

Kyoto miso and sesame crusted Patagonian toothfish on a bed of smokey wok fried vegetables alongside a yuzu sake beurre Blanc.



## **Kampot Pepper Glazed Gnocchis, Smoked Eggplant and Semi Confit Tomato**



A vegetarian recipe with a Mediterranean accent. Lightly seared potato gnocchi served on a bed of spinach, eggplant puree and sun-dried tomatoes accompanied by a light Kampot black peppercorn sauce.



# BUSINESS

NOVEMBER & DECEMBER 2023  
MAY & JUNE 2024

## **Braised Wagyu Beef Short Ribs, 'Marchand de Vin Sauce', Turmeric, Ginger and Carrot Mousse**

Slow-braised beef short ribs topped with fried ginger and shallots served with carrot puree with a touch of curcuma, passion fruit and ginger with pickled jalapeño pepper.



## **Ricotta and Herbs Tortellini, Kale and Hazelnut, Sweet and Sour Broth**

A play of contrasts with the fondant ricotta, the acidity of the candied lemon and the roundness of this sweet and sour broth. A subtle and sharp marriage embellished with kale cabbage with a special texture.



**AIRFRANCE** 