

## **AIR INDIA GIVES A TASTE OF TRADITION WITH A CULINARY TRIBUTE TO INDIA'S DIVERSITY; SERVES FESTIVE MEALS INFLIGHT AND IN LOUNGES**

- Curated festive offerings across in-flight services and lounges to mark Eid-ul-Fitr, Navratri, and Gudi Padwa
- Introduces traditional Eid dessert 'Sheer Khurma' across all domestic and international flights on 20 March 2026

**GURUGRAM, 20 March 2026:** Air India, India's leading global airline, today announced a series of special culinary offerings across its inflight services and lounges, honouring the spirit of India's rich cultural diversity. From the sweetness of Eid to the traditional flavours of Navratri and Gudi Padwa, guests can now savour the authentic taste of India's rich heritage.

As part of Eid celebrations, Air India will serve the traditional dessert, Sheer Khurma, across all flights departing on 20 March 2026. The offering is available across all cabin classes and its network, including all ex-India flights, domestic routes and return catered sectors, ensuring a consistent festive experience. On flights with multiple meal services, Sheer Khurma has been incorporated into the main meal service, while the refreshment services will continue as per the scheduled menu. The initiative is being implemented across all catering partners, including TajSATS, Oberoi Flight Services, Casino Air Caterers and Flight Services (CAFS), and Ambassador's Sky Chef (ASC), ensuring consistency in quality and service delivery across all touchpoints.

Extending the celebrations beyond inflight services, Air India's lounges also served regionally inspired festive menus on select dates. The recently inaugurated flagship Maharaja Lounge at Delhi International Airport on customer requests will serve a special Navratri thali that includes cut-fruits, Sabudana Khichdi, Raita, Buttermilk, Paneer Sabzi, Kheer among other delicacies.

The Adani Lounge in Mumbai on 19 March served Shrikhand, Chocolate Peda, Orange Coconut Barfi, Mawa Modak, and Gujiya to mark Gudi Padwa celebrations. In addition to this, the lounge will serve a special Eid fare including Dal Ghost, Malai Chicken Gilafi Kebab, Kacchi Murg Biryani, Paneer Reshmi Handi, Shahi Tukda, Baklava, Phirni among other delicacies for lunch and dinner on 21 March.

This initiative reflects Air India's ongoing focus on enhancing customer experience by blending service excellence with India's cultural richness, creating meaningful, immersive moments for customers across its global network.

### **About Air India group**

The Air India group – comprising of full-service global airline, Air India, and value carrier, Air India Express – is spearheading a new era of Indian aviation. The Air India story began in 1932 when JRD Tata piloted the airline's inaugural flight and opened the skies for aviation in India. Today, Air India group employs more than 30,000 people, operates over 300 aircraft and carries customers to 57 domestic and 49 international destinations across five continents.

Returning to the Tata Sons in 2022 following 70 years under Government ownership, Air India group is in the midst of a five-year transformation program, Vihaan.AI. As part of the transformation, Air India has placed an order for 570 new aircraft. In 2024, sister airlines Air Asia India and Vistara were successfully merged into Air India Express and Air India, respectively, and the Airline opened South Asia's largest aviation training academy. A new flying school is scheduled to open in 2025, and construction of a greenfield maintenance base, to be operational in 2026, is underway. In addition to receiving new aircraft, all existing aircraft are progressively undergoing a full interior refit.

With transformation underway across all facets of the business and India's rich legacy of hospitality, Air India is committed to being a world class global airline with an Indian heart.

For more stories on Air India, visit <http://www.airindia.com/newsroom>

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