

3 September 2014 | [Customer](#) [1]

[Virgin Australia introduces innovative new lounge menus](#) [2]



Roast Peking Duck Pancakes Served with Cucumber, Spring Onion and Hoisin Sauce

Virgin Australia today unveiled a range of exciting new dishes across the airline's domestic lounge network as part of its ongoing program to enhance the customer experience and appeal to both business and leisure purpose travellers.

From today, visitors to all Virgin Australia lounges will be able to choose from six new original menus over the coming months. These will continue to be refreshed to ensure variety and choice to the broad range of taste buds that enter the lounges every day.

To further surprise and delight lounge customers, from October, Virgin Australia will also launch themed Afternoon Pop Up menus. These will include options such as classic Vietnamese bahn mi with roast pork, pickled carrot, cucumber and chili and torched salmon nigiri with teriyaki sauce, seasoned sesame seeds and Japanese mayonnaise.

Virgin Australia Chief Customer Officer, Mark Hassell said: "We have spent the last three years transforming our domestic lounge network and leading with the way with the delivery of unique premium services. These new menus will further enhance the lounge experience by giving our customers more variety and choice.

"Our lounges continue to be a popular place for our high value guests and Velocity Frequent Flyer members

to refuel and recharge regardless of their purpose for travel, and we are proud to serve well-balanced dishes that are fresh, unique and full of flavour.

“We will continue to listen to our customers and respond to their feedback directly through product enhancements such as this one,” Mr Hassel said.

Visitors to Virgin Australia lounges in Melbourne, Sydney, Brisbane, Canberra, Gold Coast, Cairns, Adelaide, Perth and Mackay can look forward to experiencing refreshed menu options.

New lounge menu highlights:

- American style bacon, scrambled eggs, hash browns and baked beans
- Greek yoghurt shots with muesli and fresh fruit toppings and cold press vegie juice shots
- Roast Peking duck pancakes served with cucumber, spring onion and hoisin sauce.
- Fresh pumpkin tortellini with creamy pesto sauce and shredded parmesan
- Authentic Vietnamese beef pho with noodles, bean shoots, coriander, mint and chilli

Earlier this year Virgin Australia unveiled new in-flight Business Class menus designed by the airline’s internationally acclaimed head chef Luke Mangan, giving guests restaurant-quality dining in the sky. Traditional favourites on the lounge menus will remain as part of this enhanced service.

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