



JEAN-PAUL HÉVIN

Japan Airlines and JEAN-PAUL HÉVIN Introduce New Desserts in JAL BEDD-SKY AUBERGE

Tokyo, August 28, 2013: Japan Airlines Co., Ltd. (JAL) and JEAN-PAUL HÉVIN announced today that they would collaborate with world-renowned Japanese master chef, Mr. Seiji Yamamoto and Star Chef, Mr. Chikara Yamada to introduce original desserts from September 1, 2013.

These collaborative desserts will be offered as a part of the menu “JAL BEDD-SKY AUBERGE”- JAL’s exclusive restaurant in the sky in First Class and Business Class on Europe, North American routes.

Menu BEDD Desir

“Sorbet Cacao Nature” by Jean-Paul Hévin, which beckons with its mellow cacao flavor atop the rich, aromatic milk foam specially prepared by Chef Seiji Yamamoto of Ryugin.

Menu BEDD *Desir*



Effective Period: September 1, 2013 ~ November 30, 2013

Applicable Routes: From Tokyo (Narita) to Los Angeles, Chicago, New York, London, Frankfurt,
Paris

Applicable Class: First Class

Chef Seiji Yamamoto

Born 1970 in Kanagawa

While only 33 Mr. Yamamoto opened “Nihonryori RyuGin” in Tokyo, where he served as managing chef. Since then he has been introducing others to the value of rich and varied Japanese ingredients, describing his outside-the-box vision and approach at European and American cuisine conferences, where he is a frequent invitee. In spring 2012 he opened “TENKU RyuGin”, his second restaurant, on the 101st floor of the Hong Kong ICC building. He will be creating Western menus exclusively for passengers on JAL First Class.

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JEAN-PAUL HÉVIN

Menu BEDD Delice

Chef Chikara Yamada's Maccha Mousse specially prepared to harmonize with the chocolate Macaron Amer created by Jean-Paul Hévin. In the bittersweet maccha mousse, a delicacy of hidden accents-chocolate blended with maccha syrup and thin, crunchy cookie flakes.

Menu **BEDD** *Delice*



Effective Period: September 1, 2013 ~ November 30, 2013

Applicable Routes: Tokyo (Narita) to Los Angeles, San Diego, Chicago, Boston, New York, London, Frankfurt, Paris and Helsinki

Applicable Class: Business Class

Chef Chikara Yamada

Born 1971 in Shizuoka

During a six-year stint in Spain and other countries, Mr. Yamada trained under Chef Ferran Adria of “El Bulli”, which was known as one of the best restaurants in the world. In 2007 he opened a restaurant named after himself, serving his own original cuisine. His establishment seats only eight at a counter and includes a tea-ceremony room. The reservation-only restaurant serves full-course meals with Mr. Yamada handling both reservations and customer orders, as he puts the utmost importance on warm, personalized hospitality.

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CONTACT:

Japan Airlines Co., Ltd.
Public Relations
Jian Yang +81-(0)3-5460-3109
jian.yang@jal.com

JEAN-PAUL HÉVIN
Corporate Communications
Masakazu Azegami, +81-(0)35-291-9250
masakazu.azegami@jph-japon.co.jp