

November 21, 2024 Peach Aviation Limited

Major In-Flight Meal Redesign! Sales of Hot Meals Resume for The First Time in Around Five Years The Popular Takoyaki is Back!

- · Hot meals resume on selected international routes for the first time in about five years
- Singapore chicken rice arrives to commemorate commencement of flights to Singapore
- Takomasa Takoyaki, Peach's signature in-flight meal, is back
- Payment can be made by credit card or cash

Osaka, November 21, 2024 Peach Aviation Limited (hereafter referred to as Peach, Representative Director and CEO: Kazunari Ohashi) will be significantly revamping its in-flight meals beginning December 1.



We will be increasing the variety of in-flight meals available and will resume selling hot meals on some international routes for the first time in approximately five years. To commemorate the launch of flights to Singapore, the aircraft will be carrying Singapore Chicken Rice and TOKYO BANANA Curry / Banana & Butter Chicken Curry made by TOKYO BANANA, a popular Japanese sweets brand. In addition, the aircraft will also be carrying TAKOYAKI by TAKOMASA, which many customers have requested be brought back.

In addition, Peach's exclusive Senshu Onion Soup, made with onions from Senshu, Peach's home base, will be back on the hot drink menu on both domestic and international flights. WAKAYAMA Flying ARAKAWA Peaches which have been popular since their release in this summer, will continue to be sold, and the popular Hot Drink Set (a set comprised of your choice of hot drink and dessert) will include the MUKASHIN / Brown Batter Cake, a popular specialty of the Senshu area of Osaka, as well as the new KYOKANZE, a signature confection individually rolled by artisans from Tsuruya Yoshinobu, an esteemed Japanese confectionery shop in Kyoto with over 200 years of tradition, and will be available starting December 1.

In addition, to coincide with the revamp of our in-flight meals, menus, which were previously published in our in-flight magazine, will now be published as a separate volume entitled "Tiny Table KISSA," which will more clearly display original Peach goods as well as in-flight meals. Enjoy your own special moment at Peach's little table in the sky.

In addition, payment methods for in-flight purchases have also been made more convenient, allowing you to pay with both credit card and cash. There is no need to pre-register your credit card as was previously required.

Peach will continue to strive to provide all customers with a memorable flight experience by helping them enjoy the flight as a casual means of transportation and create precious memories.

<About Tiny Table KISSA>





Magazine information

Language: Both Japanese and EnglishPublication date: Four times a year

· Placement location: Placed in Peach seat pockets

• Edited and published by: Peach Aviation Limited, Magazine House Ltd.

<About the new products>







Product Name	SENSHU Onion Soup Peach Original	TSURUYA YOSHINOBU / KYOKANZE (Only available as part of the Hot Drink Set)
Price	300 Yen	700 Yen (A set comprised of your choice of hot drink and dessert)
Points of Sale	In-flight (all routes)	

	North Calabana Lager Bernas, sast	
Product Name	Tiger Beer	
Price	600 Yen	
Points of Sale	In-flight (all routes)	

About Peach (www.flypeach.com/en)

Peach is based at six airports, New Chitose, Narita, Chubu, Kansai, Fukuoka, and Naha, and operates 25 domestic routes and 12 international routes with 36 aircraft. With the addition of the Singapore-Osaka (Kansai) route which will officially start operating on December 2024, Peach will pursue basic quality with safety as its top priority and aim to become an airline loved by more customers.