

"Orson Welles was one of my favourite customers. Every day, he'd ask me what new things I'd created." Wolfgang Puck is a celebrity chef in every sense of the phrase. From appearances on Hell's Kitchen to The Simpsons, the Austrian is a star in his own right, and his fame is also one built on feeding the rich and famous.

In 1973 the young chef - fresh from the kitchens in Paris - found himself in the US and, a couple of years later, in Ma Maison, LA. The restaurant wasn't much to look at, but Puck's fusion cooking was new and exciting and soon it was buzzing with Hollywood legends big names included Fred Astaire, Elizabeth Taylor, Marlon Brando and, of course, Welles.

"[Welles] usually had lunch twice once with me at 11 and a second time with his guests," admits Puck.

So, who has been his favourite celebrity to cook for? "To single one out would be very difficult since I'm friends with many," he politely declines.

He's forgiven the humble brag, considering that he's been a favourite of Hollywood's elite for more than 40 years and head chef at the post-Oscars banquet, the Governors Ball, for the last 20.

"Every day we have celebrities in our restaurants [in LA]," he says. "In the end they're not any different than you or me and I don't get nervous."

Puck also heads a culinary empire of restaurants worldwide, including CUT in Downtown Dubai. From Hollywood to Terminal 3, he's launching a new venture The Kitchen at Dubai International when Concourse D opens later this year.

"We'll have part innovation and part comfort food," he reveals, with many of the details still under wraps. "I would like to give people a great dining experience before leaving Dubai."

The particulars of his newest restaurant may be a secret. But one thing's for sure: while we might not all be Oscar winners, we will have the chance to dream of 1970s glamour while we dine on a pre-flight meal. wolfgangpuck.com