



YVR and SSP Canada Celebrate the Opening of Lucky Lily Asian Brasserie by Chef Nicole Gomes at Vancouver International Airport

New chef-driven concept from Chef Nicole Gomes brings bold Asian flavours, modern brasserie dining, and a personal story of family, heritage, and good fortune to YVR's Domestic Terminal

(Canada, July 30, 2026): SSP Canada, a division of SSP Group, a leading operator of food and beverage brands in travel locations worldwide, is delighted to announce the opening of Lucky Lily Asian Brasserie, a new chef-driven dining concept created in collaboration with celebrated Canadian chef Nicole Gomes. Located near Gate C46 in YVR's Domestic Terminal, Lucky Lily brings bold Asian flavours, modern brasserie dining, and a deeply personal story of family, heritage, and good fortune to travelers.

Developed specifically for YVR, Lucky Lily Asian Brasserie reflects the airport's commitment to creating a passenger experience rooted in the communities, cultures, and culinary traditions of British Columbia. The new concept brings together YVR, SSP Canada, and Chef Gomes in a one-of-a-kind restaurant designed to complement the airport's evolving food and beverage program while offering travelers a vibrant new place to dine, gather, and begin their journey.

Born and raised in Richmond, B.C., Chef Nicole Gomes is one of Canada's most recognized culinary talents. A *Top Chef Canada All-Stars* champion, *Iron Chef Gauntlet* finalist, and *Top Chef World All-Stars* contestant, Gomes brings a lifetime of culinary exploration to Lucky Lily. Inspired by her travels through Thailand, Vietnam, Hong Kong, and beyond, she channels the vibrant flavours, street food culture, and warm hospitality she encountered into a menu of comforting noodles, fragrant curries, rice bowls, dim sum, breakfast dishes, and bold brasserie fare.

The name Lucky Lily is deeply personal. It honours Chef Gomes' daughter, Anh Lily, and her grandmother Lily, who first helped teach her to cook and understand food as a way of caring for people. In Chinese culture, lilies are associated with good fortune and renewal, giving the restaurant a name that reflects family, heritage, and the spirit of travel.

"Lucky Lily is truly a Vancouver original, and we are proud to partner with Chef Gomes and SSP Canada to bring this homegrown concept to life," said Benedict Ma, Director, Passenger Retail Experience at Vancouver International Airport. "This new offering supports us in connecting the passenger journey at YVR to authentic local tastes while providing reciprocal value to the local economy and showcasing B.C.'s culinary contributions to a global audience. Lucky Lily is the latest concept in our ongoing vision to elevate the passenger experience, and we are excited for travellers to try it out."

"Lucky Lily is very personal to me," said Chef Nicole Gomes. "It's named for my daughter, Anh Lily, and for my grandmother Lily, who taught me to roll dumplings by hand — slowly, by feel, never measuring anything. I'm Shanghainese and Macanese, and I grew up in

Richmond surrounded by incredible food — dim sum on Sundays, pho, roasted duck. It wasn't 'Asian food' to me, it was just home food. My travels through Asia only deepened that. My hope is that travelers feel some of that same warmth here — whether they're sitting down for noodles, grabbing dumplings before a flight, or finding a little good fortune before they take off. I'm honored to partner with YVR and SSP Canada; everyone has contributed so much to this project, and together we've created a fantastic concept."

The Lucky Lily menu was created for the many rhythms of airport travel, with full-service dining, and grab-and-go items available for travelers with varying dwell times. Highlights include Hong Kong French Toast, Spicy Wontons, Har Gow, Siu Mai, Vegan Mushroom Dumplings, Wonton Noodle Soup, Beijing Bolognese, Cold Sesame Noodles, BC Albacore Tuna Donburi, Baked Pork Chop Rice, Bangkok Bowl, and Salted Egg Custard Lava Buns. Younger travelers can also enjoy the Little Lucky menu, featuring kid-friendly favourites such as French Toast, Wonton Soup, Meatball rice and Grilled Cheese & fries.

"Lucky Lily Asian Brasserie is exactly the kind of airport dining experience SSP Canada is proud to help bring to life — local in its roots, global in its inspiration, and deeply personal in its story," said Paul Loupakos, Executive Vice President, Business Development, SSP Canada. "Chef Nicole Gomes has created a concept that feels vibrant, generous, and unmistakably connected to Richmond and Vancouver's extraordinary food culture. We're proud to partner with YVR and Chef Gomes to bring this one-of-a-kind restaurant to the Domestic Terminal and to give travelers something memorable, flavourful, and beautifully suited to the journey."

Designed as a fresh, welcoming, and contemporary dining space, Lucky Lily blends the energy of Asian street food with the polish of a modern brasserie. Guests can enjoy a seated meal before boarding, stop in for cocktails and shared plates, or pick up a thoughtfully prepared meal to take on the journey. The result is an airport restaurant that feels personal, place-based, and purpose-built for today's traveller.

Lucky Lily Asian Brasserie is now open near Gate C46 in YVR's Domestic Terminal.

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About Vancouver International Airport

Vancouver International Airport (YVR) is a diverse global hub that connects people, cargo, data, and ideas and serves as a platform for our community to come together and thrive. We are motivated by supporting regional economic development and making a positive difference in the lives of British Columbians. We do this with a focus on serving our passengers, partners, workers, and community through digital modernization, climate leadership, reconciliation, and financial sustainability.

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About SSP Canada

SSP Canada is a division of SSP Group plc (LSE:SSPG), a global leading operator of food and beverage outlets in travel locations employing 49,000 colleagues in around 3,000 units across 38 countries. We specialize in designing, creating, and operating a diverse range of food and drink outlets in airports, train stations, and other travel hubs across six formats: sit-down and quick service restaurants, bars, cafés, lounges, and food-led convenience stores. Our extensive portfolio of brands features a mix of international, national, and local brands, tailored to meet the diverse needs of our clients and customers.

Our purpose is to be the best part of the journey, and our focus is on making every journey taste better – bringing great food and welcoming hospitality to travelers across the globe. Sustainability is crucial for our long-term success, and we aim to deliver a positive impact for our business while uniting stakeholders to promote a sustainable food travel sector.