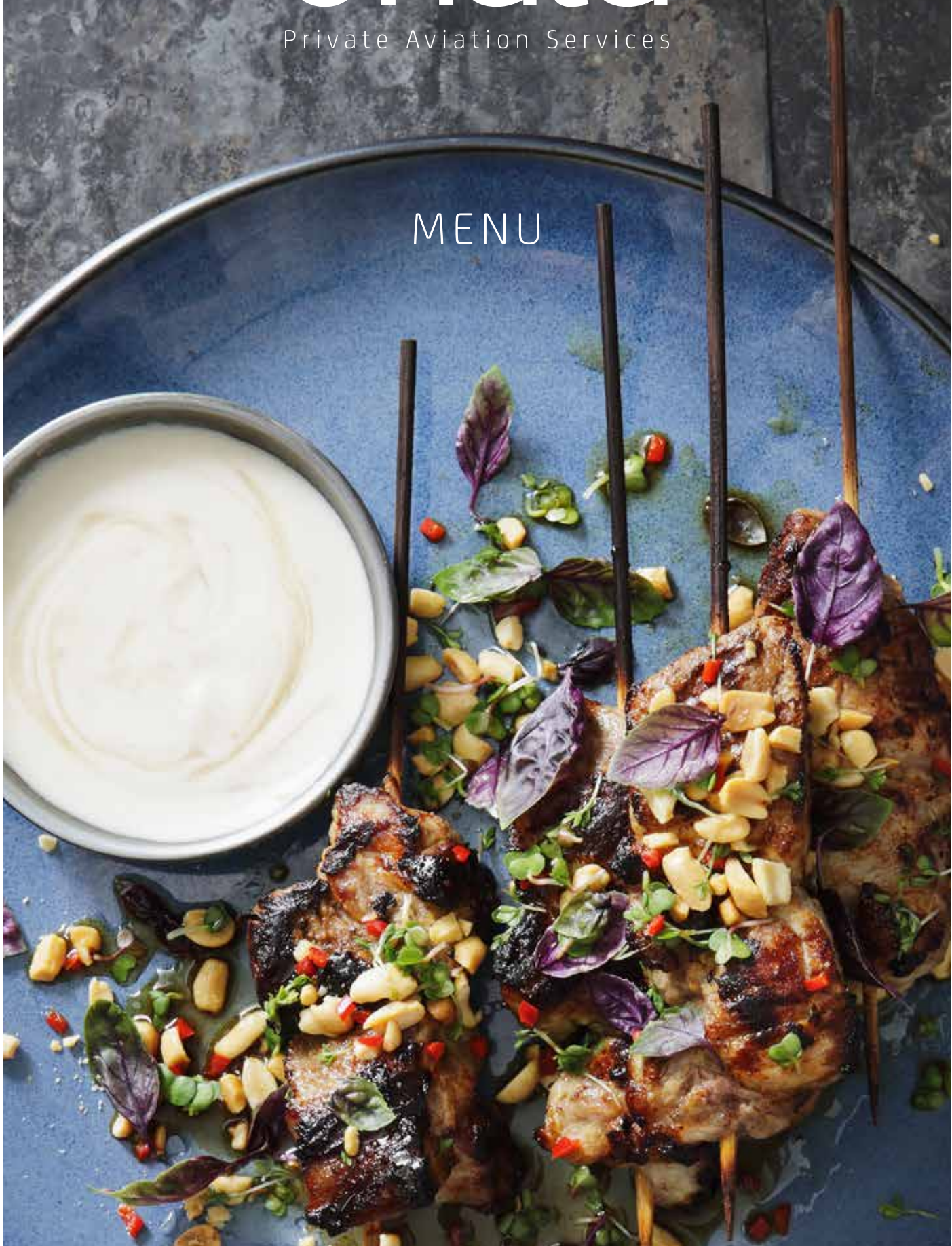


# dnata

Private Aviation Services

MENU





## Continental breakfast selections

Freshly baked croissants in plain, almond and chocolate flavours\*



Assorted Danish and pastries\*



A selection of freshly baked muffins\*



Boutique-style doughnuts



English breakfast breads



Assorted N.Y. bagels\*



Smoked salmon with traditional accompaniments



Selection of cereal, muesli, granola and variety packs



Assorted fruit and plain yogurt



Exotic sliced fruit platter with passion fruit dip



Assorted fresh berry platter



Assorted jam, jelly, honey, butter,  
cream cheese and marmalade

\*(available in regular and mini)

## Featured hot breakfast selections

Organic three-egg omelette with your choice of fillings



Italian vegetable and goat cheese frittata with cherry tomatoes and basil



Eggs benedict served on English muffins, with grilled ham



Quiche Lorraine with thick-cut bacon and gruyère cheese



Steel-cut Irish oatmeal with choice of garnish



Stuffed, brioche French toast with apple compote



Buttermilk pancakes served with Vermont maple syrup



Belgian waffle with your choice of toppings



Crepes stuffed with vanilla-scented ricotta and sautéed strawberries



Breakfast burrito peppers, onions, sausage and cheese,  
served with salsa and guacamole



Breakfast sandwich



Eggs

(poached, scrambled, over easy egg whites and egg beaters available)

## Traditional hot breakfast sides

Traditional and turkey bacon



Traditional and turkey sausage



Traditional grilled ham



Hash browns



Grilled mushrooms



Grilled tomatoes

## Hot box breakfast

Includes main selection with two sides, fruit, yogurt and croissant

## Continental box breakfast

Includes yogurt, sliced fruit plate, croissant and Danish

## Display platters

(available by portion)

Seafood platter of Maine lobster, diver scallops, jumbo U-8 prawns, crab claws, cocktail sauce and lemon



Assorted sushi and sashimi, served with wasabi, ginger and soy sauce



Classic shrimp cocktail – jumbo prawns with cocktail sauce and lemons in muslin



Balik smoked salmon platter with citrus and traditional accompaniments



Smoked seafood platter of salmon, trout, mussels and sturgeon with traditional garnish



Italian antipasti platter of salami, soppressata, provolone, mozzarella and roasted peppers



Artisanal cheese board, made up of a selection of European boutique cheeses, dried fruit, nuts and crackers



Terrine of foie gras served with traditional accompaniments



## Display platters (available by portion)

Canapés of meat, fish, vegetable and cheese



Seasonal vegetable crudité with a selection of dips



Exotic, sliced fruit platter with passion fruit dip



Boneless chicken tenders, either grilled or breaded and fried with a choice of dipping sauces



Arabic mezze of baba ganoush, tabbouleh, hummus and stuffed grape leaves with pita



Tea sandwich tray, made up of a selection of triangle sandwiches with garnishes



Caviar - choice of golden imperial, beluga, sevruga and osetra.  
Accompanied by traditional garnish of blinis, melba toast and caviar garnish tray, egg whites, chopped yolks, parsley, lemon, crème fraîche and micro-diced white onion

## Salads

Rocket salad of arugula, sun-dried tomatoes, toasted pine nuts and shaved parmesan



Lebanese fattoush with toasted pita and sumac lemon vinaigrette



Tabbouleh vegetarian salad, made up of parsley, mint, tomato, onion and bulgur



Continental garden vegetable salad



Classic caesar salad, with chopped romaine lettuce, croutons and parmesan



Caprese salad of tomatoes, basil, fresh mozzarella and olive oil



Tuna niçoise salad of mixed greens, haricot vert, roasted red peppers, potatoes and hard-boiled eggs



Asian chicken with rice noodles, julienne vegetables and sesame dressing



Greek salad of mixed greens, black olives, feta, peppers, onion and tomato



## Soup

Red or yellow lentil



Cream of asparagus



Wild mushroom



Moroccan harira



Roasted pumpkin



Potato and leek



Lobster bisque



Tomato and basil



Chicken and vegetable



Chicken and corn



## Continental hot snacks

(all items are 1-2 bites each and served 3 pieces per order)

Maryland jumbo lump crab cakes



Shrimp tempura



Vegetable samosa



Lobster vol-au-vent



Mini hamburgers



Grilled vegetable kebab



Grilled shrimp kebab



Chicken satay



Beef satay



Baby lamb chops

## Sandwiches

We serve a range of sandwich styles on all bread selections  
- from triangle cut to panini or wheatmeal wraps.

Our standard filling selections include:

### **Meat:**

Ham, turkey, pastrami, corn beef, roast beef, salami and grilled chicken



### **Fish:**

Tuna, salmon, lobster, shrimp, crab and smoked salmon



### **Cheese:**

Brie, mozzarella, three cheese, Swiss, provolone and goats cheese



### **Garnish:**

Tomatoes, lettuce, cucumbers, olives and avocado



### **Vegetables and spreads:**

Classic tuna, tuna and corn, tuna with olive and tomato, seafood, shrimp and dill, and marinated grilled vegetables

## Specialty sandwiches (these choices may require onboard heating, plating and assembly)

Fish tacos with pico de gallo,  
queso fresco, creamy avocado sauce and lime



Grilled chicken BLT



Warm, buttered lobster brioche roll



Meatball parmesan



Grilled salmon club  
with bacon, avocado, lettuce and tomato



Prime-grade meatball burger, made on house-made hoagie roll,  
with mozzarella and tomato sauce, homemade pickle, lettuce and tomato



Marinated grilled vegetables, pesto,  
mozzarella and roasted red peppers



## Pasta

(these choices may require onboard heating,  
plating and assembly)

Penne pomodoro with marinara, grape tomatoes,  
extra virgin olive oil and basil



Penne vodka with prosciutto and green peas



Spaghetti and homemade meatballs,  
with parmesan cheese



Fettuccine alfredo



Cheese ravioli garnished with parsley



Cheese lasagne with grated parmesan



Vegetable lasagne with parmesan cream sauce



Meat lasagne with tomato sauce and grated parmesan

## Featured entrées

(these choices may require onboard heating,  
plating and assembly)

Pan-roasted Chilean sea bass with lemon sauce



Grilled Alaskan king salmon with whole grain mustard sauce



Classic Maine lobster thermidor with sauce béchamel



Shrimp francese with lemon and parsley



Parmesan-crusted chicken breast in lemon butter sauce



Seared breast of chicken with wild mushroom sauce



Grilled breast of chicken with lemon and herbs



Chicken tikka masala, garnished with a touch of cream



Grilled lamb chops with rosemary garlic sauce



## Featured entrées

(these choices may require onboard heating,  
plating and assembly)

Moroccan lamb tagine  
with cinnamon and dates



Mixed grill lamb chops,  
filet mignon and chicken kebab



Grilled N.Y. strip steak – 10 oz sirloin  
with green peppercorn sauce



Grilled filet mignon – 10 oz centre cut tenderloin  
with Café de Paris butter



Braised beef short ribs  
with red wine and demi-glaze



Beef stroganoff – sliced filet of beef  
with mushrooms and cream



Sautéed loin of veal with morel mushroom sauce



Veal piccata with lemon, caper and parsley



## Vegetables and sides

(these choices may require onboard heating, plating and assembly)

Steamed asparagus



Steamed haricot verts



Baby carrots



Grilled mixed vegetables



Sautéed spinach



Seasonal vegetables



Basmati rice



Saffron rice

Risotto



Cheddar grits



Baked macaroni and cheese



Parisian potatoes



Potato cakes with chives



Roasted red or fingerling potatoes



Mashed potatoes



## Individual tarts and plated desserts

Sweet lemon meringue tart filled  
with lemon cream topped with meringue



Mixed fruit tart  
with almond cream and seasonal fruit



Chocolate extreme - a dome of chocolate,  
chocolate mousse and ganache



Apple tart tatin - caramelized apples and vanilla  
with a crisp puff-pastry bottom



Pecan tart - organic Texas pecans made  
with African muscovado sugar



Molten chocolate lava cake  
with raspberry sauce and vanilla ice-cream



Vanilla bean crème brûlée

## Cheesecakes and N.Y. signatures

(not all items available in individual servings)

- Original New York cheesecake
- ◆
- Strawberry cheesecake
- ◆
- Tiramisu
- ◆
- Red velvet cake
- ◆
- Designer cupcakes from New York's top patisseries
- ◆
- Individual mille-feuille
- ◆
- Assorted ice-cream and sorbets  
(individual or PT sizes available)

## Dessert tray service items

- Assorted miniature pastries
- ◆
- A selection of petit fours
- ◆
- Signature dnata macaroons
- ◆
- Assorted butter cookies
- ◆
- English tea cakes
- ◆
- American-style assorted cookie tray
- ◆
- Chocolate covered strawberries

## Fresh pressed juices

- Orange
- Grapefruit
- Pineapple
- Mango
- Pomegranate
- Lemon and mint
- Watermelon
- Mixed melon
- Mixed berry cocktail
- Strawberry
- Kiwi
- Carrot
- Beet and berry
- Avocado
- Green juice

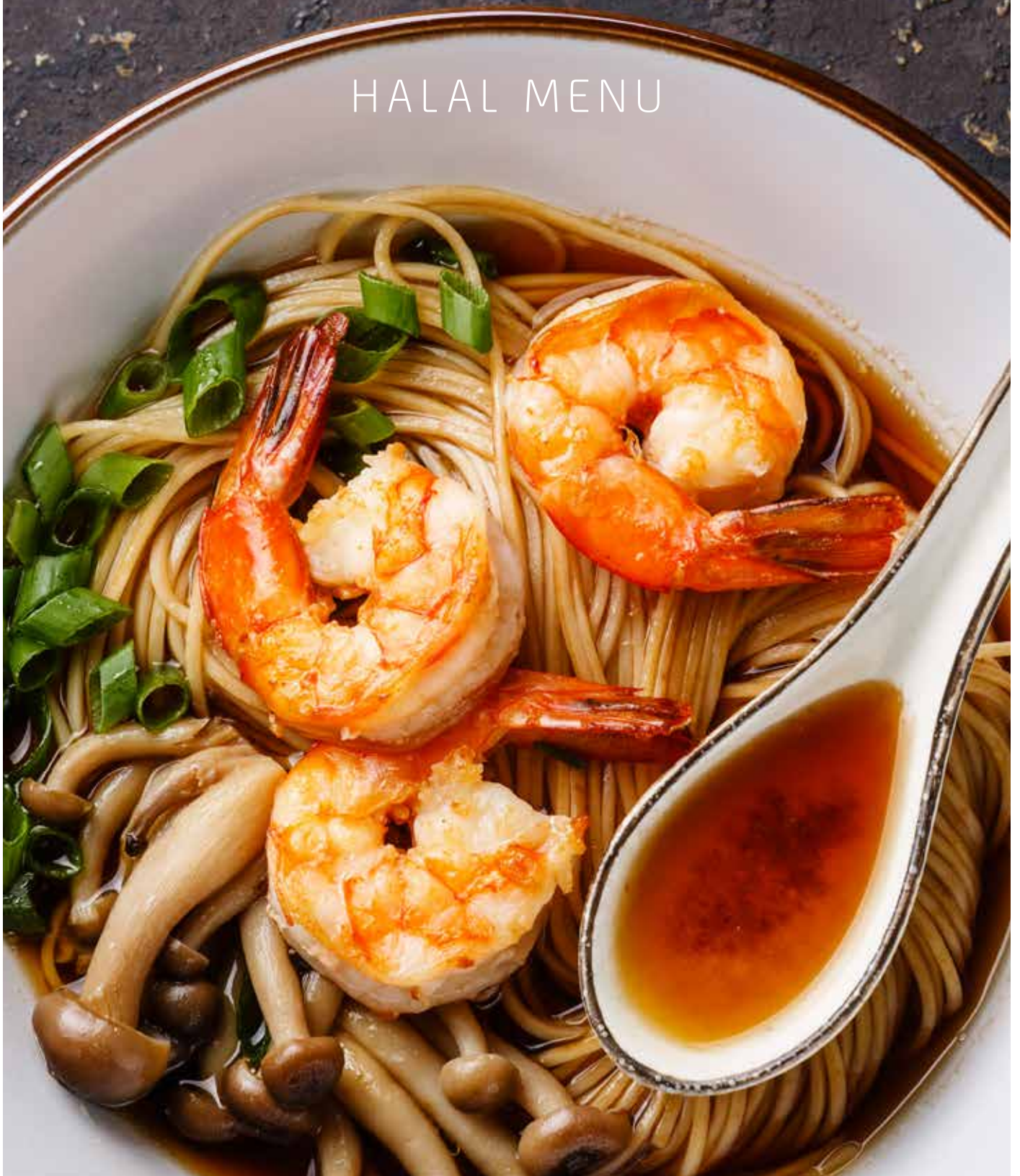
## Bottled water and soft drinks

- Volvic
- Evian
- Perrier
- Fiji
- Crystal Geyser
- Assorted Pepsi and Coca-Cola products

# dnata

Private Aviation Services

HALAL MENU





## Arabic cold breakfast platters

Breakfast cheese platter of halloumi, edam, feta, Swiss and goats cheese



Breakfast vegetable cuts of cucumber slices, tomato wedges



Olives and pickles



Halal breakfast-style cold cuts of bresaola, mortadella, turkey pastrami, black forest turkey and beef salami



Labneh with extra virgin olive oil



Miniature Arabic sweets







## Salads

Rocket – arugula, sun-dried tomatoes, toasted pine nuts and shaved parmesan



Lebanese fattoush – garden salad, toasted pita and sumac lemon vinaigrette



Tabbouleh - parsley, mint, tomato, onion and bulgur



Continental garden vegetable



Classic caesar – chopped romaine, croutons and parmesan



Caprese – tomatoes, basil, fresh mozzarella and olive oil



Tuna niçoise – mixed greens, haricot vert, roasted red peppers, potatoes and hard-boiled eggs



Asian chicken – rice noodles, julienne vegetables and sesame dressing



Greek salad - mixed greens, black olive, feta cheese, pepper, onion and tomato





# Sandwiches

We serve a range of sandwich styles on all bread selections  
- from triangle cut to panini or wheatmeal wraps.

Our standard filling selections include:

**Meat:**

Turkey, pastrami, corn beef, roast beef, salami and grilled chicken



**Fish:**

Tuna, salmon, lobster, shrimp, crab and smoked salmon



**Cheese:**

Brie, mozzarella, three cheese, Swiss, provolone and goats cheese



**Garnish:**

Tomatoes, lettuce, cucumbers, olives and avocado



**Vegetables and spreads:**

Classic tuna, tuna and corn, tuna with olive and tomato, seafood, shrimp and dill, and marinated grilled vegetables



**Caviar: Available in 50 gram units**

A selection of golden imperial, beluga, sevruga and osetra. Accompanied by traditional garnish of blinis, melba toast and caviar garnish tray, egg whites, chopped yolks, parsley, lemon, crème fraiche and micro-diced white onion.







## Pasta

Penne arrabiata with red chili flakes and black olives



Penne pomodoro with grape tomatoes, extra virgin olive oil and basil



Fettucine alfredo with creamy parmesan cheese sauce



Penne pesto with cherry tomatoes



Cheese ravioli with marinara sauce and parsley



Cheese lasagne with tomato sauce and grated parmesan

# Fish

Shrimp biryani with cashews,  
raisins and dakoos sauce on the side



Sea bass sayadia with fragrant rice and almonds



Pan-roasted sea bass with lemon sauce



Grilled Alaskan king salmon with whole grain mustard sauce



Classic Maine lobster thermidor with sauce béchamel



Shrimp francese with lemon and parsley









## Beef and veal

Grilled pepper N.Y. strip steak with capsicum



Grilled filet mignon Café de Paris



Braised beef short ribs with thyme jus



Beef stroganoff - sliced filet of beef with mushrooms  
and cream sautéed loin of veal with morel mushroom sauce



Veal piccata with lemon, caper and parsley







## Individual tarts and plated desserts

Lemon meringue tart

- sweet dough filled with lemon cream, topped with meringue



Mixed fruit tart

- sweet dough with almond cream and seasonal fruit



Chocolate extreme

- a dome of chocolate, chocolate mousse and ganache



Apple tart tatin

- caramelised apples and vanilla with a crisp puff-pastry bottom



Pecan tart

- organic pecans from Texas made with African muscovado sugar



Molten chocolate lava cake  
with raspberry sauce and vanilla ice-cream



Vanilla bean crème brûlée

## Cheesecakes and N.Y. signatures

(not all items available in individual servings)

Original New York cheesecake



Strawberry cheesecake



Tiramisu



Red velvet cake



Designer cupcakes



Individual mille-feuille



Assorted ice-cream and sorbets  
(individual or PT sizes available)

## Tray service items

Assorted miniature pastries



A selection of petit fours



dnata signature macaroons



Assorted butter cookies



English tea cakes



American-style assorted cookie tray



Chocolate covered strawberries



# Fresh pressed juices

- Orange
- ◆
- Grapefruit
- ◆
- Pineapple
- ◆
- Mango
- ◆
- Pomegranate
- Lemon and mint
- ◆
- Watermelon
- ◆
- Mixed melon
- ◆
- Mixed berry cocktail
- ◆
- Strawberry
- Kiwi
- ◆
- Carrot
- ◆
- Beet and berry
- ◆
- Avocado
- ◆
- Green juice





A top-down view of a rustic brown ceramic bowl filled with a vibrant yellow soup. The soup is garnished with fresh green cilantro leaves, sliced red and green chili peppers, and golden-brown fried bread pieces. The bowl sits on a dark grey surface with a brown textured cloth partially visible in the upper left corner.

# dnata

Private Aviation Services

GLUTEN-FREE / VEGAN MENU

# GLUTEN-FREE MENU

## Canapés

Pineapple and mozzarella skewers with basil and olive oil



Shiitake and nori summer rolls with nuoc cham



Crispy tofu with tomato, basil and balsamic glaze

## Appetiser

Ripened honeydew salad, goats cheese, bacon, passion fruit and endive

## Soup

Sweet potato vichyssoise with chipotle crema and scallions

## Salad

Grilled pear salad, frisée, graped, candied walnuts and balsamic vinaigrette

## Entrées

Mushroom and leek stuffed chicken breast,  
Alsatian potato salad, grilled asparagus



Marinated and grilled portobello, herbed polenta cake,  
white bean purée and broccoli

## Dessert

Butterscotch pudding, salted caramel and whipped crème fraîche

# VEGAN MENU

## Canapés

Roasted mushroom crostini with lemon, rosemary and cashew crema



Deviled tomatoes with curried chickpeas



Smoked eggplant caponata with pomegranate and mint

## Appetiser

Cucumber and avocado summer rolls with mango salsa

## Soup

Cauliflower and chickpeas stew with couscous and thyme

## Salad

Toasted farro and arugula with pear chutney, toasted almonds and dried cherries

## Entrées

Rigatoni and mushroom bolognese with basil and oven-dried tomatoes



Soba noodles with julienne vegetables and spicy tahini sauce

## Dessert

Mango and coconut chia seed pudding

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