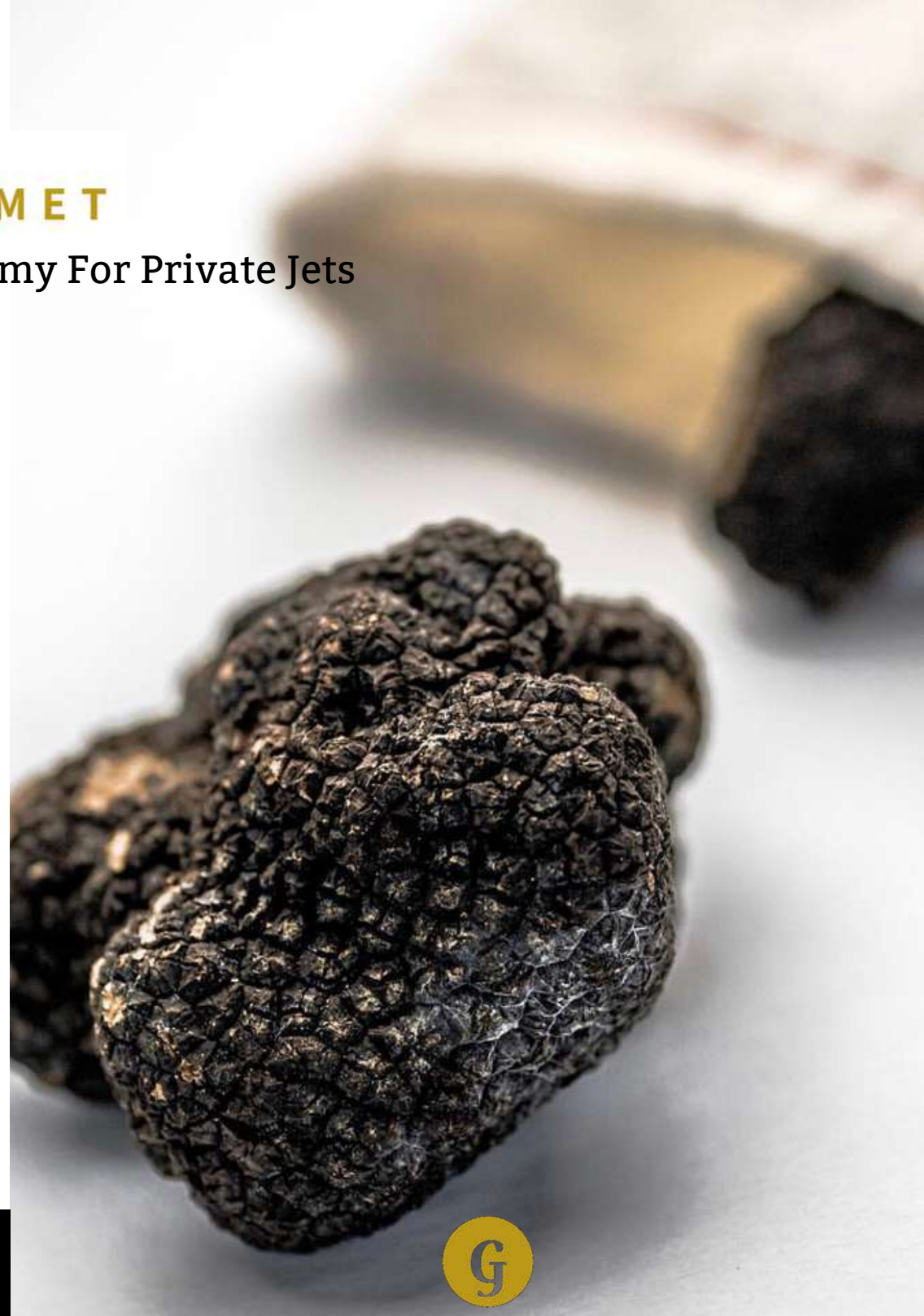




GAIA GOURMET

Gastronomy For Private Jets



INFLIGHT MENU



KITCHEN TEAM

The kitchens are overseen and managed by our executive chef and closely supported by our head chefs, and senior sous chefs. our chefs have many years of culinary experience in fine dining restaurants, exclusive event catering and aviation catering. This enables on air dining to be able to produce fine dining cuisine for small, medium and large size groups with ease, expertise and quality.

one of the examples of this success is our fine dining menu which has been created to offer a Michelin standard style meal at 40,000 ft. it is packaged accordingly to save an incredible amount of time when plating up on board. every dish comes with a unique flash card system to show the flight attendant exactly how the dish needs to be put together so that the food can be presented just like it would by our chefs at your table, every time.

INFLIGHT CONCIERGE TEAM

part of our success and excellent reputation amongst its customers is due to our inflight team. They are responsible for responding to enquiries and processing orders from customers 24 hours a day, 365 days a year. The staff within the inflight team have years of experience working with VVIP clients, as well as large corporate operators with fleets of 40+ aircraft coordinating all catering requirements. another forte of the inflight team is its ability to coordinate a flawless concierge service for our customers.

FLOWERS

To assist with your cabin preparations, our inflight concierge Team and in-house florist can provide you with any flower arrangement you need to enhance your passenger's inflight experience. all aspects are considered – the seasonality of the flower, the colours and how they match your interior and any possible scents that would be given off. our arrangements can be delivered in glass vases or bouquets - we even cut to measure for on-board flower holders.



BREAKFAST MENU

BREAKFAST PLATTERS

SEVERN & WYE SMOKED SALMON

Served classically with crème fraîche, capers, shallots, parsley with a lemon wrapped in muslin

SELECTION OF BREAKFAST COOKED AND CURED MEATS

Salami, cured ham, ham, turkey (non-pork version available)

SELECTION OF BREAKFAST CHEESES

Gruyère, cheddar, edam, smoked rosewood

CONTINENTAL PLATE SELECTION

Breakfast cheese, cured salami, cherry tomatoes on-the-vine, cornichons, and caper berries

SELECTION OF COOKED AND CURED MEATS AND FARMHOUSE CHEESE

CONTINENTAL BREAKFAST

MIXED MINI PASTRIES

LARGE CROISSANT

PAIN AU CHOCOLAT

PAIN AU RAISIN

BUTTER PORTION

GREEK YOGHURT

ASSORTED FRUIT YOGHURT

BERRIES PER 100G .

SLICED FRUIT PER 100G

FRUIT SKEWERS

BAGELS, BREAD ROLLS, MUFFINS

ORGANIC MAPLE GLAZED GRANOLA SERVED WITH VANILLA YOGHURT AND BERRIES

BIRCHER MUESLI

BAKERY MUFFINS

JUICES AND SMOOTHIES

We offer a large selection of freshly squeezed juices and have no added sugar or preservatives.

ORANGE

GRAPEFRUIT

WATERMELON

STRAWBERRY

MANGO

PINEAPPLE

LEMON

CARROT

APPLE

** other juices and blends can be made upon request*





BREAKFAST MENU

HOT BREAKFAST SELECTION

ORGANIC PORRIDGE

Served with apricot and banana compote and greek yoghurt

AMERICAN FLUFFY PANCAKES

Served with maple syrup and butter

HEALTHY PANCAKES

Buckwheat, blueberry and soya milk pancakes and greek yoghurt

EGGS BENEDICT

Muffin, poached egg, spinach, suffolk cured ham and hollandaise sauce

EGGS ROYALE

Muffin, poached egg, spinach, scottish smoked salmon and hollandaise sauce

FULL ENGLISH BREAKFAST

Sausage, hash browns, grilled tomato, portobello mushroom, beans and egg of your choice

SMASHED AVOCADO

Chilli and lime avocado with maple streaky bacon, hen's egg on granary toast or english muffin

POACHED SMOKE HADDOCK

Poached haddock, poached egg and spinach with cream sauce

CINNAMON WAFFLES

PLAIN OR EGG WHITE OMELETTES

Choose a selection from any of these fillings:

CHEESE

HAM

ONION

MUSHROOM

PEPPERS

TOMATO

SPINACH

POTATO

ACCOMPANIMENTS

Grilled portobello mushroom

Grilled Tomatoes

Baked Beans



SIGNATURE DISHES



STARTERS

CURED SALMON

Pickled asian radish, avocado and wasabi purée, soy, honey dressing

CRAB SALAD

Dill scented cucumber, kohlrabi, seaweed coral

SMOKED SALMON

Crème fraiche, watercress, panna cotta, oscietra caviar

TOMATO AND MOZZARELLA SALAD

Cherry tomato, aged balsamic syrup, basil

RED & GOLDEN BEETROOT SALAD

English rosary ash goats' cheese, black onion madeleine, beetroot gel

BUDDHA SALAD

Avocado, pumpkin, pomegranate, mango, coriander and turnip jicama

FRICASSÉE OF LOBSTER

Provençal vegetable

MAINS

RACK OF LAMB

Lamb breast, minted ratte potatoes, turnips, lamb jus

WAGYU BEEF

Confit garlic, charred leek, hazelnuts, red wine jus

BEEF FILLET

Braised smoked beef cheek, shallot purée, king oyster mushroom, fondant potato, Madeira jus

DUCK BREAST

Duck croquette, artichoke, duck jus

FREE-RANGE CHICKEN

Tender stem broccoli, glazed salsify, chicken jus

MISO COD

Sesame bok choy, shitake broth, pink ginger

WILD SEA BASS

Cauliflower, polenta chips, sauce vierge

PAN FRIED MONKFISH

Monkfish cheek scampi, straw vegetables, asian fish broth

SEASONAL SPECIALITY DISHES

Please ask our inflight concierge Team



SIGNATURE DISHES



POUSSIN CHICKEN

Piri piri sauce, sautéed potatoes, mixed leaf salad

CHICKEN COQ AU VIN

Savoy cabbage, sautéed mushrooms, roasted turned potatoes

THAI GREEN CHICKEN CURRY

Thai rice, toasted sesame, green papaya salad

CHICKEN BREAST

Fricassee of vegetables, charlotte potatoes

GRILLED LAMB CHOPS

Crushed olive new potatoes, chargrilled aubergine and courgette, rosemary jus

CONFIT DUCK LEG

Pomme mousseline, lentils, roast celeriac, duck jus

SLOW COOKED BEEF

Wild mushroom and pearl barley risotto and tender stem broccoli

BURGER AND CHIPS

Angus beef, Monterey Jack cheese, tomato relish, triple cooked chips

RIB EYE OR SIRLOIN

Served with chips, portobello mushrooms, roasted cherry tomatoes and watercress

PAN SEARED SALMON

Braised fennel and herb gnocchi

PAN FRIED SEA BASS

Bouillabaisse, garlic aioli, garlic croutes

PAN FRIED COD

Potato, herb butter sauce

CLASSIC DOVER SOLE MEUNIERE

Watercress, new potatoes, spinach, caper beurre noisette

SHISH TAWOOK

Chicken skewers marinated in lemon and olive oil

PAN SEARED SCALLOPS

Potato, herb butter sauce



DESSERTS



DARK CHOCOLATE SPHERE

Sable biscuit, salt caramel, mint infusion

APPLE PIE

Crème anglaise

CITRUS TART

Fresh raspberries

HOT CHOCOLATE FONDANT

Passion fruit coulis, chantilly cream

CLASSIC TIRAMISU

Chocolate crumb

ROASTED PINEAPPLE WITH COCONUT PANNA COTTA

Caramelised in its own juices, dried
pineapple crisps

ORANGE AND HONEY STEAMED SPONGE

Thyme crumble, vanilla custard

PROFITEROLES WITH CHOCOLATE

Almond cremeux, orange textures,
sesame seed tuile

CHEESECAKE

Please ask our inflight concierge Team

SEASONAL DESSERT

Please ask our inflight concierge Team

PETIT FOURS

Allow our patissier to create a bespoke
selection of handmade petit fours to
accompany your lunch or dinner. We
suggest 3 per person and will send a
balanced selection.

*please be sure to let us know of any dietary
and allergy requirements.*

WE ALSO OFFER A RANGE OF MACARONS OR CHOCOLATES



VEGAN & VEGETARIAN MENU



STARTERS

TOMATO AND BUFFALA MOZZARELLA SALAD

CHERRY TOMATO, AGED BALSAMIC SYRUP, BASIL

RED AND GOLDEN BEETROOT SALAD

GOATS' CHEESE, ONION MADELEINE, BEETROOT GEL

CHINESE LEAF SALAD

Crisp cucumber, toasted garlic and sesame

QUINOA AND PISTACHIO CAKE

PICKLED CARROT AND TOFU SALAD

Hazelnut and pumpkin crunch, coriander dressing

MAINS

MAPLE SYRUP & ROASTED BEETROOT

Herb polenta chips, tomato fondue, wilted bok choy

SPICED COCONUT AND BUTTERNUT PURÉE WITH BRAISED PUY LENTILS

Butternut squash and cranberry with roasted cauliflower

CHICKPEA AND MUSHROOM JALFREZI WITH CAULIFLOWER BHAJIS

SOBA NOODLES WITH STIR FRIED BROCCOLI AND SHIITAKE

Spicy peanut sauce

WHITE BEAN AND AUBERGINE TAGINE SAFFRON COUSCOUS

DESSERTS

COCONUT PANNA COTTA

Caramelised pineapple

CHOCOLATE MOUSSE

Almond and Vanilla

STRAWBERRY CHEESECAKE

Pistachio granola and compressed strawberries

POACHED PEAR

Yuzu curd, candied nuts, candied ginger



SALADS, SOUPS & SANDWICHES



SALADS

CAESAR SALAD

Romaine, baby gem leaves, garlic croutes, shaved parmesan, anchovies

Available with a choice of: **breast of chicken, grilled salmon or king prawns**

CLASSIC TUNA NIÇOISE SALAD

Seared tuna or flaked slow-cooked tuna and new potatoes, green beans, cherry tomato, black olive, soft-cooked eggs

TRADITIONAL GREEK SALAD

Barrel-aged feta, Kalamata olives, cucumber, tomato, lemon, olive oil dressing

QUINOA AND CHICKPEA SALAD

Pistachio pesto, spring onion, mint

SUPER FOOD SALAD

Buckwheat, edamame, avocado, broccoli, pickled cauliflower, citrus dressing

CAPRESE SALAD

Tomato slices, mozzarella, basil pesto, basil cress, salt, olive oil

TUNA CEVICHE AND KAISO SALAD

Sesame, ginger, chilli, cucumber, spring onion

TABBOULEH SALAD

Watermelon, fresh mint, spring onions, butternut squash

ROCKET SALAD

Toasted pecan nuts, crumbled blue cheese

GARDEN SALAD

Cucumber, tomato, beans, spring onion, mixed leaves

MIXED LEAF SALAD

Seasonal salad leaves

WALDORF SALAD

COURGETTE, ORANGE AND FENNEL SALAD

BEETROOT, GORGONZOLA AND TOASTED WALNUT SALAD



SOUPS

CLASSIC BORSCHT

Soured cream and dill

ROASTED TOMATO AND BASIL

MUSHROOM VELOUTÉ

Sautéed wild mushrooms

RED LENTIL AND CUMIN

Red lentil salsa

SPICED COCONUT AND BUTTERNUT SQUASH

Toasted pumpkin seeds

BOUILLABAISSE

Seared tiger prawns

BROCCOLI AND STILTON SOUP

With crème fraîche

PEA AND MINT

CLEAR CHICKEN NOODLE

FRENCH ONION SOUP

Parmesan croutons

CLASSIC MINISTRONE

Vegetables and pasta in a rich tomato broth

TOM YAM

Spicy hot and sour soup made with either **prawn** or **vegetables**

SANDWICHES

Choose from our range of individual sandwiches on bagels, wraps, panini, white or multigrain bread.

CLUB SANDWICH

BLT

CHEESE TOASTIES

ROAST BEEF AND HORSERADISH

ROAST CHICKEN AND TARRAGON MAYONNAISE

TURKEY AND BUFFALO MOZZARELLA

CHICKEN CAESAR

SMOKED SALMON

TUNA AND CUCUMBER

TUNA AND SWEETCORN

BRIE AND ROCKET

MATURE CHEDDAR AND PICKLE

NEW YORK DELI

CHICKEN, CUCUMBER AND SPRING ONION

CHARGRILLED VEGETABLES AND HOUMOUS

FREE RANGE EGG AND CHIVE MAYONNAISE

THAI CHILLI PRAWN

PRAWN MARIE ROSE AND LETTUCE





PASTA
&
RISOTTO

PASTA

TRUFFLE LINGUINE

Fresh linguine, shaved summer truffles, parmesan cream sauce

CLASSIC BEEF LASAGNE

Layered in pasta sheets with a creamy cheese sauce

AUBERGINE & COURGETTE LASAGNE

Layered in pasta sheets with a creamy cheese sauce

TRADITIONAL VEAL MILANESE

Crumbed and pan-fried veal escalope, spaghetti, tomato and basil sauce

SPINACH AND RICOTTA RAVIOLI

Spinach and nutmeg crème fraiche sauce

SPAGHETTI BOLOGNESE

Shaved parmesan

LOBSTER LINGUINE WITH THERMIDOR SAUCE

MUSHROOM TORTELLINI

Pine nut sauce and pickled girolle mushrooms

CARBONARA

Sautéed mushroom

HERB GNOCCHI

Rocket and blue cheese sauce

RISOTTOS

WILD MUSHROOM RISOTTO

Parmesan shavings

RISOTTO PRIMAVERA

Rocket salad

BUTTERNUT SQUASH AND ROSEMARY RISOTTO

please ask our inflight culinary concierge Team if you have any special requests and we will endeavour to satisfy your needs. gf options available on request.

SAUCES

ARRABIATA

BOLOGNESE

BASIL PESTO

TOMATO AND BASIL

EXTRA VIRGIN OLIVE OIL



CANAPÉS & CAVIAR



CANAPÉS

let us do the work for you! our chefs are creating new and exciting canapés daily that make up our platters.

MIXED COLD CANAPÉ PLATTERS

MIXED HOT CANAPÉ PLATTERS

CAVIAR

PROUD TO OFFER THE FINEST QUALITY FRESH WILD CAVIAR FROM THE CASPIAN SEA AND BEST FARMED CAVIAR FROM AROUND THE WORLD.

BELUGA

OSCIETRA

SEVRUGA

Pick your choice of caviar and we will put together the classic accompaniments - sour cream, blinis, shallot, lemon, egg yolk and whites.

GARNISH KITS

let us create a bespoke garnish kit for you to perfectly finish dishes.



SHARING PLATTER



CRUDITÉS PLATTER

Selection of crudité's to include: baby carrots, baby corn, sugar snaps, asparagus, radishes, cucumber, celery hearts, sweet cherry tomatoes, and a selection of homemade dips

FRUIT PLATTER

Selection of seasonal fresh cut fruits

ANTI-PASTO PLATTER

Selection of marinated olives, baby mozzarella, artichoke hearts, sun blushed tomatoes, and grilled peppers

CONTINENTAL CHEESE PLATTER

Selection of breakfast cheeses, cherry tomatoes on-the-vine, cornichons, caper berries

COLD CUTS PLATTER

Beef, turkey, lamb, grilled chicken, dill pickles, pickled onions, mustard

SMOKED FISH PLATTER

Selection of hot smoked salmon, eel, halibut, trout, mackerel, horseradish crème fraîche, dark rye bread, celeriac remoulade, pickled shallots, and gherkins

SMOKED SALMON PLATTER

Smoked salmon served with pickled cucumber, dill salad, crème fraîche, caper berries, cracked pepper, lemon wrapped in muslin, blinis

SEAFOOD PLATTER

Lobster, Mediterranean prawns, dressed crab, green lip mussels, marinated squid, lemon in muslin, chilli and lime aioli, fresh cocktail sauce.

SUSHI PLATTER

Selection of market fresh fish, vegetable sushi, and sashimi. sushi and sashimi platters are served with pickled ginger, wasabi, soy sauce

CHEESE PLATTER

Selection of farmhouse cheeses, homemade chutneys, grapes, celery hearts, sea salt and seeded crackers

SANDWICH PLATTER

Choice from our selection of wraps, gourmet mini rolls, and classic finger sandwiches

SPANISH TAPAS PLATTER

charred padron peppers, chilli garlic tiger prawns, spicy meat balls, cheese croquettes, tortilla of potato and onion, cured meats, Manchego, fresh olives & flat breads

Our Tapas platter is a blend of hot and cold elements and can be delivered to serve onboard or to reheat and serve on aircraft crockery



order@gaia-gourmet.com

