



GAIA GOURMET

INFLIGHT MENU

Our Culinary Team

The kitchen is overseen and managed by our Executive Chef, 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 us to produce fine dining cuisine for small, medium, and large groups with ease, expertise, and quality. Our fine dining menu offers a Michelin-standard style meal at 40,000 ft — packaged accordingly to save time when plating on board.

Our inflight concierge team responds to enquiries and processes orders 24 hours a day, 365 days a year. They have years of experience working with VVIP clients and large corporate operators coordinating all catering and concierge requirements.

BAKERY & PASTRIES

Mixed Mini Pastries

Assorted freshly baked mini croissants, pain au chocolat, and Danish pastries

Large Butter Croissant

Classic French butter croissant, freshly baked

Pain au Chocolat

Flaky pastry with rich dark chocolate

Pain au Raisin

Spiral pastry with custard cream and raisins

Almond Croissant

Filled with frangipane, topped with flaked almonds

Homemade Muffins

Blueberry, chocolate chip, or banana walnut

Bagels, Bread Rolls & English Muffins

Freshly baked, plain or seeded varieties

Brioche Loaf

Rich French butter bread, sliced and lightly toasted

CEREALS & YOGHURT

Organic Maple Glazed Granola

Served with vanilla yoghurt and seasonal berries

Bircher Muesli

Overnight oats with apple, honey, and toasted hazelnuts

Greek Yoghurt

Thick strained yoghurt, served with honey

Assorted Fruit Yoghurt

Selection of premium fruit yoghurts

Fresh Berries (125g)

Strawberries, blueberries, raspberries, and blackberries

FRUIT & ACCOMPANIMENTS

Sliced Fruit Platter

Seasonal tropical and stone fruits, elegantly arranged

Fruit Skewers

Available S / M / L / XL — melon, pineapple, berries

Butter Portions & Preserves

French butter, artisan jams, and marmalade

CHARCUTERIE & CHEESE

Severn & Wye Smoked Salmon

Crème fraîche, capers, shallots, parsley, lemon in muslin

Selection of Cured Meats

Salami, cured ham, turkey — non-pork version available

Breakfast Cheese Selection

Gruyère, cheddar, Edam, smoked rosewood

Continental Plate

Cheese, cured salami, cherry tomatoes, cornichons, caper berries



EGGS & OMELETTES

Eggs Benedict

Muffin, poached egg, spinach, Suffolk cured ham, hollandaise sauce

Eggs Royale

Muffin, poached egg, spinach, Scottish smoked salmon, hollandaise

Eggs Florentine

Muffin, poached egg, wilted spinach, hollandaise

Plain or Egg White Omelettes

Choose fillings: cheese, ham, onion, mushroom, peppers, tomato, spinach, potato

Scrambled Eggs with Truffle

Free-range eggs, shaved black truffle, chives

Shakshuka

Baked eggs in spiced tomato and pepper sauce, fresh herbs

COOKED BREAKFAST

Full English Breakfast

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

Smashed Avocado

Chilli and lime avocado, maple streaky bacon, hen's egg on granary toast

Poached Smoked Haddock

Poached haddock, poached egg, spinach, cream sauce

PANCAKES & WAFFLES

American Fluffy Pancakes

Served with maple syrup and butter

Healthy Buckwheat Pancakes

Blueberry and soya milk pancakes with Greek yoghurt

Cinnamon Waffles

Belgian waffles with cinnamon sugar, berries, and cream

French Toast

Brioche, caramelised banana, maple syrup, vanilla cream

PORRIDGE & GRAINS

Organic Porridge

Apricot and banana compote with Greek yoghurt

Açaí Bowl

Blended açaí, granola, fresh fruit, coconut flakes, chia seeds

ACCOMPANIMENTS

Grilled Portobello Mushrooms

Grilled Vine Tomatoes

Baked Beans

Hash Browns

Crispy Turkey Bacon

FRESHLY SQUEEZED JUICES

Orange

Freshly squeezed, no added sugar

Grapefruit

Watermelon

Strawberry

Mango

Pineapple

Carrot

Apple

Lemon

Make Your Own Blend

Custom juice or smoothie blends available on request

SMOOTHIES

Green Detox

Spinach, kale, ginger, apple, lemon

Tropical Sunrise

Mango, passion fruit, pineapple, coconut water

Berry Boost

Mixed berries, banana, oat milk, chia seeds

LIGHT & HEALTHY PLATES

Açaí Bowl

Blended açaí, granola, fresh fruit, coconut, chia

Avocado & Poached Egg

Sourdough, chilli flakes, lime, microgreens

Chia Seed Pudding

Coconut milk, passion fruit, toasted almonds

Smoked Salmon Plate

Avocado, cream cheese, capers, rye bread

Protein Power Bowl

Quinoa, grilled chicken, avocado, edamame, sesame dressing

Green Goddess Bowl

Broccoli, kale, avocado, tahini dressing, hemp seeds

Overnight Oats

Oat milk, honey, vanilla, seasonal compote

Cottage Cheese Plate

Fresh fruit, honey, toasted pumpkin seeds

Egg White Frittata

Spinach, tomato, herbs — served warm or cold

Bircher Muesli with Berries

Apple, honey, hazelnuts, seasonal berries



SIGNATURE STARTERS

Cured Salmon

Pickled Asian radish, avocado, wasabi purée, soy honey dressing

Crab Salad

Dill-scented cucumber, kohlrabi, seaweed coral

Smoked Salmon

Crème fraîche, watercress panna cotta, oscietra caviar

Tomato & Mozzarella

Cherry tomato, aged balsamic syrup, fresh basil

Red & Golden Beetroot Salad

English rosary ash goat's cheese, onion madeleine, beetroot gel

Buddha Salad

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

Fricassée of Lobster

Provençal vegetables, saffron emulsion

Beef Carpaccio

Aged parmesan, rocket, truffle oil, lemon

Tuna Tartare

Sesame, avocado, soy, ginger, crispy wonton

Burrata

Heritage tomatoes, basil oil, aged balsamic

CANAPÉS

Mixed Cold Canapé Platters

Chef's daily selection of seasonal canapés

Mixed Hot Canapé Platters

Warm canapés prepared to order

CAVIAR

Beluga Caviar

Finest Caspian — blinis, sour cream, shallot, lemon, egg

Oscietra Caviar

Nutty, complex — classic accompaniments

Sevruga Caviar

Intensely flavoured — classic accompaniments

Garnish Kits

Bespoke garnish kits to finish dishes on board

CLASSIC SOUPS

Classic Borscht

Soured cream and fresh dill

Roasted Tomato & Basil

Vine-ripened tomatoes, fresh basil, cream swirl

Mushroom Velouté

Sautéed wild mushrooms, truffle oil finish

French Onion Soup

Caramelised onions, parmesan croutons, Gruyère

Classic Minestrone

Vegetables and pasta in rich tomato broth

Pea & Mint

Fresh English peas, garden mint, crème fraîche

Broccoli & Stilton

Creamy broccoli soup with crumbled Stilton

Lobster Bisque

Classic French bisque, brandy cream, chive oil

WORLD SOUPS

Tom Yam

Spicy hot and sour soup — prawn or vegetable

Spiced Coconut & Butternut Squash

Toasted pumpkin seeds

Red Lentil & Cumin

Red lentil salsa, warm spices

Bouillabaisse

Seared tiger prawns, saffron broth

Clear Chicken Noodle

Delicate chicken broth, egg noodles, vegetables

Miso Soup

Silken tofu, wakame seaweed, spring onion

Gazpacho

Chilled Andalusian tomato soup, olive oil, croutons

Moroccan Harira

Spiced chickpea and lentil soup, lemon, fresh herbs

Caesar Salad

Romaine, garlic croûtes, shaved parmesan, anchovies — add chicken, salmon, or prawns

Classic Tuna Niçoise

Seared tuna, new potatoes, green beans, cherry tomato, olive, soft-cooked eggs

Traditional Greek Salad

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

Quinoa & Chickpea

Pistachio pesto, spring onion, fresh mint

Super Food Salad

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

Caprese Salad

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

Tuna Ceviche & Kaiso Salad

Sesame, ginger, chilli, cucumber, spring onion

Tabbouleh Salad

Watermelon, fresh mint, spring onions, butternut squash

Rocket & Pecan Salad

Toasted pecan nuts, crumbled blue cheese

Waldorf Salad

Apple, celery, walnut, raisin, light mayonnaise

Courgette, Orange & Fennel

Shaved courgette ribbons, orange segments, fennel

Beetroot, Gorgonzola & Walnut

Roasted beetroot, crumbled Gorgonzola, toasted walnuts

Grilled Halloumi Salad

Pomegranate, mint, za'atar, lemon dressing

Lobster & Mango Salad

Butter-poached lobster, mango, avocado, lime

Garden Salad

Cucumber, tomato, beans, spring onion, mixed leaves

Mixed Leaf Salad

Seasonal salad leaves, light vinaigrette



AVAILABLE ON BAGEL, WRAP, PANINI, WHITE OR MULTIGRAIN BREAD

Club Sandwich

Triple-decker with chicken, bacon, egg, lettuce, tomato

BLT

Crispy bacon, lettuce, tomato, mayonnaise

Roast Beef & Horseradish

Rare roast beef, horseradish cream, watercress

Roast Chicken & Tarragon

Free-range chicken, tarragon mayonnaise

Turkey & Buffalo Mozzarella

Sliced turkey breast, buffalo mozzarella, basil

Chicken Caesar Wrap

Grilled chicken, parmesan, Caesar dressing, romaine

Smoked Salmon

Cream cheese, dill, capers, lemon

New York Deli

Pastrami, Swiss cheese, mustard, gherkins, rye bread

Tuna & Cucumber

Light tuna, cucumber, mayonnaise

Tuna & Sweetcorn

Tuna, sweetcorn, spring onion, mayonnaise

Brie & Rocket

Ripe brie, fresh rocket, cranberry chutney

Mature Cheddar & Pickle

Vintage cheddar, Branston pickle

Free Range Egg & Chive

Egg mayonnaise, fresh chives

Chargrilled Vegetables & Hummus

Grilled courgette, peppers, aubergine, hummus wrap

Thai Chilli Prawn

Tiger prawns, sweet chilli, coriander, lime

Prawn Marie Rose

Prawns, Marie Rose sauce, crisp lettuce

Cheese Toasties

Gruyère and cheddar blend, sourdough

Steak Sandwich

Sliced sirloin, caramelised onion, Dijon, ciabatta

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

Poussin Chicken

Piri piri sauce, sautéed potatoes, mixed leaf salad

Chicken Coq au Vin

Savoy cabbage, sautéed mushrooms, roasted turned potatoes

Chicken Breast

Fricassée of vegetables, Charlotte potatoes

Grilled Lamb Chops

Crushed olive new potatoes, chargrilled aubergine, rosemary jus

Confit Duck Leg

Pomme mousseline, lentils, roast celeriac, duck jus

Slow Cooked Beef

Wild mushroom and pearl barley risotto, tender stem broccoli

Burger & Chips

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

Rib Eye Steak

Chips, portobello mushrooms, roasted cherry tomatoes, watercress

Sirloin Steak

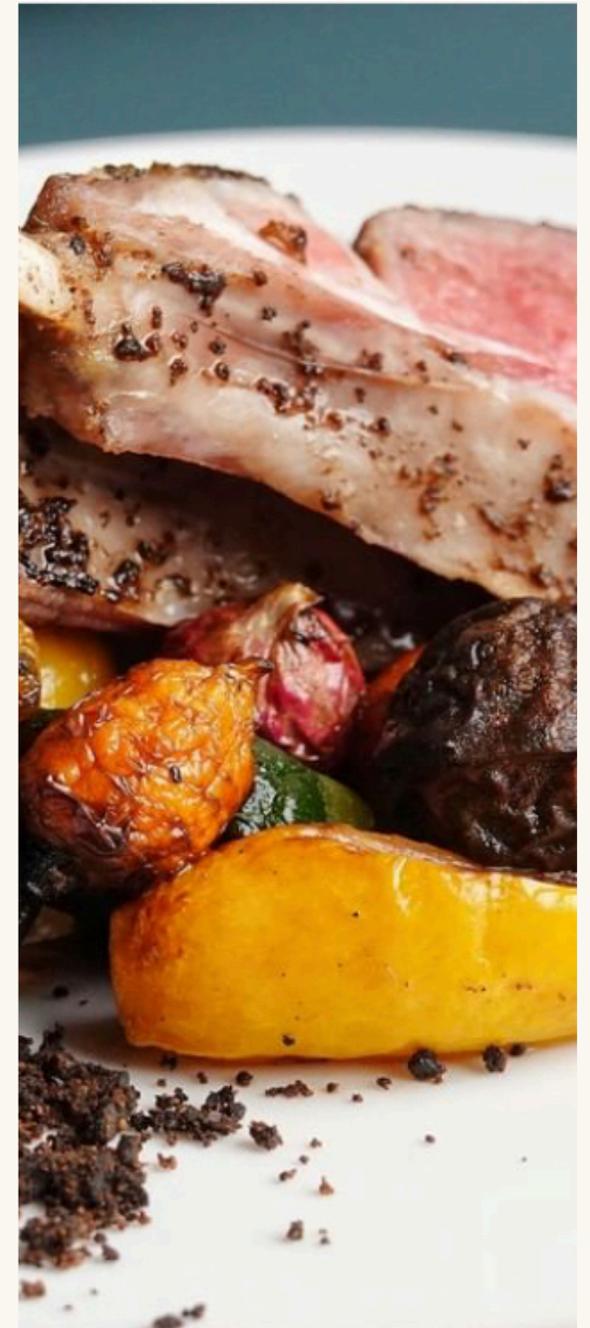
Chips, portobello mushrooms, roasted cherry tomatoes, watercress

Beef Wellington

Fillet wrapped in mushroom duxelles, puff pastry, red wine jus

Lamb Shank

Red wine braised, root vegetable mash, gremolata





Miso Cod

Sesame bok choy, shiitake broth, pink ginger

Wild Sea Bass

Cauliflower, polenta chips, sauce vierge

Pan Fried Monkfish

Monkfish cheek scampi, straw vegetables, Asian fish broth

Pan Seared Salmon

Braised fennel and herb gnocchi

Pan Fried Sea Bass

Bouillabaisse, garlic aioli, garlic croûtes

Pan Fried Cod

Crushed potato, herb butter sauce

Classic Dover Sole Meunière

Watercress, new potatoes, spinach, caper beurre noisette

Pan Seared Scallops

Cauliflower purée, herb butter, crispy pancetta

Grilled Lobster

Thermidor sauce, seasonal vegetables, saffron rice

King Prawns

Garlic and chilli, linguine or saffron rice

Seared Tuna Steak

Sesame crust, wasabi, pickled ginger, soy

Grilled Octopus

Chargrilled with tomato sauce, capers, edible flowers

Halibut

Beurre blanc, samphire, crushed new potatoes

Seafood Risotto

Prawns, mussels, squid, saffron, parmesan

Fish & Chips

Beer-battered cod, triple-cooked chips, mushy peas, tartare sauce

Whole Grilled Branzino

Mediterranean vegetables, lemon, olive oil

PASTA

Truffle Linguine

Shaved summer truffles, parmesan cream sauce

Classic Beef Lasagne

Layered pasta sheets, creamy cheese sauce

Aubergine & Courgette Lasagne

Vegetable layers, creamy cheese sauce

Traditional Veal Milanese

Crumbed pan-fried veal, spaghetti, tomato basil sauce

Spinach & Ricotta Ravioli

Spinach and nutmeg crème fraîche sauce

Spaghetti Bolognese

Slow-cooked ragù, shaved parmesan

Lobster Linguine

Thermidor sauce, fresh herbs

Mushroom Tortellini

Pine nut sauce, pickled girolle mushrooms

Carbonara

Pancetta, egg, parmesan, black pepper

Herb Gnocchi

Rocket and blue cheese sauce

Cacio e Pepe

Pecorino Romano, cracked black pepper, hand-rolled tonnarelli

RISOTTOS

Wild Mushroom Risotto

Parmesan shavings, truffle oil

Risotto Primavera

Seasonal vegetables, rocket salad

Butternut Squash & Rosemary Risotto

Roasted squash, sage butter

Lobster Risotto

Butter-poached lobster, bisque, tarragon

SAUCES AVAILABLE

Arrabbiata | Bolognese | Basil Pesto | Tomato & Basil |
Extra Virgin Olive Oil





JAPANESE

Sushi Platter

Market fresh fish, vegetable sushi, sashimi — pickled ginger, wasabi, soy

Sashimi Selection

Tuna, salmon, yellowtail, shiso, daikon

Teriyaki Salmon

Glazed salmon, steamed rice, pickled vegetables

Chicken Katsu Curry

Panko-crumbed chicken, Japanese curry, sticky rice

Wagyu Tataki

Seared wagyu, ponzu, edamame, shiso

Miso Black Cod

Marinated overnight, sesame bok choy

Tempura Prawns

Light batter, tentsuyu dipping sauce

THAI & SOUTHEAST ASIAN

Thai Green Chicken Curry

Thai rice, toasted sesame, green papaya salad

Pad Thai

Rice noodles, prawns, peanuts, lime, bean sprouts

Massaman Beef Curry

Slow-braised beef, potatoes, peanuts, coconut

Vietnamese Summer Rolls

Rice paper, prawns, herbs, peanut dipping sauce

CHINESE

Dim Sum Selection

Steamed har gow, siu mai, and chive dumplings

Sweet & Sour Chicken

Egg fried rice, crispy wonton

Soba Noodles

Stir-fried broccoli, shiitake, spicy peanut sauce

Crispy Duck Pancakes

Hoisin, cucumber, spring onion, Chinese pancakes

COLD MEZZE

Houmous

Classic chickpea dip, tahini, lemon, olive oil

Moutabal

Smoky aubergine, tahini, pomegranate

Tabbouleh

Bulgur wheat, parsley, mint, tomato, lemon

Baba Ganoush

Charred aubergine, garlic, olive oil

Labneh with Black Olive

Strained yoghurt, za'atar, olive oil

Warak Enab

Vine leaves stuffed with spiced rice

HOT MEZZE

Kibbeh

Bulgur wheat, spiced lamb, pine nuts

Falafel

Crispy chickpea fritters, tahini sauce

Sambousek Cheese / Lamb

Pastry parcels filled with cheese or spiced lamb

Fatayer b'Sabanekh

Spinach pastry triangles, lemon, sumac

Grilled Halloumi

Za'atar crusted, lemon, mint

MAIN COURSES

Mixed Grill — Kafta, Lahem Meshwi, Shish Taouk

Selection of chargrilled meats, Arabic bread

Lamb Tagine

Slow-cooked lamb, apricots, almonds, couscous

Couscous Royal

Traditional seven-vegetable couscous, merguez, chicken

Sea Bass — Tahini Sauce

Pan-seared sea bass, tahini, pine nuts, parsley

Chicken Biryani

Fragrant basmati rice, saffron, crispy onions, raita

DESSERTS

Baklawa | Um Ali | Meghli Rice Pudding | Mouhallabieh





STARTERS

Chicken Tikka

Tandoori-spiced, yoghurt marinade, mint chutney

Lamb Samosas

Crispy pastry, spiced lamb, tamarind chutney

Onion Bhaji

Crispy onion fritters, raita dip

Tandoori King Prawns

Chargrilled, lime, coriander chutney

Paneer Tikka

Marinated cottage cheese, peppers, onion

MAIN COURSES

Butter Chicken

Creamy tomato sauce, fenugreek, basmati rice

Lamb Rogan Josh

Slow-cooked lamb, Kashmiri spices, pilau rice

Chicken Tikka Masala

Tandoori chicken, creamy masala sauce, naan

Prawn Malai Curry

King prawns, coconut cream, mustard seeds

Lamb Biryani

Fragrant basmati, saffron, crispy onions, raita

Chickpea & Mushroom Jalfrezi

With cauliflower bhajis

Dal Makhani

Black lentils, butter, cream, garlic naan

Palak Paneer

Spinach, cottage cheese, cumin, basmati rice

ACCOMPANIMENTS

Naan Bread

Plain, garlic, peshwari, or cheese

Pilau Rice | Basmati Rice

Raita | Mango Chutney | Lime Pickle

Poppadoms & Chutneys

STARTERS

Tomato & Buffalo Mozzarella

Cherry tomato, aged balsamic syrup, basil

Red & Golden Beetroot Salad

Goat's cheese, onion madeleine, beetroot gel

Chinese Leaf Salad

Crisp cucumber, toasted garlic and sesame

Quinoa & Pistachio Cake

Pickled carrot, tofu salad, hazelnut crunch, coriander dressing

Burrata & Heritage Tomato

Basil oil, aged balsamic, sourdough crisp

MAINS

Maple Syrup & Roasted Beetroot

Herb polenta chips, tomato fondue, wilted bok choy

Spiced Coconut & Butternut Purée

Braised Puy lentils, roasted cauliflower

Soba Noodles

Stir-fried broccoli, shiitake, spicy peanut sauce

White Bean & Aubergine Tagine

Saffron couscous, preserved lemon

Mushroom & Spinach Wellington

Puff pastry, roasted vegetables, red wine reduction

Herb Gnocchi

Spinach, beetroot, butternut, pesto, micro herbs

Cauliflower Steak

Romesco sauce, toasted almonds, capers

DESSERTS

Coconut Panna Cotta

Caramelised pineapple

Chocolate Mousse

Almond and vanilla — vegan option available

Strawberry Cheesecake

Pistachio granola, compressed strawberries

Poached Pear

Yuzu curd, candied nuts, candied ginger



MAINS

Chicken Goujons & Chips

Crispy chicken strips with ketchup and chips

Fish Fingers & Chips

Breaded cod fingers, garden peas

Mini Burger

Beef patty, cheese, sesame bun, chips

Mac & Cheese

Creamy cheese sauce, elbow pasta

Spaghetti Bolognese

Mild beef ragù, parmesan

Margherita Pizza

Tomato, mozzarella, basil

Grilled Chicken & Rice

Simply grilled chicken breast, steamed rice, vegetables

BREAKFAST & SNACKS

Scrambled Eggs on Toast

Mini Pancakes with Berries

Fruit Salad

DESSERTS

Ice Cream Selection

Vanilla, chocolate, strawberry

Chocolate Brownie

Warm brownie with vanilla ice cream

Fruit Jelly

SIGNATURE DESSERTS

Dark Chocolate Sphere

Sablé biscuit, salted caramel, mint infusion

Apple Pie

Crème anglaise

Citrus Tart

Fresh raspberries, vanilla cream

Hot Chocolate Fondant

Passion fruit coulis, chantilly cream

Classic Tiramisu

Chocolate crumb, espresso

Roasted Pineapple

Coconut panna cotta, dried pineapple crisps

Orange & Honey Steamed Sponge

Thyme crumble, vanilla custard

Profiteroles

Almond crémeux, orange textures, sesame tuile

Cheesecake

Ask our concierge for today's selection

Seasonal Dessert

Ask our concierge for today's creation

Crème Brûlée

Classic Tahitian vanilla, caramelised sugar

Tarte Tatin

Caramelised apple, crème fraîche

Panna Cotta

Vanilla bean, seasonal berry compote

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

PETIT FOURS & CONFECTIONS

Bespoke Petit Fours

Handmade selection — we suggest 3 per person

Macarons Selection

French macarons, seasonal flavours

Premium Chocolates

Artisan chocolate selection

CHEESE & FRUIT

Farmhouse Cheese Platter

Selection of farmhouse cheeses, chutneys, grapes, celery, crackers

Continental Cheese Platter

Breakfast cheeses, cherry tomatoes, cornichons, caper berries

French Cheese Selection

Brie, Comté, Roquefort, chèvre, fig compote

Sliced Fruit Platter

Seasonal tropical and stone fruits

Fruit Skewers

S / M / L / XL sizes available

Dried Fruit & Nuts

Premium selection of nuts, dried apricots, figs, dates

SHARING PLATTERS

Crudités Platter

Baby carrots, sugar snaps, asparagus, radishes, cucumber, homemade dips

Anti-Pasto Platter

Olives, mozzarella, artichoke, sun-blushed tomatoes, grilled peppers

Cold Cuts Platter

Beef, turkey, lamb, grilled chicken, pickles, mustard

Smoked Fish Platter

Salmon, eel, halibut, trout, mackerel, horseradish crème fraîche, rye bread

Smoked Salmon Platter

Pickled cucumber, dill, crème fraîche, caper berries, blinis

Seafood Platter

Lobster, prawns, dressed crab, mussels, squid, cocktail sauce

Sushi Platter

Market fresh sushi, sashimi, pickled ginger, wasabi, soy

Sandwich Platter

Wraps, gourmet mini rolls, classic finger sandwiches

Spanish Tapas Platter

Chilli garlic prawns, meatballs, croquettes, tortilla, cured meats, Manchego

Mezze Platter

Houmous, baba ganoush, falafel, flatbread, olives, stuffed vine leaves

Charcuterie Board

Ibérico ham, bresaola, coppa, cornichons, artisan bread



HOT BEVERAGES

Espresso

Single or double shot

Cappuccino

Café Latte

Flat White

Americano

English Breakfast Tea

Earl Grey

Green Tea

Chamomile

Fresh Mint Tea

Hot Chocolate

Premium Belgian chocolate, whipped cream

Matcha Latte

Chai Latte

COLD BEVERAGES

Still & Sparkling Water

Soft Drinks Selection

Coconut Water

Iced Coffee

Iced Tea — Peach or Lemon

WINES & CHAMPAGNE

Champagne

Ask our concierge for our curated selection

White Wines

Chablis, Sancerre, Pinot Grigio, Sauvignon Blanc

Red Wines

Bordeaux, Barolo, Malbec, Pinot Noir

Rosé

Provence rosé, crisp and elegant

SPIRITS & COCKTAILS

Premium Spirits

Whisky, vodka, gin, rum, tequila — premium brands

Cocktail Kits

Pre-batched classic cocktails — Negroni, Old Fashioned, Aperol Spritz

Non-Alcoholic Options

Mocktails, alcohol-free wines and spirits

SPECIAL DIETARY REQUIREMENTS

Halal Menus

Full halal-certified menu available across all categories

Kosher Menus

Kosher-certified meals sourced from approved suppliers

Gluten-Free Menus

Complete gluten-free options across all courses

Vegan Menus

Plant-based options crafted with the same care

Dairy-Free Menus

All courses available dairy-free

Nut-Free Menus

Prepared in nut-free environment on request

Low-Sodium / Low-Sugar

Tailored for health-conscious travellers

Allergy-Specific Menus

Fully customised to individual allergies — please advise in advance

CONCIERGE & CABIN SERVICES

Fresh Flower Arrangements

Bespoke bouquets and cabin arrangements

Premium Caviar Service

Beluga, Oscietra, Sevruga — full accompaniments

Fine Chocolates

Artisan chocolate boxes, truffles, pralines

Birthday & Celebration Cakes

Custom-designed cakes for special occasions

Quality Linen

Premium table linen, napkins, place settings

Newspapers & Magazines

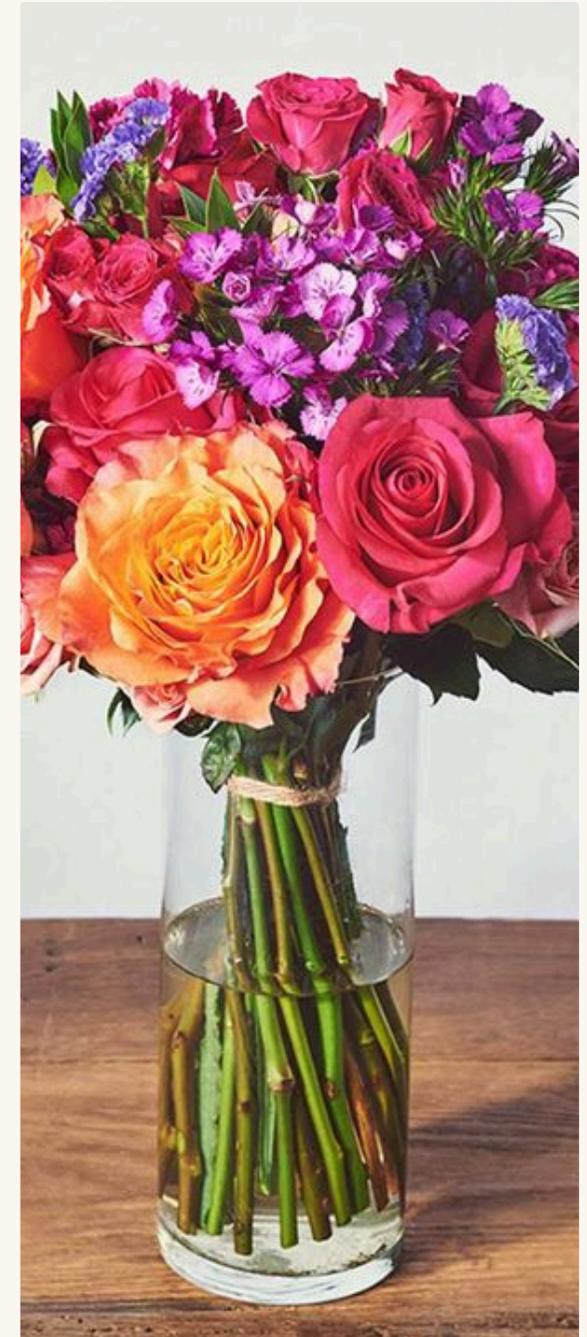
International press, current editions

Personal Shopping

Bespoke procurement service — we source what you need

Crew Meals

Separate crew meal packages available





order@gaia-gourmet.com

www.gaia-gourmet.com

Gastronomy for Private Jets