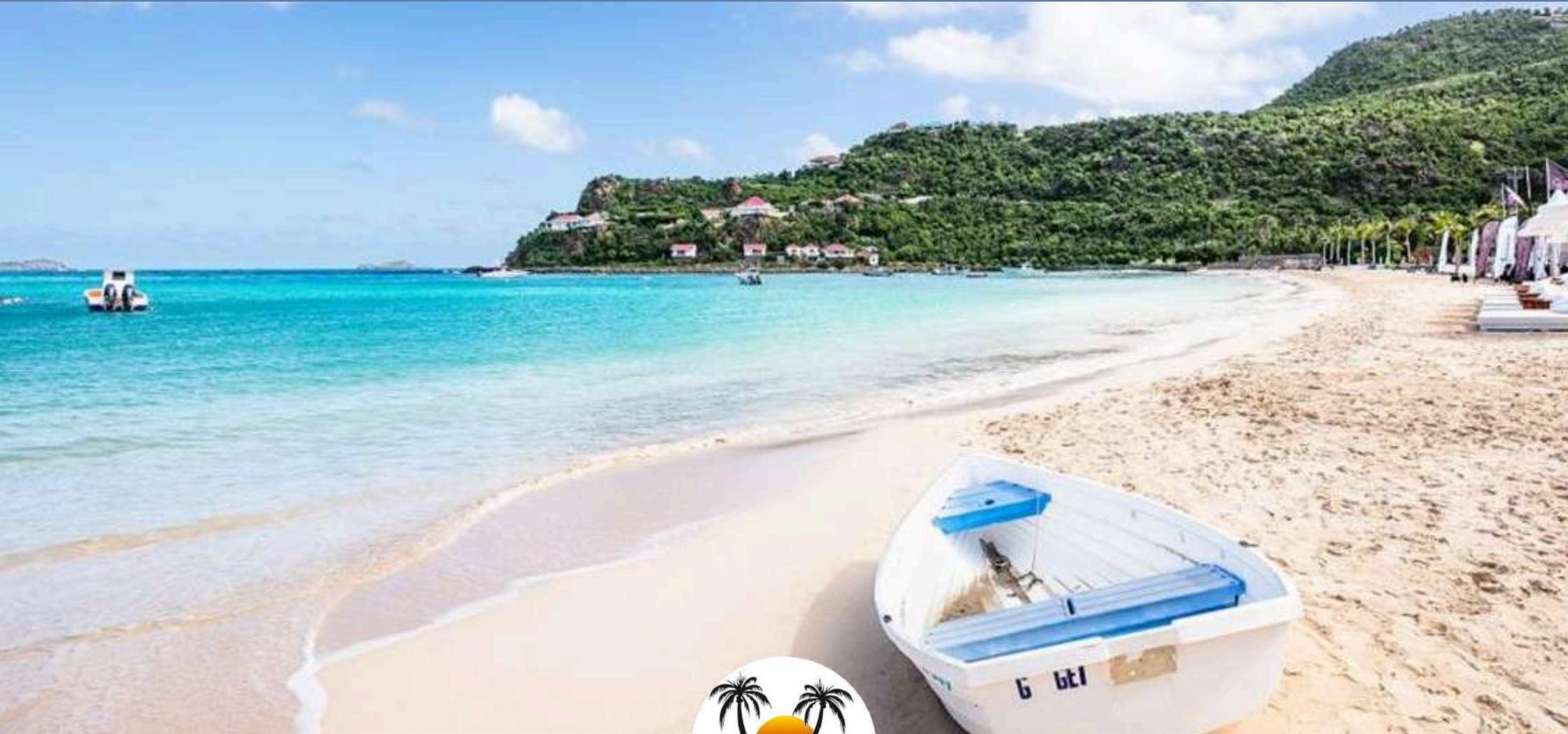


ISLAND QUEENS MENU



catering@island-queens.com



We believe clients who use the most exclusive form of travel should experience the most exclusive form of dining. We pay great attention to detail and do whatever it takes to surpass your expectations, making sure your clients have a fine dining experience.

1. Appetizers
2. Breakfast
3. Starters & Salads
4. Sushi & Asian Savour
5. Main Courses
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Appetizers



APPETIZERS

Foie gras

- served with candied apples & Toast

Shrimp Avocado Cucumber Bites

- served with asparagus

Chili Lime Baked Shrimp

Italian antipasti

- bresaola, parma ham, coppola, grilled vegetables, olives, calamari, eggplant caviar and tomatoes

Scallops carpaccio

- with olive oil, pineapple brunoise and mango caviar flowers

Salmon mille-feuilles

- Served with lemon sauce & Toast
- ### Chili Lime Baked Shrimp
- ### italian antipasti

Spring rolls

- choice of chicken, shrimp or vegan

TRAYS

Cheese Platter

- Cheese Selection

Seafood Platter

- Prawns, Poached Fish , Scallop, Langoustine, Crabs

Smoked Salmon Platter

- Smoked salmon, Pickled vegetables
Lettuce Capers, Lemon wedges

Cold Lobster Platter

- Lobster poached/Pickled vegetables
Lettuce/ Lemon wedges/ Cocktail
Dressing & Lemon Aioli

Cold Cut Meat Platter

- Selection of Cold Cut Meat

Vegetable Stick Platter

- Cucumber, celery, capsicum & carrot

CANAPES

- Classic, Special Request & Caviar
Canapes available

TAPAS

- Selection of tapas available
• Vegetarian & Vegan Option



Breakfast

American

- Milk
- Porridge, muesli or fresh fruit salad
- Scrambled egg, poached egg or ham omelette
- Grilled bacon (beef or pork) or grilled sausages (veg or chicken)
- Cheese
- Pancakes

English

- Orange juice
- Toast with orange jam and butter
- Grilled bacon (choice of beef or pork) and grilled sausages
- White beans and tomato, grilled mushrooms, sautéed potatoes and ketchup

Healthy

- Chef's bircher muesli with berries
- Plain yogurt
- Fruit salad
- Freshly-squeezed orange juice

Continental

- Milk and orange juice
- Bread roll, mini pain au chocolat and mini croissant
- Butter, jam, honey and marmalade
- Fresh fruit salad
- Ham and Cheese

French

- Grapefruit juice, orange juice or tomato juice
- 3 mini viennoiseries with 2 tartines (spreads)
- Butter, jam, honey and marmalade
- Cottage cheese, sugar and berries

Vegan

- Green smoothie or almond milk
- Grapefruit or Orange juice
- Rye toast, peanut butter, pomegranate, squash & nuts





Breakfast

Bakery, Omelettes & Essentials

Bakery

- Croissants
- Pain Chocolate
- Danish Pastries
- Bread Rolls
- Muffins
- Bagels
- Baguettes

Omelettes

Let us know your fillings preferences

- Scrambled Eggs
- Poached Eggs
- Fried Eggs
- Omelettes
- Crushed Avocado & Poached Eggs
- Shakshuka

Breakfast Essentials

Juices Freshly

- Orange
- Apple
- Grapefruit
- Mango
- Pineapple
- Strawberry

....more options available

Smoothie

- Triple Berries
- Spinach & Kale
- Banana & Almond
- Greek Yogurt & Ginger
- Mango, Berries & Bananas
- Tropical Carrots

....more options available

Pancakes

- American Pancakes
- French Pancakes
- Cinnamon Waffles

...Choose any toppings

Raw

- Milk Skimmed or Semi
- Milk Almond or Coconut
- Lemon/Lime
- Raw Eggs

Starters & Salads



Cold

- Balik Salmon with Mango Chilli Lime Salsa, Grilled Vegetables, Aubergine
- Seared Beef Carpaccio
- Scallops Carpaccio
- Tuna Tartare
- Baby Octopus with Scallops
- Crayfish with Mango Cocktail

Soups

- Tomato and Basil Soup
- Red Lentil and Coconut Soup
- Spiced Butternut Soup with Onion
- Miso Ramen Soup
- Gaspacho Soup
- Tom Yum Soup.
- Lobster Bisque Soup

Please ask for Garnish Croûton, Parmesan, Chopped Herb...

Hot

- Grilled Octopus
- Dumplings
- Spring rolls (vegetarian, Prawns, Chicken)
- Thai Chicken Skewers with Asian Spices
- Chicken Wings
- Falafel
- Samosa
- Warm Goat Cheese & honey in Pastry

Salads

- Quinoa, Roasted Beetroot, Edamame Beans Salad
- Italian Salad, Endive, Roquefort w/Croutons
- Superfood Lentil and Pecan Salad
- Hot Smoked Salmon, Cucumber and Radish Salad
- Caesar Salad with Parmesan Croutons
- Cobb Salad





Sushi & Asian Savour

Sushi, Sashimi, Maki & California rolls

- Salmon Nigiri
- King Prawn Nigiri
- Mackerel Nigiri
- Salmon Sashimi
- Tuna Sashimi
- California Temaki
- King Prawn Tempura
- Spicy Tuna Avocado Uramaki
- Vegetarian Temaki
- Dragon Roll

Mains

- Black Cod
- Grilled King Crab
- Beef Teriyaki
- Thai Pad
- Green Thai Curry
- Chicken Curry
- Chicken Makhani
- Tikka Massala
- Tom yum kung
- Thai fried noodles
- Chicken Tandoori

Starters

- Miso Soup
- Crab Tempura
- Tuna Tataki

Mains

Meat

- Beef Fillet
- T-bone Steak
- Beef chops
- Beef or Lamb Skewers
- Beef Strogonoff
- Côte de Boeuf
- Lamb Rack
- Lamb Filet

Poultry

- Chicken Breast
- Chicken Wings
- Grilled Chicken Skewers
- Coq au Vin
- Duck Breast
- Grilled Chicken Skewers
- Coq au Vin

Fish

- Salmon Teriyaki Filet
- Black Cod
- Steamed Seabass
- Tuna Medaillon
- King Prawns
- Lobster Thermidore
- Pan-Fried Scallops
- Red Snapper

Side

Choose Any Side dishes to accompany

- Fragrant Rice,
- Mash Potatoes
- Roasted Potatoes
- Wild Garden Vegetables
- Spinach
- Steamed Asparagus
- Wok Vegetables
- Crushed New Potato





Oriental

Cold Mezze & Starters

- Cheese, Meat Sambousek, Spinach Fatayer, Cheese Cigars, Kellage, Lamb Kibbeh, Aubergine Moussaka
- Hummus, Baba Ganoush, Warak Enab, Moutabel, Tabbouleh and Fatoush Salad
- Falafel, Chicken, Beef and Lamb Wraps, Sandwich and Pockets
- Harira Soup

Miscellaneous

- Selection of Arabic Bread
- Fui Mudammas
- Baklava
- Um Ali
- Rice Pudding

Hot Mezze & Mains

- Assorted Hot Mezze Platter
- Aubergine with Meat and Rice
- Rice with Black Beans and Lamb
- Stuffed Peppers with Rice
- Chicken Machboos
- Green Bean Stew
- Fish with Rice
- Lebanese Chilli Fish
- Lamb Kabsa
- Lamb Tagine

Italian



Starter

- Tomato & Mozzarella Salad
- Mozzarella Bruschetta
- Antipasti Platter
- Roasted Vegetables
- Antipasto Platter
- Focaccia Bread with Tomato, Mozzarella and Olives
- Insalata al Forno
- Ultimate Caprese Salad

Pasta & Risottos

- Lasagna Beef
- Vegetarian Lasagna
- Champagne & Truffle Risotto
- Risotto with eggplant & mozzarella
- Asparagus Risotto
- Lobster Risotto
- Spaghetti Vongole
- Spicy Lobster Linguine
- Spaghetti Bolognese
- Spaghetti all'Arrabiatta

Mains

- Osso Bocco
- Butcher's Ragù
- Vegetarian Ragù
- Grilled Fish with Artichoke Caponata
- Braised Chicken all'Arrabiata
- Italian Meatballs in Caper-Tomato Sauce
- Stuffed Eggplant
- Potato Gnocchi with Garlic Butter, Mushrooms

Dessert

- Tiramisu
- Panna Cotta
- Rhum Baba





VIP Trays

Full meal tray

Served with Butter, Bread roll & Cracker

Deluxe

- **Starter**
Greek salad with garden salad leaves Balsamic-olive oil dressing
- **Main course**
Braised veal with tuna sauce) Large capers
Stuffed green olives Italian parsley
- **Dessert**
Mini pastry deluxe

Vegetarian

- **Starter**
Mixed leaf salad with cherry
- **Main course**
Couscous with falafel & humus dip
- **Dessert**
Exotic sliced fruit

Make your own

If you do NOT see any tray that suits your requirements, Feel free to contact our catering team to make your own VIP TRAY, our team will be delighted to help out

Mediterranean

- **Starter**
Ruccola salad with grated parmesan cheese Balsamic-olive oil dressing
- **Main course**
Italian antipasti tray deluxe
- **Dessert**
Mini pastry deluxe, mini toblerone

Seafood

- **Starter**
Grilled vegetable salad
Balsamic-olive oil dressing
- **Main course**
Seafood tray assorted
- **Dessert**
Mini pastry deluxe, mini toblerone

Sandwiches



Sandwiches

- Club Sandwich
- Cheese Toasties
- Roast Chicken And Mayonnaise
- Thai Chilli Prawn
- Tuna and Cucumber
- Smoked Salmon
- Chargrilled Vegetables & houmous
- Turkey & Tartare Sauce
- Traditional Beef

Wraps

- Chicken Goujons
- California Turkey
- Beef'n'Cheese
- Turkey & Tomato
- Asian Chicken Crunch
- Turkey & Guacamole
- Crunchy Tuna
- Indian Spiced Chickpeas

Burger

- Classic Burger
- Cheese Burger
- BBQ Burger
- Chicken Burger
- Cajun Surf'n'Turf

Sides

- French Fries
- Potato Wedges
- Green Salad & Olive Oil





Desserts

Cakes & Tarts

- Apple crumble tartlet
- Chocolate cake
- Éclair with chocolate
- Raspberry cheese cake
- Lemon Tart
- Petit four

Cream Dessert

- Crème Brulée
- Chocolate Mousse
- Panna cotta
- Strawberries dipped in Chocolate

Fruit Basket

Seasonal Fruits Basket available in different size, Feel free to send you your desired Fruits basket if requested

- Fruit basket, small (1-2pax)
- Fruit basket, medium (2-4 pax)
- Fruit basket, large (4pax)

Fruits

- **Berries**
- Exotic sliced fruit
- Exotic fruit skewer
- Mango (sliced)
- Exotic fruit skewer
- Strawberries
- Orange
- Pineapple
- Grapefruits
- Pear.....

On-Board Supplies

Drinks

We have a large selection of Soft Drink

We can provide alcohol beverages for your flight, Feel free to contact us catering@island-queens.com

International Newspapers & Magazines

Satellite Print available, Hard Copy magazines available upon request



Personal Shopping & Concierge Services

Whether you need hotel or restaurant pick ups, our concierge team & delivery team are always a mile away from getting the impossible

Fresh Flowers, Linen & Dishes

We are providing flower arrangement upon request, We can also meet you upon arrival and storage, wash, clean any of your belongings



Please be advised of our dedicated point of contact for all flight operational changes, ie. change of aircrafts, scheduled flight arrival and departure changes, catering orders, passenger load updates and any other requests that require immediate action affecting your aircraft operations at

catering@island-queens.com

[24 hours Operations Contact](#)