



# BLUE BELUGA

## Executive Inflight

MENU



# CHEF'S MENU

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# BREAKFAST

## BAKERY

Selection of Danish Pastries

Croissants

Chocolate Croissants

Muffins

Brownies

Cookies

Bread rolls

Toasted bread

## COLD BREAKFAST

Selection of cereals

Muesli Bircher

Assorted breakfast meat cold cuts

Assorted breakfast fishes

Assorted breakfast crudités

Assorted breakfast cheeses

Breakfast Fresh fruit salad

Sliced fresh fruits

Fruits skewer

Assorted berries

Fruits whole : upon request

Basket of whole fruits : Small/M/L

Yoghurts : plain, fresh fruits, greek, low fat, lactose free (upon request)

Assorted Honey & Jams

Butter Individual



# BREAKFAST

## HOT BREAKFAST

Eggs ( 2 Eggs per portion)

Cooking of your choice with or without additions

Oatmeal porridge

English Beans

Grilled sausages

Crispy fried bacon

Grilled tomatoes

Sauteed mushrooms

Fried potatoes

Hashbrowns

Pancakes

Russian style Pancakes

Belgian waffles

Crepes

## HOT DRINKS

Coffee

Decaffeinated

Hot water

Milk : full fat, semi skimmed,  
skimmed, low fat



# STARTERS

## STARTERS

Smoked Salmon  
Assorted cold & cooked fishes  
Assorted cold cut meats  
Crudites with dips  
Assorted sliced cheeses  
Assorted seafood

## CARPACCIO / TARTAR

Beef  
Tuna  
Salmon  
Seabass  
Scallops  
Beetroot  
Zucchini

## ANTIPASTI PLATES

Tray of cold cut meats with pickles & dips  
Tray of fresh cold & smoked fishes with lemon & dips  
Tray of crudites with dips  
Tray of sliced cheeses with grapes & nuts





# STARTERS

## SOUPS

Chicken clear broth  
Vegetables  
Tomato & basil  
Tomato & fennel  
Seafood bisque  
Gazpacho with parmesan shavings  
Chilled Mango Basil  
Cream of chicken  
Lentil Soup

## SALADS

Chicken Caesar salad  
Prawns Caesar salad  
Caprese salad  
Greek salad  
Niçoise salad  
Quinoa salad  
Lobster salad  
Rucola with parmesan  
Smoked salmon

## WRAPS & ROLLS

Pita with paneer Bhurji with Tamarind chutney  
Pita with roast chicken, arugula & mustard mayo  
Kathi roll (veggies & chicken) with mint coriander chutney  
Vegetable / chicken burrito served with mexican salsa  
Egg wrap served with mint coriander chutney



# BURGERS SANDWICHES BBQ

## BURGERS

Mexican burger served with chips  
Beef burger served with chips  
Chicken burger served with chips  
Foccacia sandwich  
Burrito served with Mexican salsa  
Egg wrap  
Paneer pita wrap  
Massala omelet sandwich

## SANDWICHES

Finger  
*Brown or white bread*  
Gourmet  
*Small & crispy filled bread*  
Open Sandwich  
*Deli style toppings on a slice of gourmet bread*  
Baguette sandwich  
*Crusty demi baguettes*  
Club sandwich  
*Traditionnal toasted triple deck*  
Triangle Sandwiches  
*Filled brown & white bread*  
Wrap  
*Wraps filled soft tortilla*





# BURGERS SANDWICHES BBQ

## BBQ

Lobster Thermidor

Grilled lobster

Grilled Prawns

Chermoula Spring chicken

Tuna Medallion with grilled vegetables

Pesto fillet with lemon butter sauce

Tenderloin & mushroom Stroganoff

Goat cheese & feta crusted baked eggplant

Tasmanian salmon steak served with couscous, lemon, basil, pesto  
& balsamic trickle

Angus beef fillet with grilled vegetables

Mixed seafood grill



# INDIAN

## STARTERS

- Chickpea & potato Chaat
- Tandoori Chicken Tikka salad
- Chicken Tikka served with mint chutney
- Cocktail samossa served with Tamarind chutney

## MAINS

- Dal Makhni served with Basmati rice
- Mix vegetable curry served with Basmati rice
- Kadhai Paneer curry served with Basmati rice
- Butter chicken served with Basmati rice
- Malabar Prawn Curry served with basmati rice
- Homestyle lobster curry with basmati rice

## RICE

- Lamb Biryani
- Seafood Biryani
- Chicken Biryani
- Vegetable Biryani
- Coconut rice
- Maldivian tempered yellow rice
- Curd rice



# ORIENTAL

## STARTERS

Tom yum soup  
Seafood noodle soup  
Exotic Vermicelli salad

## MAINS

Pan-fried prawns with mixed vegetables  
Steamed reef fish with ginger, scallions & rice wine  
Pad Thai / Nasi Goreng  
Sushi platter with Japanese pickles



# ITALIAN

## PASTA

*Pasta, ravioli, gnocchi, cannelloni with sauce of your choice*

Arrabiata

Bolognese

Carbonara

Wild Mushroom

Ricotta & Spinach

Primavera

Ham & Cheese

Pesto

Seafood

Vegetables

Penne Verdure

Spaghetti alla Norma

Linguine al Tonno

Fusilli Pollo e Funghi

Lasagna



# ITALIAN

## ANTIPASTI

New potatoes & Grainy mustard salad

Seafood Arancini

Fried Zucchini

## MAINS

Basil Pesto & parmesan crusted green job fillet

Fish Puttanesca

Thyme flavoured crepes

Pollo Fritto

Chicken Cacciatore



# FISH & SEAFOOD

## MEAT EATERS

### FISH & SEAFOOD

Sea bass fillet

Sea bream fillet

Cod fillet

Dover sole

Tuna steak

Salmon fillet

King prawns

Scallops

Lobster

### MEAT EATERS

Organic Chicken breast

Duck breast

Lamb tenderloin

Rack of lamb

Leg of lamb

Beef fillet

Veal sirloin

Pork ribs

Chicken goujons



# SIDE DISHES

## SIDE DISHES

Mashed potatoes

Pan fried potatoes

Steamed rice (white, brown, basmati, wild)

Black rice

Spinach rice

Potato & cheese gratin

Spinach sautéed with garlic

Oven baked potatoes

Steamed baby vegetables

Grilled baby vegetables

Stuffed tomatoes

Ratatouille

Steamed Green asparagus

Vegetable wok

Coconut rice

Noodles

Pad Thai



# DESSERTS

## DESSERTS

Chocolate cake

Tiramisu

Cheesecake

Chocolate mousse

Brownie

Fruits Tartlet

Apple pie

Crème brûlée

Assorted berries

Strawberries dipped in chocolate

Fruits skewers

Assorted petits fours

Macarons (upon availability)

Sliced fresh fruits







# BEVERAGES

## FRESHLY SQUEEZED JUICES

Orange juice

Grapefruit juice

Pineapple juice

Carrot juice

Apple juice

Kiwi juice

Tomato juice

Cucumber juice

Mango juice

Other Special juice : upon request

## MINERAL WATER

Still : 33cl - 50cl - 1.5L

Sparkling : 50cl - 1.5L

## SOFT DRINKS

Coca Cola / Coca Cola light / Coca Cola Zero

Fanta



# GROCERIES

## GROCERIES

### Herb brunch

Garnish tray : cherry tomatoes, mix of herbs, pickles

Lemon

Lime

Blinis

Parmesan

Grated cheese

Olive oil

Balsamic

Mustard

Mayonnaise







# BLUE BELUGA

## Executive Inflight

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