



# Galley Cuisine

VIP INFLIGHT CATERING



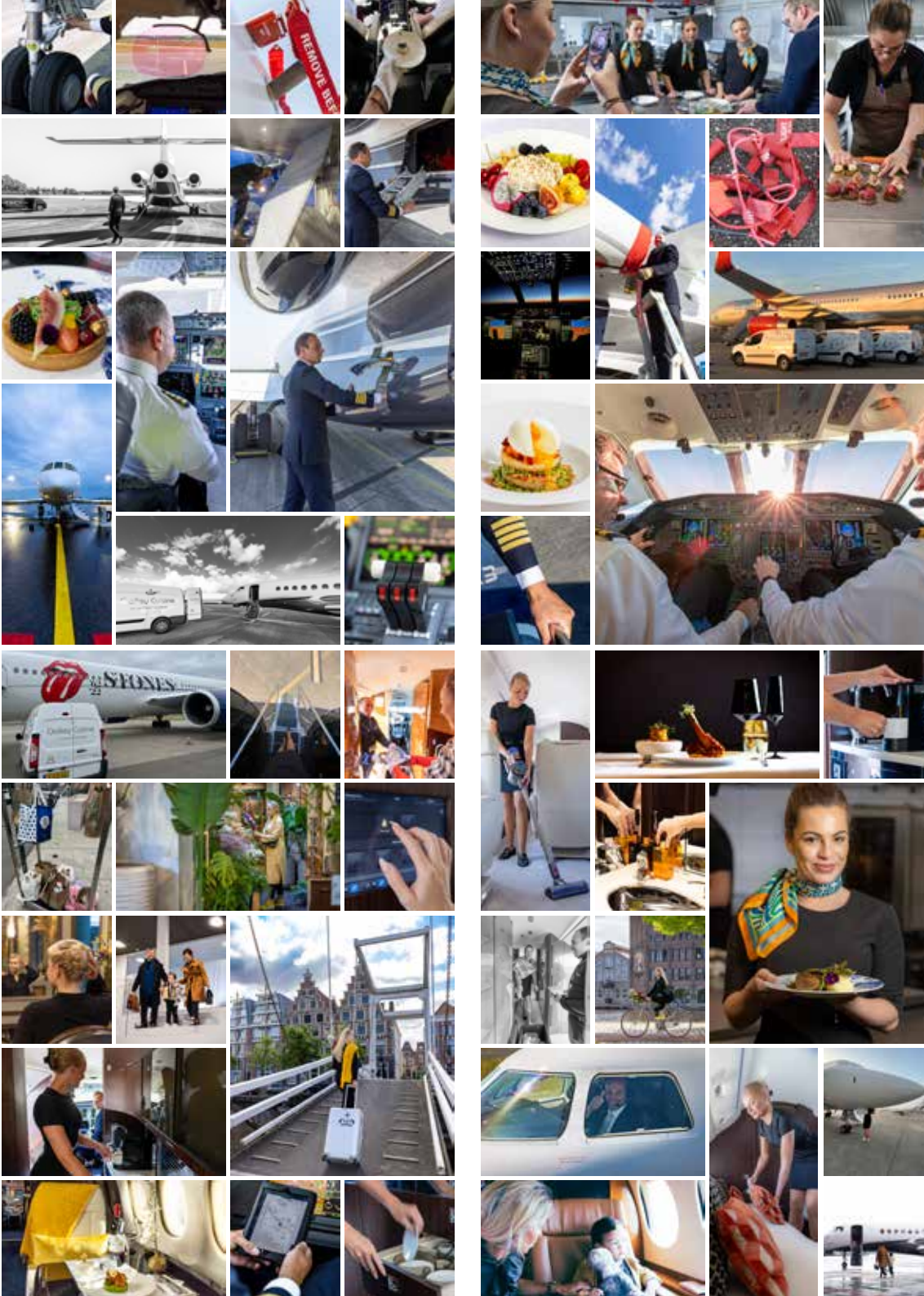
# *the* MENU



# Galley Cuisine welcomes you to The Netherlands

With a fully dedicated staff, working from a 450m<sup>2</sup> facility in Amsterdam we are 100% committed to Private Aviation; no events, no dinner parties, no weddings, no airlines! So, all our attention goes to your order and your next departure.

**Our executive chefs & management have a background as onboard chefs on a variety of private jets.**



# WIDEBODY

## CATERING ON WIDE-BODY AIRCRAFTS

Galley Cuisine is your local expert for every VVIP wide-body aircraft. We are proud to successfully cater all needs for Royal, Presidential and VVIP clients arriving in their wide-body aircraft. With different sections onboard, and with each a different approach to the catering, we deliver your catering tailor-made for the next departure.

## A318 TO B747

We are very well aware of the special needs for your special VVIP. Our head chefs are available for meet upon arrival, to discuss your catering requests in detail. Dishwashing by hand, offloading, plating on your own precious china, extra cabin items or ready to serve trays for the entourage.

**ADDITIONAL INFORMATION:**  
[www.galleycuisine.com](http://www.galleycuisine.com)  
 +31 611 714 614

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# *fresh* JUICES

**ORANGE / BERRY / GRAPEFRUIT / MANGO / PINEAPPLE /  
GREEN / APPLE / BELGIUM PEAR / PINEAPPLE & CUCUMBER /  
LEMON & MINT / CARROT / VARIETY OF SMOOTHIES**

**EVIAN WATER**

**500 ML - 1500 ML**

*(330 ML NOT AVAILABLE)*

**LOCAL WATER**

**BEST FOR COFFEE MACHINE**

**SPARKLING WATER**

**PERRIER 330 ML GLASS**

**SAN PELLEGRINO 500 ML PET**

**STILL MINERAL WATER**

**AQUA PANNA**

**250 ML GLASS - 500 ML PET**

**SPA REINE,**

**BELGIUM MINERAL WATER**

**330 ML - 500 ML - 1500 ML**

**BOTH STILL AND SPARKLING**

**MILK**

**LOW FAT, SKIMMED OR  
WHOLE MILK, SOY MILK,  
OAT MILK, ALMOND MILK**





# B

breakfast

**FULL BREAKFAST TRAY**

1/1 atlas, sliced fruit & berries, meat & cheese platter, breads, breakfast breads, butter, jam, yoghurt, fresh orange juice

**HALF BREAKFAST TRAY**

½ atlas, sliced fruit, 3 stuffed sandwiches, yoghurt, granola, mini muffin

**FULL HEALTHY BREAKFAST TRAY**

Smoothie, yoghurt, lots of fruits, granola, and some brown healthy sandwiches

**SLICED FRUITS & BERRIES**

Individual small platter, or large shared platter

**SLICED FRUIT IN A WHISKEY GLASS**

Great presentation, easy to serve

**FRESH DUTCH YOGHURT, FRESH FRUIT YOGHURT**

Glass jar 210 ml

**GRANOLA, YOGHURT & BERRIES**

Served in a whiskey glass for great presentation

**VEGAN BREAKFAST BOWL**

Ready to serve bowl with plantbased yoghurt, fresh fruits, berries, dried fruits, nuts and granola

**ACAI BOWL**

Healthy breakfast bowl, with yoghurt, supplemented with superfoods and fresh and dried fruits. Also vegan available

**GALLEY CUISINE BREAKFAST BOWL**

Our signature ready to serve breakfast bowl with thick Dutch yoghurt, fresh seasonal fruits, variety of nuts, granola, honey and dried fruits

**CHIA SEED PUDDING**

In glass (vegan)

**BIRCHER MUESLI WITH BERRIES**

Overnight oats ready to serve, super healthy

**SCRAMBLED EGGS**

4 free range scrambled eggs

**FRIED EGGS, 2 PCS****OMELET**

3 free range eggs, plain or stuffed to your liking

**EGG WHITE OMELET**

4 free range egg-whites, plain or stuffed to your liking

**BOILED EGGS (2)**

The Galley Cuisine way

**EGG BENEDICT**

Poached eggs with Hollandaise sauce on toasted English muffin with ham or salmon

**BREAKFAST BURRITO**

Eggs, cheese, bacon, tomatoes and spinach To serve warm

**VEGAN BREAKFAST BURRITO**

Zucchini, plantbased creamcheese, tomatoes and vegan cheese, ready to serve warm

**MINI PANCAKES, SYRUP**

Mini pancakes, 6 pcs, served with Dutch syrup

**CHICKEN SAUSAGES**

Mini chicken sausages, 4 pcs per portion

**GRILLED BACON**

Streaky bacon, 3 pcs per portion

**GRILLED TURKEY BACON**

Hallal grilled juicy turkey

**GRILLED TOMATOES**

Halved tomatoes with little seasoning

**SAUTÉED MUSHROOMS**

Dutch organic mushrooms, sautéed and lightly seasoned

**HASH BROWNS**

3 pcs a portion

**BREAKFAST MEATS**

Nice selection of morning meats like ham, chicken and salami

**BREAKFAST CHEESES**

Nice selection of morning cheeses

**MINI CROISSANTS**

Portion of 2 mini croissants

**MINI PAIN AU CHOCOLATE**

Portion of 2 mini pain au chocolate

**DANISH PASTRY, BUTTER, JAM**

Portion of 2 mini croissants, 2 pain au chocolate, 1 viennoiserie, butter pad and homemade jam

**FRENCH TOAST**

2 lovely French toast, with cinnamon sugar

**GINGER SHOT - 60 ML**

*Gluten free & lactose free items available on request*



sandwiches

S



### **OPEN FACE SANDWICHES**

Variety of open face sandwiches (Ø 7 cm) with fancy toppings & garnish

### **TRIANGLE SANDWICHES (MINIMUM 8 PCS, 4 PCS PER KIND)**

Classic finger sandwiches without the crust, with classic fillings like egg salad, salmon and cucumber, grilled chicken, Parma ham and pesto, cream cheese and herbs, Gouda with mustardcream, and many more

### **TEA/ FINGER SANDWICHES (MINIMUM 6 PIECES/ 3 PCS PER KIND)**

Same fillings like triangle sandwiches, only cut in rectangular pieces, also no crust

### **MINI SQUARE SANDWICHES**

Oven baked square mini sandwiches / 3 bites. Available with a variety of fillings

### **MINI SOURDOUGH**

Available in white or dark wheat, with a variety of fillings

### **DUTCH SOFT ROLLS**

Closed stuffed sandwiches, with fillings to your liking

### **DELI SANDWICHES DELUXE**

Large sandwich, American style, with rich fillings

### **WRAPS**

One wrap, cut in 2 halves, with tuna salad, salmon & cream cheese, chicken-avocado cream, Serrano ham & pesto, ham & cheese, Italian or vegetarian

### **BAGUETTE**

25 cm baguette with fillings to your liking, whole wheat or white

### **PANINI (GRILLED) SANDWICH**

With ham and cheese/goat cheese/ chicken and mustard/parmaham and pesto

### **CLUB SANDWICH**

3 toasted breads classic sandwich, BLT, "Classic club" or with smoked salmon

### **CROQUE MONSIEUR**

With ham and cheese, or cheese only







collections



## TRAY COLLECTION

Ready to serve full atlas tray.

### BREAKFAST TRAY

Classic continental breakfast, incl. orange juice

### FULL HEALTHY BREAKFAST TRAY

Full tray for healthy start in the morning, incl. smoothie

### HALF BREAKFAST TRAY

½ atlas , sliced fruit. 3 stuffed sandwiches, yoghurt, granola, mini muffin

### COLD LUNCH OR DINNER TRAY

Salad to your liking as main, starter, sliced fruits, small sweets, dessert, bread, butter

### HOT LUNCH OR DINNER TRAY

Hot main course, side salad, sliced fruits, small sweets, dessert, bread, butter

### JAPANESE TRAY

Mixed Sushi and sashimi, wakame salad, gyoza and edemama beans, mango dessert. With chopsticks, ginger and soysauce

## GLASS COLLECTION

Fancy whiskey glass, ready to serve with our favorite cold dishes.

Easy for short flights, small aircraft, or as a starter on busy flights.

### GREY SHRIMPS

WITH LEMON MAYONNAISE

### PINK SHRIMPS

WITH MARIE ROSE SAUCE

### SMOKED SALMON & CUCUMBER

### CHICKEN SALAD

### SMOKED BEEF AND HUMMUS

### GRILLED VEGGIES SALAD

### CAPRESE (MOZZARELLA-TOMATO)

### SUPERFOOD

### GOAT CHEESE & WALNUTS

### ITALIAN SALAD

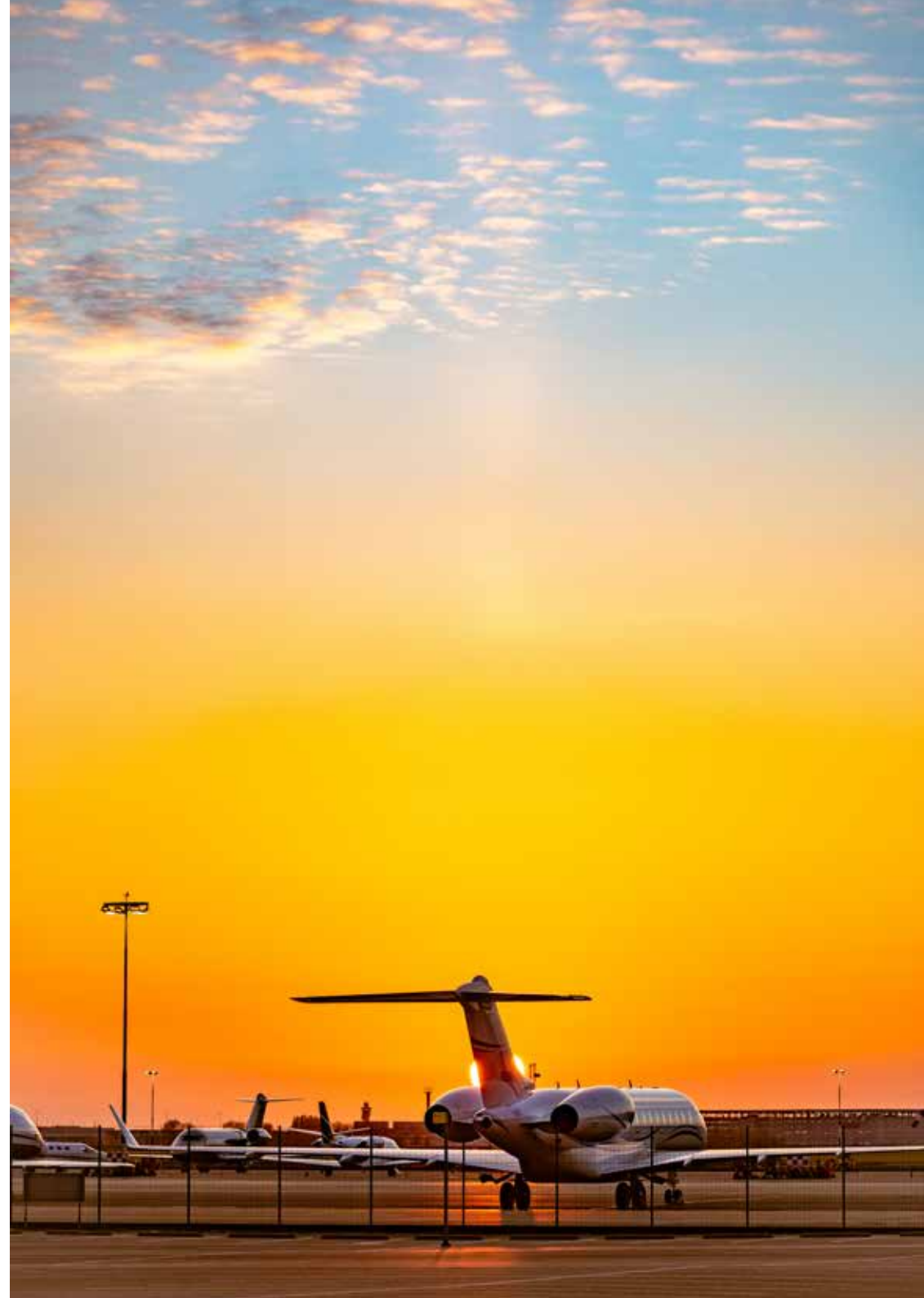
### GREEK SALAD

### PARMA HAM AND MELON

### CHOCOLATE MOUSSE

### TIRAMISU CLASSIC ITALIAN

### PANNA COTTA BERRIES OR MANGO





## VEGAN

Many regular items from the menu are also available in vegan, as we can sometimes easily replace the ingredients. Ask us for the possibilities.

### VEGAN BREAKFAST

- Vegan breakfast bowl
- Vegan breakfast burrito
- Vegan Bircher muesli
- Vegan full breakfast tray
- Chia seed pudding
- Vegan yoghurt

### VEGAN SNACKS

- Vegetable dumplings
- Vegan springrolls
- Fried cauliflower with muhammara dip
- Mini pita with 3 Arabic dips

### VEGAN SALADS

- Send us your preferred ingredients for your ultimate vegan salad

### VEGAN STARTERS

- Beetroot carpaccio with crushed nuts and fried onions
- Zucchini sate with peanut sauce
- Tomato tartare

### VEGAN MAINCOURSES

- Mediterranean eggplant steak
- French celeriac steak with mustard
- Green vegetable curry with coconut cream
- Wild mushroom pasta
- Cherry tomato & Arrabbiata pasta
- Stuffed Italian soup, dinner size portion

### VEGAN DESSERTS

- Daily variety of chocolate and fruit cakes
- Vegan brownie with red fruits





Co-owner Bo,  
always  
attention  
for the little  
details

# S

snacks



## COLD SNACKS & APPETIZERS

### CANAPÉ SELECTION

Our famous canapés in a great selection, with meat, cheese, fish, vegetarian or vegan

### BLINI SALMON

Finest cut of Tsarina salmon on blini with classic condiments

### CRUDITÉ IN GLASS

Ready to serve, individual fancy glass with hummus dip on the bottom

### CAPRESE SKEWER

Mini mozzarella, cherry tomatoes & fresh basil, on a 12 cm skewer

### ANTI PASTI SKEWER

12 cm skewer with meats, veggies and cheese

### MEATBALL SKEWER

Meatballs & bell pepper

### MELON & HAM SKEWER

Classic combination of air-dried ham & melon pearls

### FRUIT SKEWER

12 cm skewer with fruits and berries

### MINI VERRINES SAVOURY

(appetizer glass, 65 ml)

- Foie gras and apple
- Goat cheese with peppers
- Salmon with dill cream
- Indian spices
- Brie mousse, walnut and beet-root

### MINI VERRINES SWEET

(appetizer glass, 65 ml)

- Cheesecake & lemon
- Passionfruit meringue
- Mascarpone & raspberry
- White & dark chocolate
- Fromage blanc & pistache



## HOT SNACKS & APPETIZERS

### MINI QUICHE

Homemade mini quiche; cheese, vegetables, salmon or asparagus

### MINI PIZZA

Margarita, tuna or quattro formaggi, ø7cm

### DUTCH BITTERBALLS

The Dutch classic snack, served with mustard. Beef ragout with a crunchy jacket

### MINI FAMOUS MEATBALLS

Mini chicken meatballs. Served with light mustard dip

### MINI SAUSAGE ROLLS

Sausage rolled in mini bread

### CHICKEN WINGS

The American way, served with BBQ sauce

### CHICKEN TULIPS

Chicken, on the bone, easy to serve. Served with tomato sauce

### CHICKEN NUGGETS

Served with BBQ sauce or chilli sauce

### VEGETARIAN SPRING ROLLS

Mini spring rolls with chili sauce

### MINI DUCK SPRING ROLLS

Our chefs favorite snack! Served with hoi sin sauce

### PETIT CROLINES

Puff pastry with different filled with chicken-curry/ cheese or beef

### ALBONDIGAS

Spanish meatballs in tomato sauce

### TEMPURA SHRIMP, 4 PCS

Torpedo shrimps with sweet chilli sauce

### CHICKEN YAKITORI SKEWER, 4 PCS

Japanese marinated chicken thighs, grilled and served with sauce

### MINI HAMBURGERS

Portion of 2 mini hamburgers with tomato salsa

### MINI VOL-AU-VENT, 6 PCS

Small warm to serve pastry with veal, chicken or mushrooms



# P

platters



### **CHEESE PLATTER**

What better country for cheese as The Netherlands? Fine selection of at least 5 different European cheeses with condiments and crackers.

### **CHARCUTERIE PLATTER**

Italian, Spanish and European selection of charcuterie, served with condiments

### **SMOKED FISH & SEAFOOD PLATTER**

Great selection of smoked fish and fresh seafood, served with lemon mayonnaise. Lobster can be added on request.

### **ANTIPASTI PLATTER**

Lovely selection of Italian bites and sides. Meats, cheese and vegetarian combination, to serve everybody's appetite

### **TAPAS PLATTER**

Spanish snack platter with Manchego cheese, mini meatballs, dried hams, dried meats, fried mushrooms. Cheeses and vegetables.

### **DUTCH PUB PLATTER**

What the Dutch eat with their drinks in the pub. Sliced sausages, pickles, Gouda cheeses and mustard



### **MEZZE PLATTER**

Cold variety of fresh Lebanese mezze's and dips, served with mini pita or flatbread

### **HIGH TEA PLATTER**

Finger sandwiches, scones with clotted cream, chocolates, little cakes, mini desserts, red fruits, jam and more

### **CRUDITÉ PLATTER**

Perfectly sliced raw vegetables, served with matching dip

### **SLICED FRUITS & BERRIES PLATTER**

Tropical fruits and fresh berries

### **COOKIES & CAKE PLATTER**

Mini cakes & golden brown cookies

### **SUSHI & SASHIMI PLATTER**

Sashimi, Nigiri's Maki's and ISO rolls, all served with ginger, soy sauce, wasabi and chopsticks. Fully decorated ready to serve ½ atlas tray per pax

## Note

All platters can be made per portion individual, or as shared platter for any number of pax you desire, both on china or standard atlas size trays.



Our oldest cheese  
aged 19 years,  
almost 1,000 weeks  
or 7,000 days







Co-owner André:  
Never a dull  
moment onboard  
and a walking  
food-wikipedia, so  
ask everything....

# S

salads  
& soups



### **CAESAR SALAD, PLAIN**

The classic way, with croutons, parmesan cheese, boiled eggs, fresh lettuce and homemade creamy dressing. Anchovies and bacon on request

### **CAESAR SALAD, GRILLED CHICKEN**

With grilled seasoned chicken breast

### **GREEK SALAD**

The fancy Galley Cuisine way; cucumber pearls, Kalamata olives, cherry tomatoes, green peppers and Greek Feta cheese

### **CAPRESE SALAD**

Buffalo Mozzarella, plum tomatoes and fresh basil, with a little rocket salad

### **NIÇOISE SALAD**

Classic version with tuna, olives, tomatoes, green beans, red onion, boiled egg and potatoes

### **COBB SALAD**

The American Hollywood salad. All chopped salad. Tomatoes, chicken, cucumber, cheese, egg and avocado

### **QUINOA SALAD**

Healthy Quinoa salad with dried fruits, lettuce and olive oil based dressing

### **SUPERFOOD SALAD**

Mixed dried berries, Edamame, raw veggies and fresh lettuce and citrus dressing

### **GLASS NOODLE-SHRIMP SALAD**

Glass noodles, shrimps, cucumber, spring onions, coriander and sesame dressing

### **SEAFOOD SALAD**

Dutch seafood topped on fresh greens with matching dressing

### **SMOKED SALMON SALAD**

Finest smoked salmon, cucumber, lettuce, tomatoes, spring onions



### **GOAT CHEESE & WALNUT SALAD**

Belgian goat cheese with walnuts, lettuce, dried fruits and sweet dressing

### **ITALIAN SALAD**

Parma ham, sundried tomatoes, Italian cheese, rocket salad, fresh veggies and balsamic dressing

### **ROCKET SALAD**

Rocket salad, cucumber, tomatoes, peppers

### **GREEN SALAD**

Fresh greens, cherry tomatoes, cucumber and peppers, with balsamic dressing

### **PASTA SALAD WITH CHICKEN**

Rich cold pasta salad with grilled chicken

### **PASTA SALAD WITH PESTO AND TOMATOES**

Vegetarian cold pasta dish

### **WEDGE SALAD**

Quarter of an iceberg lettuce, with tomatoes, crumble of bacon and creamy dressing

### **VEGETABLE SALAD**

Green salad with lots of crisp fresh veggies

### **SIDE SALAD**

#### **(CAESAR/ROCKET/GREEN)**

Our classic salads in a smaller version

## **Any other salad?**

Please check with our kitchen for your made-to-measure salad

**ITALIAN TOMATO BASIL SOUP (V)**

Always good... For everybody!

**MINISTRONE SOUP**

Italian stuffed soup with seasonal vegetables and pasta

**PUMPKIN SOUP (V)**

Creamy smooth pumpkin soup

**LENTIL SOUP (V)**

Soaked lentils, spices and coconut cream, blended into a great soup

**COURGETTE SOUP (V)**

Lovely soup from grilled courgette with a little kick

**BROCCOLI SOUP (V)**

Blended green soup with a dash of cream

**CAULIFLOWER SOUP**

Spiced white cauliflower soup

**DUTCH MUSTARD SOUP**

Creamy Zaanse mustard

**SPINACHE SOUP**

Belgium wild spinach cream soup

**CLEAR CHICKEN NOODLE SOUP**

Clear soup, with noodles and much more ingredients

**CLEAR VEGETABLE SOUP (V)**

Small diced veggies with a vegetarian based clear broth

**CREAMY MUSHROOM SOUP**

Seasonal mushrooms in cream based chicken broth

**LOBSTER BISQUE**

Delicate homemade soup from lobster with condiments

**TOM KHA KAI**

Thai coconut soup with chicken and lemongrass

**COLD CUCUMBER SOUP**

Served with smoked salmon or seafood

**COLD GAZPACHO**

The classic Spanish cold soup from tomatoes, pepper and cucumber. Smooth blended

**THERMOS FLASK**

Reusable 1 ltr inox flask

## Any other soup?

Please check for more (seasonal) suggestions

(V) = VEGETARIAN



starters



**TSARINA SALMON**

Finest cut of the salmon, served with all classic condiments and blini's

**DUTCH GREY SHRIMPS & TOMATO**

Ready to serve whiskey glass with layers of grey shrimps and tomatoes. Comes with homemade lemon mayonnaise. Beautifully garnished

**AVOCADO SHRIMPS**

Soft avocado mixed with pink shrimps, served with Marie Rose sauce

**SALMON TARTARE**

Perfect chopped and seasoned finest salmon, ready to serve

**TUNA TATAKI**

Grilled on the outside, raw in the middle, spiced and garnished

**CAVIAR STARTER**

30 gram caviar with all classic condiments and blini's

**VITELLO TONNATO**

The classic Italian starter; sliced veal with tuna dressing

**BEEF CARPACCIO**

Sliced raw beef, with Parmesan cheese, capers and truffle dressing

**TERRINE FOIE GRAS DE CANARD**

Homemade duck liver terrine, with classic condiments

**VEGETARIAN QUICHE**

Warm or cold to serve vegetarian starter

**BEETROOT CARPACCIO**

Cooked bright colored beetroot carpaccio with white cheese

**MUSHROOM BRUSCHETTA**

Toasted breads with mushroom and herb topping

**PARMA HAM & MELON**

Simple, but lovely every time

**GRILLED JUMBO SHRIMPS**

Served with lemon sauce and small salad

**LOBSTER THERMIDOR**

1/2 lobster, loose in the shell, with oven browned cheese crust, superyummy!

**TOMATO TARTARE**

Chopped blushed tomatoes, with fresh basil and truffle salami (also available with beef or vegan)

**GRILLED ASPARAGUS & PARMEZAN**

Grilled asparagus, with Serranoham & topped with Parmezan cheese

**BURRATA**

With sundried tomatoes & green pesto

**CARPACCIO BONBON**

Beef carpaccio filled with salad, pesto and nuts. Classic, but a little different

**SHRIMP SKEWERS**

2 skewers with an Asian dressing and small side salad



# M

main courses



## MEAT & POULTRY

### GRILLED CHICKEN BREAST

Corn fed chicken

### ROTTISERIE POUSSIN

Roasted baby chicken, juicy, wonderful flavoured

### CHICKEN ROULADE

Served with mustard sauce or any sauce of your liking

### GRILLED ANGUS BEEF FILLET

Finest Irish beef fillet cut

### NEW YORK STRIPLOIN

Juicy striploin from the grill

### BEEF STROGANOFF

Sautéed beef, with world famous creamy sauce, served with pasta

### GALLEY CUISINE BEEF STEW

Secret family recipe, slow simmered beef, loved by all

### VEAL ESCALOPE

Thin, large veal escalope, Milanese style

### RACK OF LAMB

2 half racks per pax. Straight from the griddle

### LAMB SHANK

Slow cooked lamb shank, with rich tomato jus. Galley Cuisine Special!

### OSSO BUCCO

Italian favorite, served the classic way

### PORK LOIN

Served with sauce of your liking

### IBERICO PORK SAUSAGES

Portion for the good appetite

### BRAISED BEEF

Slow simmered beef with red wine reduction sauce

### BEEF RENDANG

Indonesian specialty with beef and coconut cream and fragrant spices

### CONFIT DE CANARD

French classic, served with a demi glace sauce

### SHEPHERD'S PIE

Ready to serve in a ramekin

### ITALIAN VEAL

Tender veal slices with mushroom-sauce and mixed wild mushrooms

**ALL MAIN COURSES ARE SERVED WITH A MATCHING CHEFS CHOICE SAUCE**



## VEGETARIAN & VEGAN

### ROASTED EGG PLANT STEAK

Thick sliced eggplant, grilled as a steak, with nice seasoning

### PARMIGIANA DI MELAZANE

Oven roasted eggplant with parmesan cheese and tomatosauce

### VEGETARIAN QUICHE

Maincourse size

### SWEET POTATO AND VEGETABLE CURRY

Thick curry with lots of vegetables

### PEARL COUSCOUS WITH FALAFEL

Vegan surprising dish

### VEGETABLE BIRYANI

Indian rice dish

### MEDITERRANEAN EGGPLANT STEAK (VEGAN)

Oven baked eggplant with spices and herbs

### FRENCH CELERIAC STEAK WITH MUSTARD

Served with caramelized onions

### GREEN VEGETABLE CURRY WITH COCONUT CREAM

Served with white rice

### WILD MUSHROOM PASTA

Available vegan and vegetarian.

### CHERRY TOMATO & ARRABBIATA PASTA

Jacked cherry tomatoes gives it a little extra



## FISH & SEAFOOD

### SEABASS FILLET

2 fillets, pan fried, with lemon zest

### WILD NORTH SEA SEABASS

1 slice, no bones, cut from large Northsea seabass

### SALMON FILLET

Scottish salmon fillet, cooked to perfection

### MONKFISH FILLET

The fillet looks better as the fish itself. Very tasty and nice thick cut of fillet

### STEAMED COD

Healthy option, on request also panfried available

### GRILLED JUMBO SHRIMPS

XXL shrimps with lemon zest and little seasoning

### LOBSTER GALLEY CUISINE STYLE

Whole, cleaned lobster, absolutely a favorite to serve

### HALIBUT

"En papillot", in paper with herbs and lemon

### DUTCH FISH & CHIPS

Kibbeling and fries with traditional sauces

**ALL MAIN COURSES ARE SERVED  
WITH A MATCHING CHEFS CHOICE SAUCE**







## PASTAS

### RAVIOLI

Classic spinach & ricotta, fungi-truffle or seafood

### RISOTTO

Creamy risotto, served with extra topping for fancy plating. Asparagus, seafood or mushroom & truffle

### PASTA MEATBALLS

Spaghetti, homemade tomato sauce and meatballs

### PASTA PRIMAVERA

Penne pasta with creamsauce, chicken and lottttts of vegetables (also vegetarian available)

### ELTON JOHNS PASTA

Pasta Vodka and Caviar. Simple. Very tasty

### PASTA ARRABIATA

Vegetarian spicy tomato sauce

### PASTA NAPOLITANA

Tomato and oregano sauce from Napoli

### PASTA BOLOGNESE

The classic Italian sauce with minced beef

### PASTA WITH TRUFFLE SAUCE

Posh vegetarian for the lovers of truffle

### SPAGHETTI CARBONARA

Classic sauce with pancetta (pork)

### SEAFOOD LINGUINI

Seafood with creamy herb sauce and traditional linguini

### LINGUINI WILD MUSHROOMS AND CREAMSAUCE

Rich creamy sauce with fresh mushroom topping

### BEEF LASAGNA

Minced beef, béchamel sauce and pasta layers

### VEGETARIAN LASAGNA

Layers of pasta with seasonal vegetables and béchamel sauce

**ALL MAIN COURSES ARE SERVED WITH A MATCHING CHEFS CHOICE SAUCE**



## SIDES & VEGGIES

**GRILLED VEGETABLES**

**STEAMED VEGETABLES**

**ASIAN STYLE VEGETABLES**

**SAUTÉED SWEET CARROTS**

**GRILLED GREEN ASPARAGUS**

**STEAMED GREEN ASPARAGUS**

**STEAMED BROCCOLI**

**GREEN BEANS**

**STEAMED GREEN VEGETABLES**

**MINI BAKED POTATOES**

**MASHED POTATOES**

**POTATO GRATIN**

**RÖSTI POTATOES**

**BOILED POTATOES AND HERBS**

**BAKED POTATOES & TRUFFLE**

**POTATO WEDGES**

**STEAMED BASMATI RICE**

**MIXED WILD RICE**

**YELLOW RICE**

**PLAIN PASTA**





## JAPANESE CUISINE

### SUSHI & SASHIMI SELECTION

Sashimi, Nigiri's Maki's and ISO rolls, all served with ginger, soy sauce, wasabi and chopsticks. Fully decorated ready to serve ½ atlas tray per pax

### TUNA TATAKI

Beautiful grilled tuna tataki, raw in the middle

### CHICKEN YAKI TORI

Chicken skewers, terri yaki glazed

### GYOZA PAN FRIED

Japanese dumpling, filled with shrimps, pork or vegetables

### EDAMAME BEANS

Portion healthy beans, with rock salt

### WAKAME SALAD

Seaweed salad

### TOMATO YUZU SALAD

Refreshing salad with mixed cherry tomatoes, coriander and an amazing yuzu dressing

### MUSHROOM SALAD

Sauteed cold mushroom salad with soy dressing and sesame seeds

### SESAME BEEF SALAD

Sliced beef, salad and Goma dressing

### SHRIMP TEPPANYAKI

Perfectly grilled shrimps, with soy based dressing; can be served cold or hot Pan-seared salmon

### SOY SESAME BEEF FILLET

Glazed beef with mixed sesame

### SOY GLAZED CHICKEN

Glazed chicken with teppanyaki sauce on the side

### BLACKENED COD, NOBU STYLE

Miso and sugar based glazing, served with miso sauce

### FRIED RICE

Japanese style vegetables Steamed white rice



## LEBANESE CUISINE

### LEBANESE SIDES

Hummus, taboulleh, flatbread

### LEBANESE BREADS

Flatbread or pita

### HUMMUS

### MOUTABEL

### FATTOUSH SALAD

### MEZZE PLATTER, COLD

### MEZZE VARIETY, HOT

### FALAFEL WITH SIDES

### CHICKEN SHAWARMA

Yoghurt sauce & pita

### LAMB SHAWARMA

Yoghurt sauce & pita

### GRILLED CHICKEN

Spiced tomato yoghurt sauce

### CHICKEN SKEWERS

Main course

### BAKLAVA

Traditional pistache sweets

### LAMB KOFTA

With mint & yoghurt sauce

### GRILLED LAMB CHOPS

### LAMB SHANK

With tomato gravy

### LEBANESE SPICED FISH

With lemon and Lebanese spice blend

### LEBANESE POTATOES

Side dish

### LEBANESE STYLE VEGETABLES

### GRILLED HALLOUMI

**RUSSIAN, CHINESE, INDONESIAN  
AND THAI CUISINE ON REQUEST**



## ORIENTAL CUISINE

### INDONESIAN BALI MENU

Complete Indonesian set of small dishes and sides: beef, chicken, vegetables, fried rice, cold sides and dessert cake

### CHICKEN CURRY

Yellow, smooth chicken curry. Not spicy!

### LAMB CURRY

Tender lamb pieces, simmered in red curry sauce

### CURRY SIDES

Reita, naan bread, cucumber and tomato salad

### THAI SHRIMP CURRY

Green Thai curry with shrimps, lime and coriander

### ORIENTAL CHICKEN BIRYANI

Gently simmered chicken in smooth sauce with rice

### SWEET & SOUR CHICKEN

Marinated chicken in red sweet and sour sauce with spring onions and bell pepper

### SHI-TAKE BEEF

Tender beef strips with shitake mushrooms, spiced in black pepper

### CHICKEN BIRYANI

Indian rice dish with chicken

### VEGETABLE BIRYANI

Indian rice dish

### BROCCOLI STIR FRY OYSTER SAUCE

Broccoli stems, fire fried in oyster sauce with garlic and ginger

### COD, LEMON & GINGER

Steamed cod, covered with lemon and ginger (wrapped in paper)

### MINI SPRING ROLLS (SNACK OR STARTER)

Traditional crispy spring rolls with chilli sauce

### SAMOSA'S (SNACK)

Triangle crispy vegetarian or with meat, served with yoghurt dip

### TOM KHA KAI

Thai coconut soup with chicken and lemongrass

### FRIED RICE

Fried rice and wokked vegetables (iso steamed rice)





# D

desserts



### **NY CHEESECAKE**

Classic baked cheesecake with colorful topping

### **APFELSTRUDEL & CREAM**

Vienna apple pastry served with whipped cream

### **BELGIUM CHOCOLATE TARTE**

Dark chocolate with berries and gold pearls

### **LEMON TARTE**

Fresh lemon cake with fancy decoration

### **TIRAMISU IN WHISKEY GLASS**

Turbulence proof dessert

### **CRÈME BRÛLÉE**

Classic French dessert with vanilla and caramelised topping

### **CARROT CAKE**

Less sweet... still a treat

### **BELGIUM WAFFLES**

Large baked waffle with whipped cream and berries

### **BELGIUM CHOCOLATES (250 GR)**

Box with a great selection of mixed mini chocolates

### **PETIT FOURS**

Bite size little sweets

### **MACARONS**

French little secrets... 6 varieties

### **PANNA COTTA**

Served in a glass, with berries or mango

### **PECAN PIE**

Homebaked pie with lots of nuts and caramelized pecans

### **VEGAN DESSERTS**

Ask the chefs what the option of today is

### **TRIO OF 3 SWEET MINI GLASSES (65 ML EACH)**

Raspberry / chocolate / mango

### **FLAT APPLE PASTRY**

Ultra thin apple pie, you'll love it...



## **CHEFS PREMIUM PASTRY DESSERTS**

The next level of inflight pastries. Ready to serve, impress everybody onboard!

### **PISTACHE-RASBERRY DOME**

Crispy bottom, with pistache mousse, raspberry and Madagascar vanilla

### **PARISIAN RASPBERRY BRIQUE**

Red fruits, Vanilla cremeux, crumble and strawberry biscuit

### **CALAMANSI ROUND**

Japanese mandarin, salted caramel, vanilla crème

### **CHAMPAGNE DELIGHT**

Layers of Champagne mousse and red fruit coulis, strawberry-bergamot and white premium chocolate

### **FRUIT & TRUFFLE**

"Soup" of fresh fruit, with mango cream and white chocolate truffles

### **CHEFS MONTHLY SPECIAL**

Every month a new treat, ask for the specials





## BREADS & STANDARD ITEMS

### BREADMIX AND BUTTER

3 breadrolls and 1 butter pad

### SOFT ROLLS

Bread mix per piece

### BAGUETTE

25 cm baguette in white or whole wheat

### LEBANESE FLATBREAD

5 pcs traditional flatbread

### MINI CROISSANTS

Portion of 2 pcs mini croissants

### MINI PAIN AU CHOCOLATE

Portion of 2 pcs mini pain au chocolate

### LEMON & LIME

Slices, whole or wedges

### BUTTER

Beurre d'isigny butter pad, 25 grams

### JAM

Homemade jams in glass mini jar

### HOT TOWELS

Box of 9 cotton quality hot towels

## CREW

### CREW BAGUETTE

Large, 25 cm baguette (white or whole wheat) with topping to your liking

### CREW BREAKFAST

3 mixed sandwiches, yoghurt, fruitcup and juice

### CREW SALAD BOX

Italian salad, Caesar salad chicken, greek salad, green salad or salmon salad, with breadrolls, butter and fruit

### CREW COLD MEAL BOX

Mixed cold platter, side salad, bread, butter and fruit

### CREW HOT MEAL BOX

Beef stew, grilled chicken, chicken curry, beef, pasta or vegetarian. With breadroll/butter, side salad and dessert

Flowers, special wines, champagnes, dog and cat food, cabin items and supplies all on request



## RTP PACKAGING (READY TO PLATE)

Unique packaging which allows you to easy plate dishes on your own china in seconds. Galley Cuisine chefs will plate in the RTP, and all you have to do is remove the bottom with one hand movement. Usable for all cold items, microwave and oven till 120 °C. Stackable for little storage.

**Mention RTP on your order.**



1

Get the RTP packaging and your own china plate



2

Place the RTP on your own china



3

Find the tap from the foil



4

Pull tap gently to remove foil from bottom



5

Lift the RTP



6

Perfectly plated, ready to serve



**Additional information:**

info@galleycuisine.com  
+31 611 714 614

Flowers, special items, wines, rare liquors or onboard items; we can assist you with almost any request. Please let us know on time so we can start shopping for you.

This brochure is for your inspiration. Due to market conditions or deliveries from our suppliers there can be small changes in the dishes. Please let us know if there are allergies, dislikes or other dietary requirements that our kitchen needs to know.

foodstyling Galley Cuisine  
photography Johan Seijbel  
design Merlijn Viersma

*Terms and conditions can  
be found on galleycuisine.com*







*ALL ORDERS*

Amsterdam, EHAM/AMS and  
Rotterdam, EHRD/RTM to

**[holland@galleycuisine.com](mailto:holland@galleycuisine.com)**

**+31 611 714 614**



**[galleycuisine.com](http://galleycuisine.com)**



**[@galley\\_cuisine\\_vip](https://www.instagram.com/galley_cuisine_vip)**

