



Galley Cuisine

VIP INFLIGHT CATERING



the MENU



Galley Cuisine welcomes you to The Netherlands

With a fully dedicated staff, working from a 450m² 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

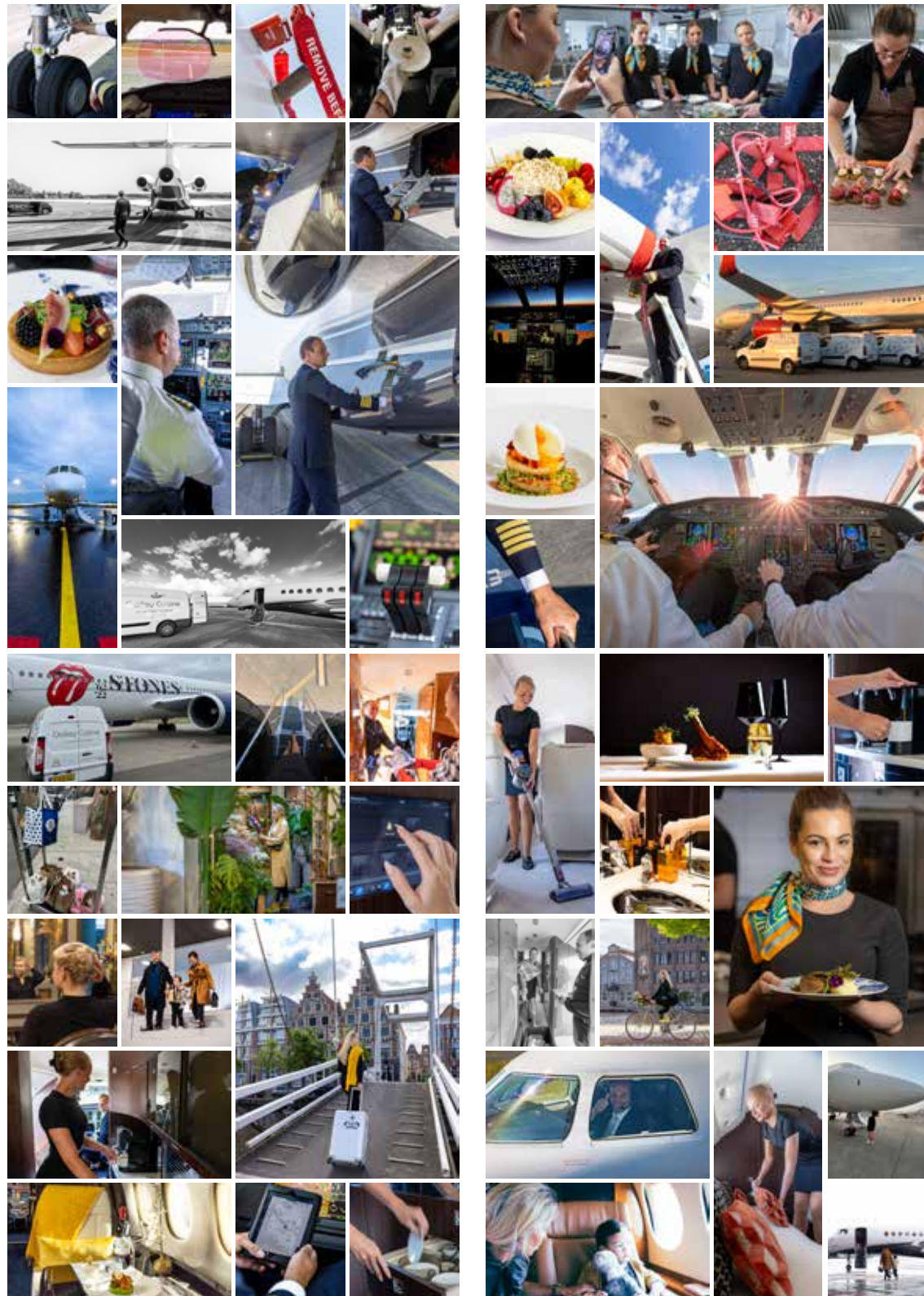
CATERING ON WIDE-BODY AIRCRAFTS

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
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fresh JUICES

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

GINGER SHOT - 60 ML

EVIAN WATER

500 ML - 1500 ML

(330 ML NOT AVAILABLE)

STILL MINERAL WATER

AQUA PANNA

250 ML GLASS - 500 ML PET

LOCAL WATER

BEST FOR COFFEE MACHINE

SPA REINE,

BELGIUM MINERAL WATER

330 ML - 500 ML - 1500 ML

BOTH STILL AND SPARKLING

SPARKLING WATER

PERRIER 330 ML GLASS

SAN PELLEGRINO 500 ML PET

MILK

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





breakfast

B



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 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

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



beeld lowres
Seijbel
Photography-o678



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

Thé 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. Accompanied with BBQ 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

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 SALADS

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**

Always good... For everybody!

MINISTRONE SOUP

Italian stuffed soup with seasonal vegetables and pasta

PUMPKIN SOUP

Creamy smooth pumpkin soup

LENTIL SOUP

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

COURGETTE SOUP

Lovely soup from grilled courgette with a little kick

BROCCOLI SOUP

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**

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



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



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





PASTAS

RAVIOLI

Classic spinach & ricotta, fungi-truffle, seafood or aged Gouda cheese

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 lots 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



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



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



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

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





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, tabouleh, 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

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

INDONESIAN BALI MENU

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

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

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 (60 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.



Get the RTP packaging and your own china plate



Place the RTP on your own china



Find the tap from the foil



Pull tap gently to remove foil from bottom



Lift the RTP



Perfectly plate, ready to serve



ADDITIONAL INFORMATION:
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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.

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

foodstyling Galley Cuisine photography Johan Seijbel design Merlijn Viersma



ALL ORDERS

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