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# INFLIGHT MENU

*VIP Inflight Catering*

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*Rise and shine*

## CONTINENTAL

### Freshly Baked Croissants

*Butter, almond, chocolate croissants*

### Artisan Bread Basket

*Sourdough, brioche, rye, cultured butter*

### Bircher Muesli

*Overnight oats, apple, hazelnuts, honey*

### Greek Yoghurt Parfait

*Seasonal berries, granola, agave*

### Smoked Salmon Platter

*Cream cheese, capers, red onion, lemon*

### Tropical Fruit Platter

*Mango, papaya, passion fruit, coconut*

### Cheese Selection

*Brie, aged gruyère, manchego, fruit compote*

### Açaí Bowl

*Blended açaí, banana, granola, bee pollen, chia*

### Overnight Chia Pudding

*Coconut milk, vanilla, fresh berries*

### Swiss Muesli Parfait

*Fresh fruits, natural yogurt, toasted oats*

### Fresh Sliced Fruit Bowl

*Melons, berries, citrus, seasonal fruits*

### Za'atar Croissant

*Herbed za'atar butter, sesame seeds*

## HOT BREAKFAST

### Eggs Benedict Royale

*Smoked salmon, hollandaise, brioche*

### Full English

*Free-range eggs, beef sausage, grilled tomato, mushrooms*

### Truffle Scrambled Eggs

*Slow-scrambled, black truffle, chives, sourdough*

### Avocado Toast

*Smashed avocado, poached egg, chilli flakes, dukkah*

### Buttermilk Pancakes

*Maple syrup, berry compote, whipped cream*

### French Toast

*Brioche, caramelised banana, cinnamon, mascarpone*

### Shakshuka

*Poached eggs in spiced tomato, peppers, feta, herbs*

### Smoked Salmon Omelette

*Three-egg omelette, crème fraîche, dill*

### Eggs Florentine

*Poached eggs, wilted spinach, hollandaise, muffin*

### Croque Madame

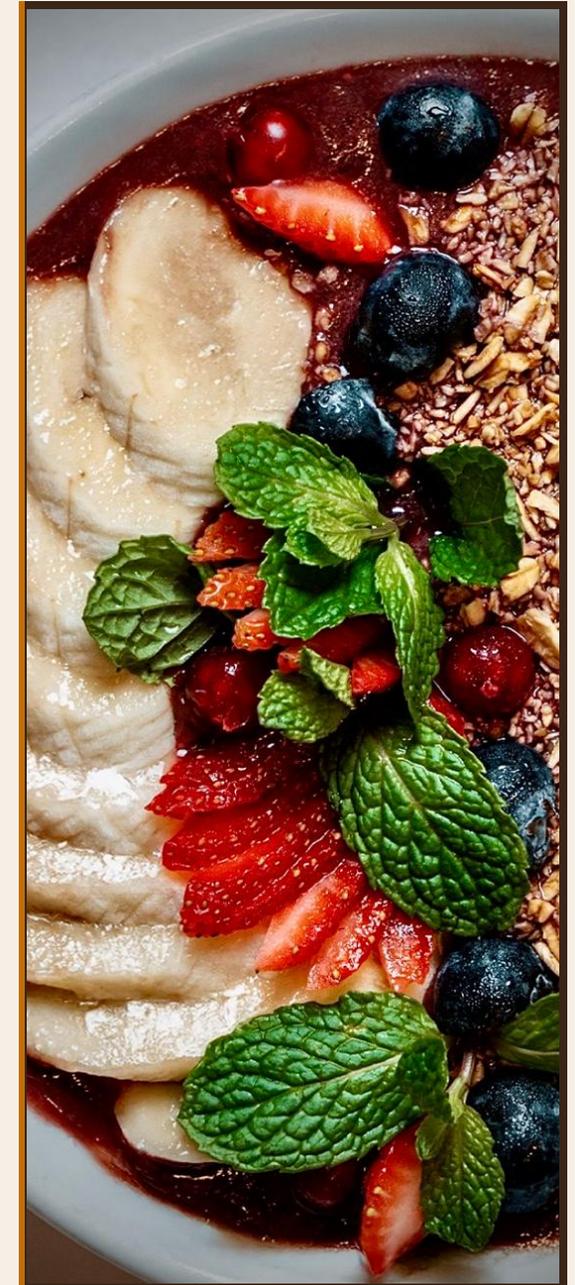
*Gruyère, turkey, béchamel, fried egg on brioche*

### Challah French Toast

*Thick Challah, cinnamon, vanilla, maple syrup*

### Maple Belgian Waffles

*Honey, cinnamon, maple syrup, fresh berries*



*Nourishment for the mindful traveller*

## BOWLS & SALADS

### Quinoa Power Bowl

*Roasted sweet potato, avocado, pomegranate, tahini*

### Poké Bowl

*Sushi-grade tuna, edamame, mango, sesame, ponzu*

### Grilled Halloumi Salad

*Watermelon, mint, rocket, balsamic reduction*

### Niçoise Salad

*Seared tuna, green beans, olives, egg, anchovy dressing*

### Superfood Grain Bowl

*Farro, roasted vegetables, kale, turmeric dressing*

### Thai Prawn Salad

*King prawns, glass noodles, lime, chilli, coriander*

### Caesar Salad

*Baby gem, parmesan, croutons, anchovy dressing*

### Buddha Bowl

*Hummus, falafel, tabbouleh, pickled turnip, tahini*

### Açaí Smoothie Bowl

*Frozen açai, banana, almond butter, coconut*

### Green Goddess Salad

*Avocado, cucumber, spinach, herb-tahini dressing*

## LIGHT MAINS

### Grilled Salmon Fillet

*Steamed greens, lemon dill sauce, wild rice*

### Steamed Sea Bass

*Ginger, spring onion, soy, pak choi*

### Cauliflower Steak

*Chermoula, pomegranate, toasted almonds*

### Miso Glazed Cod

*White miso, pickled ginger, steamed rice, edamame*

### Grilled Prawn Skewers

*Chimichurri, grilled courgette, quinoa*

### Chicken Paillard

*Grilled breast, rocket, cherry tomatoes, lemon*

### Detox Green Soup

*Broccoli, spinach, ginger, coconut cream*

### Cold-Pressed Juice Flight

*Green, citrus, beet-ginger — trio*

### Zucchini Noodles

*Courgette spirals, cherry tomato, basil pesto*

### Grilled Chicken Protein Bowl

*Brown rice, sweet potato, steamed greens*

### Smoked Salmon & Avocado Plate

*Capers, lemon, whole grain toast*

### Raw Energy Balls

*Dates, almonds, cocoa, coconut, chia*



## Menemen

*Scrambled eggs with tomatoes, peppers, spices*

## Simit

*Traditional sesame-crust bread ring*

## Sucuk & Eggs

*Spiced beef sausage with eggs, herbs*

## Sigara Boregi

*Crispy filo rolls with feta and herbs*

## Su Boregi

*Layered pastry with cheese, butter*

## Kaymak & Honey

*Clotted cream with honeycomb, warm bread*

## Beyaz Peynir

*White cheese with tomato and cucumber*

## Kasar Cheese

*Aged and fresh varieties, sliced*

## Fresh Herbs & Greens

*Parsley, mint, dill, rocket, radish*

## Bal Kaymak

*Honey-drizzled clotted cream on warm bread*

## Cilbir

*Poached eggs on yogurt, Aleppo pepper butter*

*A grand morning tradition*

## Acuka

*Spiced walnut and red pepper spread*

## Tahin Pekmez

*Tahini and grape molasses*

## Pastirma

*Air-dried spiced beef, thinly sliced*

## Gozleme

*Stuffed flatbread with spinach and cheese*

## Pisi

*Fried dough balls with cheese and honey*

## Manousheh

*Za'atar flatbread with olive oil, fresh mint*

## Foul Medames

*Slow-cooked fava beans, cumin, lemon, olive oil*

## Labneh with Za'atar

*Strained yogurt, olive oil, warm bread*

## Turkish Tea & Arabic Coffee

*Traditional service, cardamom*

## Cheese Sambousek

*Crispy pastry, halloumi, herbs, lemon*

## Shakshuka with Lamb

*Spiced tomato, peppers, minced lamb, herbs*



## Classic Hummus

*Tahini, lemon, olive oil, paprika, warm flatbread*

## Baba Ganoush

*Smoky grilled aubergine, tahini, pomegranate*

## Fattoush

*Crispy flatbread, seasonal vegetables, sumac dressing*

## Tabbouleh

*Bulgur, parsley, tomato, mint, lemon*

## Kibbeh

*Spiced lamb and bulgur croquettes, pine nuts*

## Lamb Shawarma

*Slow-roasted marinated lamb, garlic sauce*

## Chicken Shawarma

*Spiced chicken, pickles, toum garlic cream*

## Lamb Kofta

*Chargrilled spiced lamb, yogurt sauce*

## Warak Enab

*Stuffed vine leaves with rice and herbs*

## Muhammara

*Roasted red pepper and walnut dip, pomegranate*

## Lamb Ouzi

*Spiced rice, almonds, slow-cooked lamb*

*The heart of our heritage*

## Chicken Musakhan

*Sumac chicken, taboon bread, onions, pine nuts*

## Maqluba

*Upside-down rice with lamb, aubergine, cauliflower*

## Arayes

*Grilled flatbread stuffed with spiced lamb*

## Sambousek

*Crispy pastry with meat or cheese filling*

## Shish Tawook

*Marinated chicken skewers, garlic cream*

## Mixed Grill Platter

*Lamb chops, chicken, kofta, grilled onion*

## Mansaf

*Braised lamb, fermented yogurt, saffron rice, almonds*

## Grilled Sea Bass

*Whole fish, tahini sauce, pine nuts, lemon*

## Freekeh with Lamb

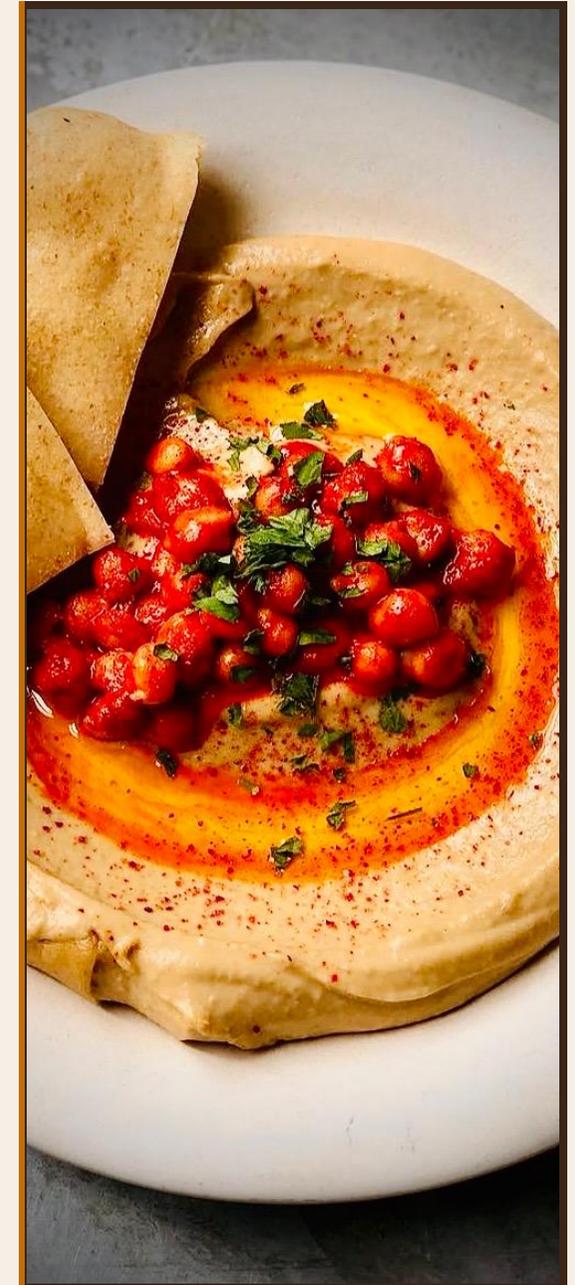
*Smoked green wheat, tender lamb, herbs*

## Knafeh

*Sweet cheese pastry, orange blossom syrup*

## Fatayer

*Spinach, cheese, and meat filled pastries*



## Adana Kebab

*Spiced hand-minced lamb, chargrilled on skewers*

## Iskender Kebab

*Doner on pide bread, tomato sauce, yogurt, butter*

## Pide

*Turkish flatbread, various toppings, egg*

## Lahmacun

*Thin crispy flatbread, spiced minced meat, herbs*

## Ali Nazik

*Smoky aubergine purée, yogurt, sautéed lamb*

## Hunkar Begendi

*Lamb stew on smoked aubergine bechamel*

## Cig Kofte

*Spiced raw bulgur patties, pomegranate, lettuce*

## Manti

*Turkish dumplings, yogurt, garlic, sumac butter*

## Beyti Kebab

*Grilled lamb wrapped in lavash, tomato, yogurt*

## Kuzu Tandir

*Slow-roasted lamb, tender and aromatic*

*Centuries of culinary mastery*

## Karniyarik

*Stuffed aubergine with spiced lamb and tomato*

## Imam Bayildi

*Braised stuffed aubergine, onion, tomato, garlic*

## Sis Kebab

*Chargrilled marinated lamb cubes, peppers*

## Tavuk Sis

*Chicken skewers, yogurt marinade, sumac*

## Kofte

*Traditional grilled meatballs with spices*

## Pilav

*Buttered Turkish rice, pine nuts, currants*

## Mercimek Koftesi

*Red lentil patties, fresh herbs, lemon*

## Ezme

*Spicy tomato and pepper relish, walnuts*

## Turkish Piyaz

*White bean salad, tahini, sumac onions*

## Baklava

*Pistachio, walnut, honey, layered filo pastry*



## Chicken Tagine

*Preserved lemon, olives, saffron, herbs*

## Lamb Tagine

*Prunes, almonds, cinnamon, honey glaze*

## Couscous Royal

*Steamed semolina, seven vegetables, lamb, chicken*

## Pastilla

*Crispy filo, chicken, almonds, cinnamon, sugar*

## Harira

*Traditional spiced lentil and tomato soup*

## Briouats

*Crispy pastry parcels, kefta or cheese filling*

## Rfissa

*Shredded msemen, lentils, chicken, fenugreek*

## Zaalouk

*Smoky aubergine and tomato salad, garlic*

## Mechoui

*Slow-roasted whole lamb, cumin, salt*

## Kefta Tagine

*Spiced meatballs in tomato sauce, poached eggs*

## Moroccan Carrot Salad

*Cumin, orange blossom, cinnamon, herbs*

*Spice, warmth, and tradition*

## Taktouka

*Roasted pepper and tomato salad, garlic*

## Chermoula Fish

*Sea bass in herb and spice marinade*

## Chicken B'stilla Cigars

*Crispy filo, spiced chicken, almonds*

## Seafood Tagine

*Prawns, fish, saffron, chermoula, olives*

## Lamb Mrouzia

*Sweet spiced lamb, raisins, almonds, honey*

## Tangia

*Slow-cooked beef in clay pot, preserved lemon, cumin*

## Bastilla au Lait

*Crispy filo, almond cream, orange blossom*

## M'hanncha

*Coiled almond pastry, cinnamon, orange blossom*

## Moroccan Prawn Tagine

*Saffron, chermoula, tomato, coriander*

## Bissara

*Slow-cooked split pea soup, cumin, olive oil*

## Moroccan Mint Tea

*Fresh mint, gunpowder green tea, sugar*



*The art of fine dining*

## ENTRÉES

### French Onion Soup

*Caramelised onion, gruyère crouton, thyme*

### Terrine de Campagne

*Country pâté, cornichons, mustard, toast*

### Soupe de Poisson

*Provençal fish soup, rouille, gruyère, croutons*

### Foie Gras Torchon

*Sauternes gel, toasted brioche, fleur de sel*

### Salade Lyonnaise

*Frisée, turkey lardons, poached egg, Dijon*

### Escargots de Bourgogne

*Garlic-parsley butter, six Burgundy snails*

### Coquilles Saint-Jacques

*Pan-seared scallops, cauliflower purée, brown butter*

### Tartare de Saumon

*Citrus-cured salmon, avocado, crispy shallots*

## PLATS PRINCIPAUX

### Boeuf Bourguignon

*Slow-braised beef, pearl onions, mushrooms, red wine*

### Coq au Vin

*Chicken braised in Burgundy, mushrooms, herbs*

### Sole Meunière

*Pan-fried sole, brown butter, lemon, capers*

### Confit de Canard

*Duck leg confit, Sarladaise potatoes, mesclun*

### Filet de Boeuf Rossini

*Beef tenderloin, seared foie gras, truffle jus*

### Bouillabaisse

*Provençal seafood stew, rouille, saffron broth*

### Rack of Lamb Provençal

*Herb-crust, ratatouille, rosemary jus*

### Cassoulet

*Duck confit, Toulouse sausage, white beans, herb crust*

### Tournedos Rossini

*Beef medallion, seared foie gras, truffle Madeira jus*

### Canard à l'Orange

*Roasted duck, grand marnier orange sauce, fondant potato*

## DESSERTS

### Crème Brûlée

*Madagascar vanilla, caramelised sugar crust*

### Tarte Tatin

*Caramelised apple, puff pastry, crème fraîche*

### Profiteroles

*Choux pastry, vanilla cream, warm chocolate sauce*

### Mille-Feuille

*Crisp puff pastry, pastry cream, caramel glaze*



*La dolce vita*

## ANTIPASTI

### **Burrata Caprese**

*Creamy burrata, heirloom tomato, basil, aged balsamic*

### **Carpaccio di Manzo**

*Beef tenderloin, rocket, parmesan, truffle oil*

### **Calamari Fritti**

*Crispy squid, lemon aioli, chilli flakes*

### **Bruschetta Trio**

*Tomato-basil, wild mushroom, nduja with stracciatella*

### **Insalata di Polpo**

*Tender octopus, potato, celery, lemon, olive oil*

### **Beef Bresaola**

*Air-dried, rocket, parmesan, lemon, olive oil*

### **Arancini di Riso**

*Crispy saffron risotto balls, mozzarella, basil pesto*

## PRIMI

### **Tagliatelle al Tartufo**

*Fresh egg pasta, black truffle, parmesan, butter*

### **Risotto ai Funghi Porcini**

*Carnaroli rice, wild porcini, thyme, parmesan*

### **Lobster Linguine**

*Half lobster, cherry tomato, garlic, chilli, basil*

### **Cacio e Pepe**

*Tonnarelli, Pecorino Romano, cracked black pepper*

### **Pappardelle al Ragù**

*Slow-cooked beef ragù, hand-cut pappardelle*

### **Gnocchi Sorrentina**

*Potato gnocchi, San Marzano tomato, mozzarella*

## SECONDI

### **Osso Buco alla Milanese**

*Braised veal shank, saffron risotto, gremolata*

### **Branzino al Forno**

*Whole roasted sea bass, olives, capers, cherry tomato*

### **Saltimbocca alla Romana**

*Veal, beef bresaola, sage, white wine butter*

### **Chicken Parmigiana**

*Breaded chicken, marinara, mozzarella, basil*

### **Vitello Tonnato**

*Chilled veal, tuna cream sauce, capers, rocket*

## DOLCI

### **Tiramisù**

*Mascarpone, espresso-soaked savoiardi, cocoa*

### **Panna Cotta**

*Vanilla cream, raspberry coulis, fresh berries*

### **Cannoli Siciliani**

*Crispy shell, ricotta cream, pistachios, candied orange*

### **Affogato al Caffè**

*Vanilla gelato, hot espresso, amaretti crumble*



*Eastern flavours, elevated*

## JAPANESE

### Premium Sushi Platter

*Salmon, tuna, yellowtail, prawn – 12 pieces*

### Sashimi Selection

*Market-fresh fish, wasabi, pickled ginger, soy*

### Wagyu Beef Tataki

*Seared A5 wagyu, ponzu, garlic chips, micro shiso*

### Miso Black Cod

*72-hour marinated, den miso, pickled ginger*

### Tempura Platter

*Prawn, sweet potato, shiso, matcha salt, tentsuyu*

### Dragon Roll

*Eel, avocado, cucumber, unagi sauce, tobiko*

### Chicken Katsu

*Panko-crusted, tonkatsu sauce, cabbage, rice*

### Teriyaki Salmon

*Glazed fillet, steamed rice, sesame greens*

### Miso Ramen

*Rich miso broth, vegetables, soft egg, nori*

### Japanese Udon

*Dashi broth, scallions, nori, bonito flakes*

## PAN-ASIAN

### Pad Thai

*Rice noodles, prawns, tamarind, peanuts, lime*

### Vietnamese Summer Rolls

*Prawns, herbs, vermicelli, nuoc cham*

### Thai Green Curry

*Coconut, chicken, Thai basil, bamboo, jasmine rice*

### Peking Duck

*Crispy duck, pancakes, hoisin, cucumber, spring onion*

### Korean Bulgogi

*Marinated beef, sesame, garlic, steamed rice, kimchi*

### Tom Yum Soup

*Spicy-sour prawn broth, lemongrass, galangal, lime*

### Dim Sum Selection

*Har gow, siu mai, char siu bao, steamed*

### Malaysian Chicken Laksa

*Spicy coconut broth, rice noodles*

### Satay Chicken Skewers

*Peanut sauce, cucumber relish, compressed rice*

### Vietnamese Pho

*Slow-cooked beef broth, rice noodles, herbs, lime*



*A subcontinent of spice*

## STARTERS

### Samosa Chaat

*Crushed samosa, chickpeas, yogurt, tamarind*

### Tandoori Prawns

*King prawns, tandoori spice, mint chutney*

### Onion Bhaji

*Crispy onion fritters, mango chutney, raita*

### Chicken Tikka

*Yogurt-marinated, tandoor-roasted, green chutney*

### Paneer Tikka

*Spiced cottage cheese, peppers, onion, mint raita*

### Aloo Tikki

*Spiced potato cakes, chickpea curry, yogurt*

## MAINS

### Butter Chicken

*Tandoori chicken, tomato-cream sauce, fenugreek, naan*

### Lamb Rogan Josh

*Kashmiri lamb, aromatic spices, saffron rice*

### Prawn Malai Curry

*Coconut cream, mustard, curry leaves, steamed rice*

### Dal Makhani

*Black lentils, slow-cooked 24 hours, cream, butter*

### Chicken Biryani

*Layered basmati, saffron, fried onions, raita*

### Palak Paneer

*Spinach, cottage cheese, cumin, garlic, cream*

### Tandoori Lamb Chops

*Spice-marinated, chargrilled, mint chutney*

### Fish Moilee

*Sea bass, coconut curry, curry leaves, mustard seeds*

### Chicken Korma

*Mild cashew cream, cardamom, almonds, saffron rice*

### Lamb Vindaloo

*Fiery Goan curry, potatoes, vinegar, aromatics*

### Prawn Biryani

*Jumbo prawns, fragrant basmati, saffron, fried onion*

### Chana Masala

*Chickpea curry, tomato, ginger, garam masala*

## ACCOMPANIMENTS

### Garlic Naan & Roti

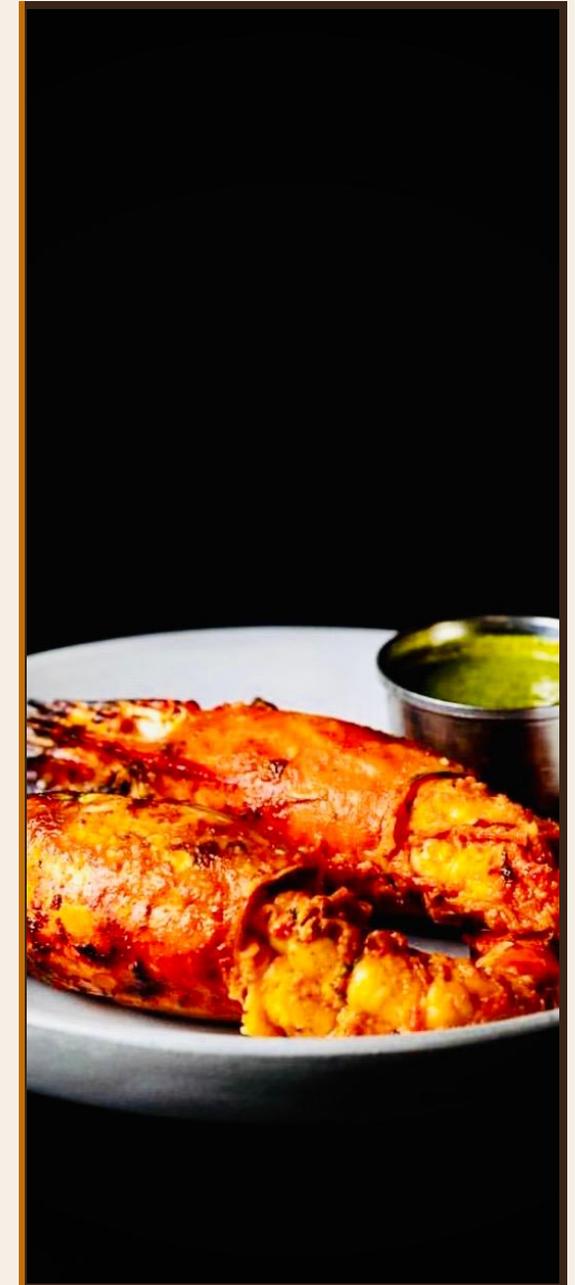
*Freshly baked, brushed with ghee*

### Pilau Rice & Raita

*Basmati, whole spices, cucumber-mint yogurt*

### Mango Lassi

*Alphonso mango, yogurt, cardamom, saffron*



*Appetite ignition*

## COLD STARTERS

### **Foie Gras & Charcoal Brioche**

*Caviar, yuzu gel, micro herbs*

### **Caviar Service**

*Beluga or Oscietra, traditional garnish, blinis*

### **Beef Tartare**

*Hand-cut tenderloin, capers, shallot, quail egg*

### **Beef Carpaccio**

*Paper-thin sirloin, truffle mustard, rocket*

### **Tuna Tartare**

*Big-eye tuna, shallot, yuzu, truffle-soy*

### **Lobster Cocktail**

*Poached lobster, Marie Rose, avocado, gem lettuce*

### **Miso-Cured Ocean Trout**

*Dashi aubergine, wakame, shiso*

## WARM STARTERS

### **Seared Scallops**

*Cauliflower purée, brown butter, capers*

### **Sesame-Crusted Crab Cake**

*Pickled ginger, wasabi aioli*

### **Duck Confit Polenta Cake**

*Panko-crusting, berry compote*

### **Seared Angus Tenderloin**

*Green peppercorn crème, micro watercress*

### **Wagyu Sliders**

*Mini wagyu burgers, truffle mayo, aged cheddar*

### **Crispy Soft-Shell Crab**

*Tempura batter, yuzu mayo, micro herbs*

## CANAPÉS

### **Smoked Salmon Blinis**

*Crème fraîche, dill, caviar pearls*

### **Truffle Arancini Bites**

*Mini saffron risotto balls, black truffle*

### **Foie Gras Crostini**

*Seared foie gras, fig jam, brioche toast*

### **Tuna Tataki Spoons**

*Seared tuna, ponzu gel, sesame, wasabi cream*

### **Lobster & Crab Hushpuppy**

*Chives, horseradish cream*

### **Indonesian Chicken Satay**

*Peanut sauce, lime, coriander*

### **Caviar-Topped Quail Egg**

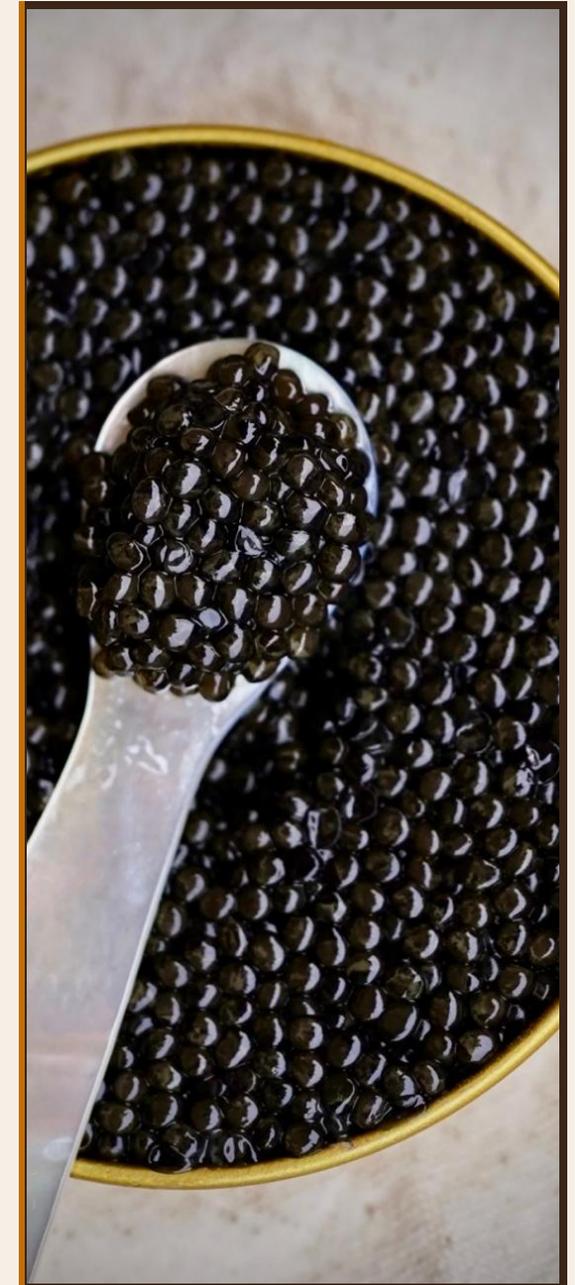
*Potato rösti nest, chive cream*

### **Caprese Skewers**

*Cherry mozzarella, tomato, basil, balsamic*

### **Parmesan Beignet**

*Rosemary honey, black truffle dust*



*Freshness elevated*

## SOUPS

### Traditional Harira

*Spiced lentil, chickpea, tomato, herbs*

### Lobster Bisque

*Rich shellfish broth, cognac, tarragon cream*

### Tom Yum Goong

*Hot and sour prawn, lemongrass, galangal*

### Roasted Tomato & Basil

*San Marzano, crème fraîche, croutons*

### Spiced Butternut Squash

*Sage cream, crisp onion topping*

### Carrot & Ginger

*Immune-boosting, turmeric, coconut cream*

### French Onion

*Caramelised onion, gruyère crouton, thyme*

### Chicken Consommé

*Clear, aromatic, herb garnish*

### Chilled Pea & Chervil

*Crème fraîche, mint, pea shoots*

### Gazpacho Andaluz

*Chilled tomato, cucumber, pepper, olive oil*

## SALADS

### Chicken Caesar

*Romaine, parmesan, croutons, anchovy dressing*

### Chicken Fattoush

*Crispy flatbread, sumac dressing, herbs*

### Superfood Quinoa

*Seeds, avocado, lemon vinaigrette, herbs*

### Jewelled Couscous

*Pomegranate, dried fruits, herbs, lemon*

### Apple & Beetroot

*Yogurt dressing, walnuts, honey*

### Warm Goat Cheese

*Grilled chèvre, beetroot, walnuts, rocket*

### Lobster & Avocado

*Poached lobster, grapefruit, citrus dressing*

### Burrata & Heirloom Tomato

*Basil oil, aged balsamic, sea salt*

### Thai Beef Salad

*Grilled sirloin, chilli, lime, coriander, mint*

### Prawn & Mango

*Tiger prawns, avocado, chilli-lime dressing*

### Moroccan Chickpea

*Chimichurri dressing, fresh herbs*

### Asian Noodle Salad

*Soy-sesame dressing, vegetables, mint*



*Crafted bites for every taste*

## SANDWICHES

### Lobster Club

*Lobster, avocado, tomato, lemon aioli, sourdough*

### Smoked Salmon Bagel

*Cream cheese, capers, red onion, dill*

### Wagyu Steak Sandwich

*Seared wagyu, truffle mayo, rocket, ciabatta*

### Club Sandwich

*Chicken, turkey bacon, egg, lettuce, tomato, mayo*

### Croque Monsieur

*Gruyère, turkey, béchamel, grilled sourdough*

### Prawn & Avocado Brioche

*King prawns, Marie Rose, tarragon aioli*

### Caprese Panini

*Buffalo mozzarella, tomato, basil pesto, ciabatta*

### Benedict Royal Muffin

*Smoked salmon, hollandaise, chive*

### Wasabi Salmon Bagel

*Wasabi cream cheese, Asian greens*

### Medium Rare Roast Beef

*Horseradish mayo, watercress, ciabatta*

### Chicken Shawarma Flatbread

*Garlic sauce, pickles, sumac onion*

### Smoked Beef Pastrami Bagel

*Mustard, gherkin, Swiss cheese*

## WRAPS

### Falafel Wrap

*Tomato, cucumber, pickle, feta, mint tahini*

### Grilled Halloumi Wrap

*Red pepper, chilli jam, rocket*

### Lamb Kofta Wrap

*Chipotle hummus, caramelised onion, mint*

### Slow-Cooked Lamb Ouzi Wrap

*Spiced almond rice, olive mayo*

### Chicken & Mango Wrap

*Chilli, mint, coriander mayo*

### Teriyaki Chicken Wrap

*Asian slaw, sesame, spring onion*

### Provençal Pepper Wrap

*Brie, sun-dried tomato tapenade*

### Coronation Chicken on Granary

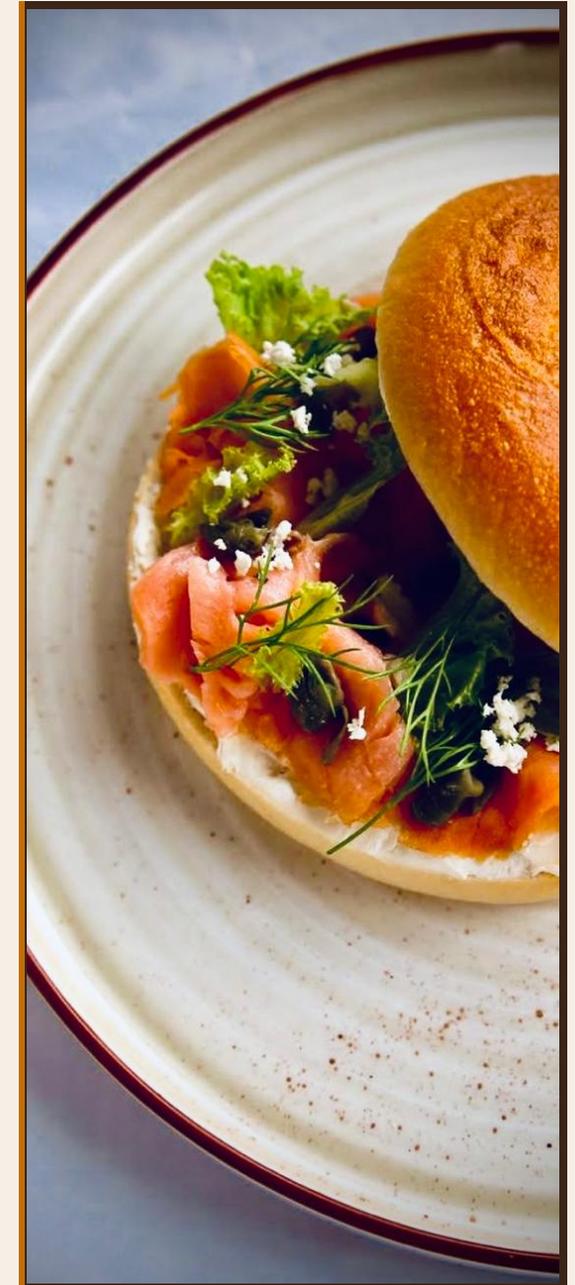
*Curried chicken, raisin, almond*

### Pepper-Crusted Beef Wrap

*Parmesan, rocket, Dijon mustard*

### Chicken Tikka Naan Wrap

*Tandoori chicken, mango chutney, raita*



*The main event*

## BEEF

### Wagyu Beef Tenderloin

*A5 grade, truffle jus, roasted bone marrow*

### Beef Wellington

*Mushroom duxelles, puff pastry, red wine jus*

### Filet Mignon

*Sautéed mushrooms, red wine reduction*

### Steak au Poivre

*Crushed peppercorn, cognac cream sauce*

### Chateaubriand for Two

*Centre-cut fillet, béarnaise, pommes soufflées*

### Slow-Braised Short Ribs

*Red wine glaze, creamy polenta, gremolata*

### Seared Sirloin

*Caramelised onions, red wine jus*

## LAMB

### Rack of Lamb

*Herb-crusted, rosemary jus, ratatouille*

### Grilled Lamb Chops

*Mint chimichurri, roasted garlic*

### Lamb Shank

*Slow-braised, red wine, root vegetables, mash*

### Moroccan Lamb Tagine

*Preserved lemon, olives, saffron couscous*

### Lamb Cutlets

*Chimichurri, sweet potato purée, charred greens*

### Lamb Shoulder

*12-hour slow-roast, harissa, couscous, pomegranate*

### Lamb T-Bone

*Chargrilled, herb butter, roasted vegetables*

## POULTRY & VEAL

### Duck Breast

*Orange and star anise glaze, fondant potato*

### Osso Buco

*Braised veal shank, gremolata, saffron risotto*

### Veal Milanese

*Breaded cutlet, rocket, cherry tomato, parmesan*

### Veal Marsala

*Mushroom, shallot, wine reduction*

### Chicken Supreme

*Morel cream sauce, asparagus, pomme fondant*

### Venison Loin

*Blackberry jus, celeriac purée, red cabbage*

### Roasted Quail

*Pomegranate glaze, wild rice, herbs*

### Guinea Fowl

*Puy lentils, thyme jus, roasted root vegetables*



## Lobster Thermidor

*Classic, gruyère gratin, tarragon*

## Pan-Seared Sea Bass

*Crispy skin, fennel purée, olive tapenade*

## Dover Sole Meunière

*Brown butter, capers, lemon, parsley*

## King Prawns

*Garlic, chilli, white wine, herbs*

## Grilled Swordfish

*Mustard, wine, fried shallot chips*

## Seared Tuna

*Wasabi sesame crust, Asian slaw*

## Chilean Sea Bass

*Sautéed spinach, miso glaze*

## Halibut

*Dill beurre blanc, asparagus, samphire*

## Red Snapper

*Lime ginger marinade, tropical salsa*

## Filet of Sole

*Stuffed with crabmeat, lemon butter*

*Ocean to altitude*

## Lobster Tail

*Drawn butter, roasted corn, tarragon*

## Seafood Platter

*Oysters, prawns, crab, smoked salmon*

## Baked Salmon en Croûte

*Spinach, cream cheese, puff pastry*

## Chermoula-Spiced Monkfish

*Saffron couscous, harissa*

## Grilled Octopus

*Olive oil, lemon, oregano, capers*

## Prawn Tempura

*Soy dipping sauce, pickled ginger*

## Grilled Salmon

*Caribbean salsa, lime, coriander*

## Turbot Fillet

*Champagne sauce, samphire, new potatoes*

## Shrimp Scampi

*Shallots, garlic, wine reduction, cream*

## King Crab Legs

*Steamed, clarified butter, lemon*



*Comfort at every altitude*

## PASTA

### Tagliatelle al Tartufo

*Black truffle, parmesan, butter*

### Lobster Spaghetti

*Lobster, paprika, parmesan cream*

### Spaghetti alle Vongole

*Clams, white wine, garlic, chilli*

### Shrimp Scampi Pasta

*Prawns, garlic, lemon, chilli flakes*

### Beef Lasagna

*Rich ragù, béchamel, mozzarella, basil*

### Ligurian Pesto Spaghetti

*Fresh basil, pine nuts, garlic, parmesan*

### Spaghetti al Pomodoro

*Sun-ripened tomato, fresh basil, olive oil*

### Cacio e Pepe

*Pecorino Romano, black pepper, spaghetti*

### Pappardelle al Ragù

*Slow-braised beef, red wine, herbs*

### Pasta alla Norma

*Aubergine, ricotta salata, basil, tomato*

### Carbonara

*Egg yolk, Pecorino, black pepper, turkey guanciale*

### Ravioli ai Funghi

*Handmade porcini ravioli, sage brown butter*

## RISOTTO

### Truffle Risotto

*Wild mushroom, parmesan, truffle oil*

### Risotto Milanese

*Saffron, bone marrow, parmesan*

### Lobster Risotto

*Bisque-infused, lobster meat, tarragon*

### Seafood Risotto

*Prawns, mussels, squid, white wine*

### Beetroot Risotto

*Roasted beetroot, goat cheese, walnut*

### Asparagus Risotto

*Green asparagus, lemon, parmesan, mint*

### Butternut Squash Risotto

*Roasted squash, sage, amaretti, parmesan*

### Saffron & Prawn Risotto

*King prawns, saffron, mascarpone, chive*



## Premium Charcuterie Board

*Beef bresaola, turkey salami, cornichons*

## Seafood Tower

*Oysters, lobster, prawns, crab, langoustine*

## Caviar Service

*Oscietra caviar, blinis, crème fraîche, chives*

## Smoked Fish Platter

*Scottish salmon, trout, mackerel, horseradish*

## Gourmet Cheese Board

*Five selected cheeses, chutneys, crackers*

## French Cheese Selection

*Brie, Comté, Roquefort, Camembert*

## Italian Antipasti

*Beef bresaola, parmesan, grilled vegetables*

## Middle Eastern Mezze Grand

*Hummus, baba ganoush, labneh, tabbouleh*

## Sushi & Sashimi Platter

*Chef's selection, 18 pieces, wasabi, ginger*

## Gravlax Platter

*Dill-cured salmon, mustard sauce, pumpernickel*

*Sharing is elevated*

## Chicken Liver Pâté

*Pistachio, onion jam, pomegranate, crostini*

## Poached Salmon Pâté

*Dill, lemon, chive, wholegrain crostini*

## Fruit Grand Platter

*Seasonal tropical, berries, passion fruit coulis*

## Crudités & Dips

*Root vegetable crisps, goat cheese dip*

## Premium Date Selection

*Medjool, Ajwa, stuffed with nuts*

## Chocolate Truffle Selection

*Dark, milk, white, assorted flavours*

## Tartine Selection

*Open-faced: salmon, avocado, prawn, egg-truffle*

## Vegetarian Antipasti

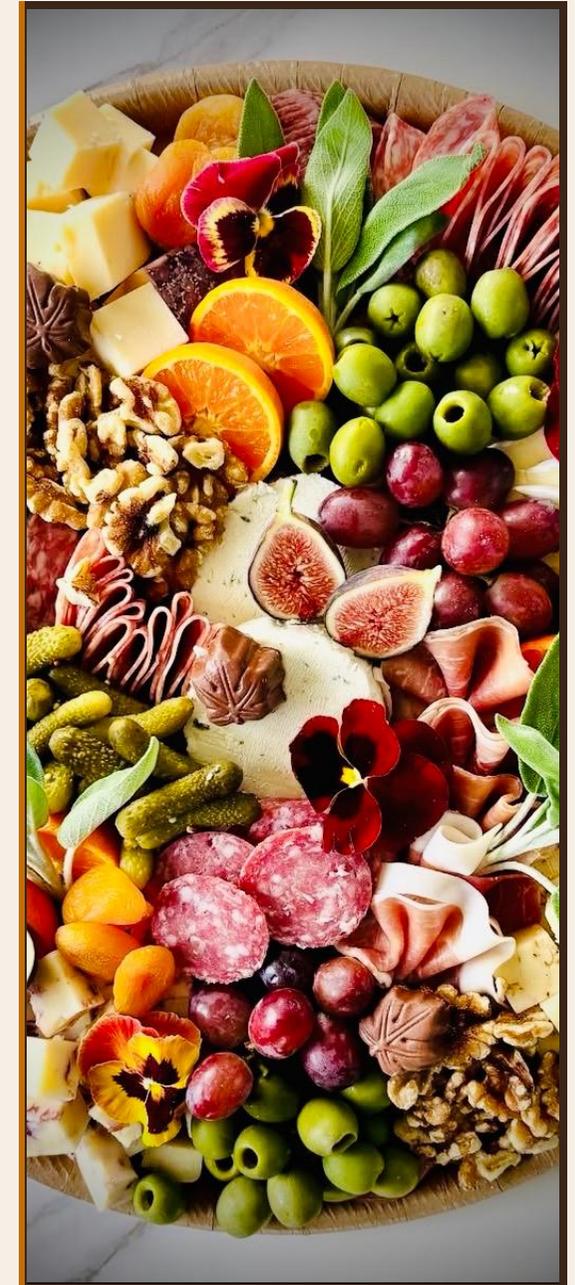
*Bocconcini, Mediterranean grilled vegetables*

## Turkish Meze Board

*Sigara boregi, ezme, cacik, stuffed vine leaves*

## Moroccan Platter

*Briouats, zaalouk, harissa, olives, warm bread*



*Plant-forward, flavour-full*

## VEGETARIAN

### Wild Mushroom Risotto

*Truffle oil, parmesan shavings*

### Spinach & Ricotta Cannelloni

*Tomato sauce, mozzarella gratin*

### Aubergine Parmigiana

*Layered aubergine, marinara, mozzarella*

### Mushroom Wellington

*Duxelles, spinach, puff pastry*

### Stuffed Bell Peppers

*Quinoa, feta, herbs, tomato sauce*

### Truffle Mac & Cheese

*Three-cheese, black truffle, herb breadcrumbs*

### Grilled Mediterranean Veg

*Pesto, balsamic, roasted garlic*

### Paneer Tikka

*Spiced cottage cheese, bell pepper, onion*

### Roasted Beetroot Salad

*Goat cheese, walnut, honey dressing*

### Spinach & Ricotta Ravioli

*Sage brown butter, pine nuts*

## VEGAN

### Cauliflower Steak (VG)

*Chimichurri, roasted almond, pomegranate*

### Thai Green Veg Curry (VG)

*Coconut, Thai basil, jasmine rice*

### Sweet Potato Tagine (VG)

*Preserved lemon, chickpea, couscous*

### Tofu Pad Thai (VG)

*Rice noodles, peanut, lime, bean sprouts*

### Raw Vegan Buddha Bowl (VG)

*Sprouted grains, avocado, tahini*

### Falafel Platter (VG)

*Hummus, tabbouleh, pickles, tahini*

### Stuffed Vine Leaves (VG)

*Rice, herbs, lemon, olive oil*

### Coconut Panna Cotta (VG)

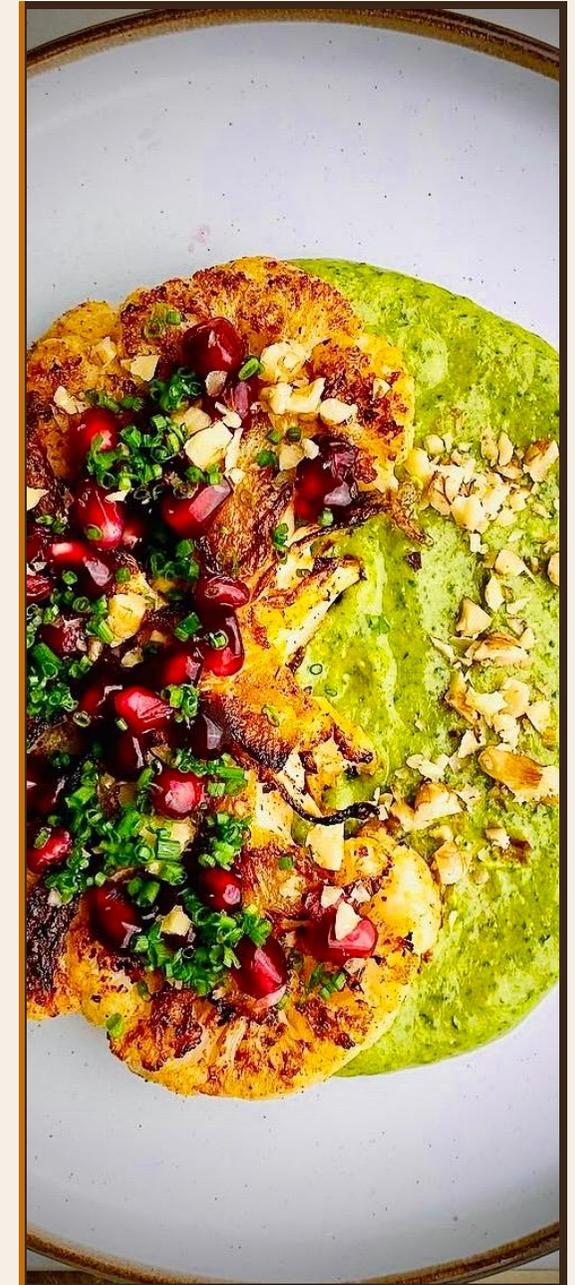
*Passion fruit, mango, toasted coconut*

### Dark Chocolate Mousse (VG)

*70% cacao, aquafaba, raspberry*

### Mushroom Bourguignon (VG)

*Red wine, pearl onions, mashed potato*



*For every guest, every need*

## CHILDREN'S FAVOURITES

### Mini Beef Sliders

*Cheese, lettuce, tomato, fries*

### Chicken Tenders

*Honey mustard dip, sweet potato fries*

### Mini Margherita Pizza

*Tomato, mozzarella, basil*

### Pasta al Pomodoro

*Penne, tomato sauce, parmesan*

### Grilled Chicken with Rice

*Mild seasoning, steamed vegetables*

### Mini Pancake Stack

*Maple syrup, berries, whipped cream*

### Fruit & Yogurt Cup

*Granola, honey, fresh berries*

### Mac & Cheese

*Fontina, cheddar, elbow pasta, breadcrumbs*

### Fish Goujons

*Crispy cod strips, tartar sauce, peas*

### Cheese Quesadilla

*Melted cheddar, tomato salsa, sour cream*

## SPECIAL DIETARY

### Gluten-Free Pasta

*Choice of sauces: tomato, pesto, cream*

### Keto Grilled Salmon

*Avocado, spinach, lemon butter*

### Low-FODMAP Chicken

*Steamed vegetables, plain rice*

### Diabetic-Friendly Plate

*Grilled protein, greens, whole grain*

### Dairy-Free Risotto

*Coconut cream, mushroom, truffle*

### Raw Vegan Plate

*Sprouted seeds, vegetables, nut cheese*

### Halal-Certified Selection

*Full range available on request*

### Allergen-Free Menu

*Custom preparation for all dietary needs*

### Low-Sodium Options

*Heart-healthy, prepared without added salt*

### Sugar-Free Desserts

*Dark chocolate, coconut cream, fresh berries*



*The sweetest ending*

## MIDDLE EASTERN & NORTH AFRICAN

### Baklava Selection

*Pistachio, walnut, rose syrup, filo pastry*

### Kunefe

*Shredded pastry, sweet cheese, orange blossom*

### Turkish Delight

*Rose, pistachio, pomegranate, dusted sugar*

### Um Ali

*Egyptian bread pudding, cream, pistachios, raisins*

### Tunisian Orange Cake

*Orange blossom, almonds, syrup*

### Date & Walnut Ma'amoul

*Semolina cookies, orange blossom*

### Knafeh Rolls

*Crispy kadaif, sweet cheese, rose syrup*

### Halva

*Tahini, pistachio, saffron*

## EUROPEAN CLASSICS

### Chocolate Fondant

*Valrhona dark chocolate, molten centre, vanilla*

### Crème Brûlée

*Madagascar vanilla, caramelised sugar, tuile*

### Tiramisù

*Mascarpone, espresso-soaked savoiardi, cocoa*

### Tarte Tatin

*Caramelised apple, puff pastry, crème fraîche*

### New York Cheesecake

*Berry compote, graham crust*

### Opera Cake

*Almond sponge, coffee buttercream, chocolate ganache*

### Lemon Tart

*Sharp lemon curd, Italian meringue, raspberry*

### Sticky Toffee Pudding

*Date sponge, butterscotch, clotted cream*

## LIGHT & FRESH

### Fresh Fruit Tarts

*Seasonal fruits, pastry cream, glaze*

### Assorted Petit Fours

*Miniature pastries, truffles, macarons*

### Chia, Berry & Kiwi Pot

*Coconut cream, light, refreshing*

### Seasonal Fruit Salad

*Fresh exotic fruits, mint, honey*

### Mango Kulfi

*Alphonso mango, cardamom, pistachios*

### Gulab Jamun

*Rose-cardamom syrup, warm dumplings, pistachios*



*The finest selections*

## CHEESE BOARDS

### Classic European Selection

*Brie, Comté, Roquefort, manchego, crackers*

### French Artisan Board

*Époisses, Reblochon, Morbier, walnut bread*

### Italian Selection

*Parmigiano 36-month, Gorgonzola, Taleggio, truffle honey*

### Swiss Alpine Board

*Gruyère, Appenzeller, Emmentaler, dried fruits*

## FRUIT

### Seasonal Fruit Grand Platter

*Market-fresh selection, passion fruit coulis*

### Tropical Exotic Platter

*Mango, papaya, dragon fruit, passion fruit*

### Berry Selection

*Strawberries, blueberries, raspberries, blackberries*

### Premium Date & Nut Mix

*Medjool, Ajwa, figs, almonds, pistachios*

## FRESH JUICES

### Fresh Orange Juice

*Squeezed to order, pulp or smooth*

### Green Detox

*Cucumber, celery, apple, ginger, spinach, lemon*

### Tropical Blend

*Mango, pineapple, passion fruit, coconut water*

### Beet & Ginger

*Cold-pressed beetroot, ginger, apple, lemon*

### Watermelon Refresher

*Fresh watermelon, mint, lime, agave*

### Carrot & Turmeric

*Fresh carrot, turmeric, orange, black pepper*

### Pomegranate Vitality

*Pure pomegranate, rose water, lime*

### Mango Lassi

*Fresh mango, yogurt, cardamom, rose*

## SMOOTHIES

### Açaí Power

*Açaí, banana, almond milk, honey, granola*

### Protein Boost

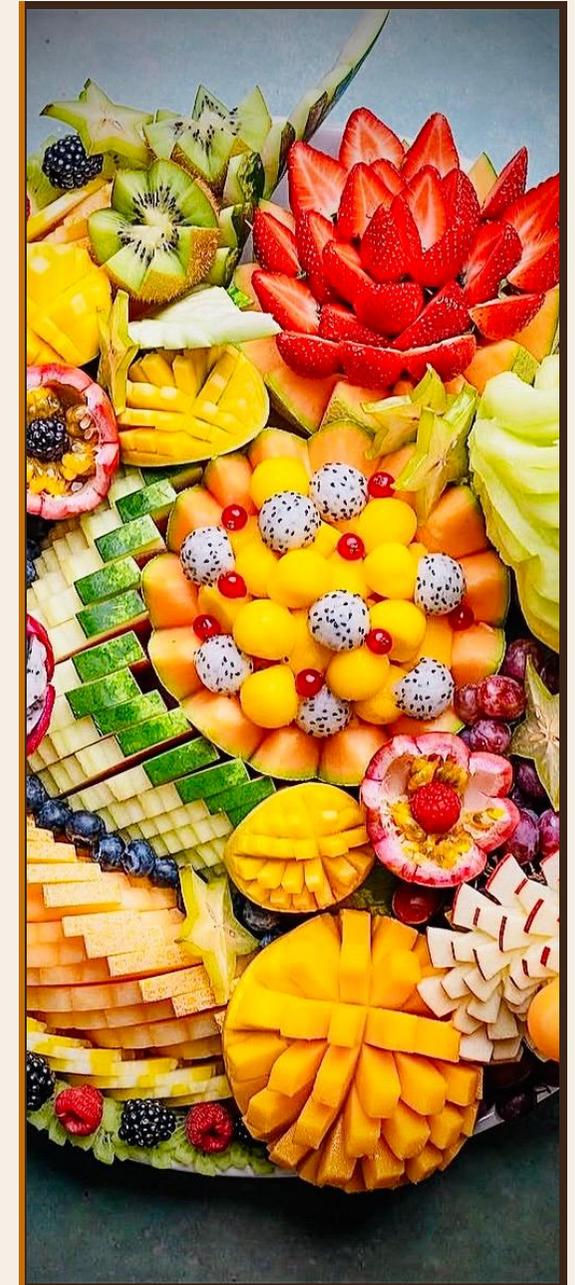
*Banana, peanut butter, cocoa, oat milk*

### Berry Antioxidant

*Mixed berries, yogurt, chia seeds, honey*

### Date & Almond

*Medjool dates, almond milk, cinnamon, vanilla*



*From Arabic coffee to fine Champagne*

### HOT BEVERAGES

#### Arabic Coffee

*Cardamom-spiced, traditional dallah service*

#### Turkish Coffee

*Fine ground, served in copper cezve*

#### Espresso / Double Espresso

*Rich, full-bodied, crema*

#### Cappuccino / Flat White / Latte

*Expertly prepared, premium beans*

#### English Breakfast Tea

*Full-bodied, with milk or lemon*

#### Earl Grey Tea

*Bergamot-infused, refined, classic*

#### Moroccan Mint Tea

*Fresh mint, gunpowder green, sugar*

#### Herbal Infusions

*Chamomile, ginger, lemongrass, rooibos*

### CHAMPAGNE & WINE

#### Dom Pérignon Vintage

*Prestige cuvée, toasty brioche, elegance*

#### Krug Grande Cuvée

*Multi-vintage blend, rich complexity*

#### Veuve Clicquot Yellow Label

*Fresh, fruit-forward, persistent bubbles*

#### Ruinart Blanc de Blancs

*100% Chardonnay, citrus, white flowers*

#### Chablis Premier Cru

*Burgundy, mineral, citrus, elegant oak*

#### Châteauneuf-du-Pape

*Rhône Valley, rich, spiced, dark fruit*

#### Barolo DOCG

*Nebbiolo, complex, roses, tar, long finish*

#### Whispering Angel Rosé

*Provence, chilled, elegant*

### SPIRITS & COCKTAILS

#### The Macallan 18

*Sherry oak, dried fruits, ginger, chocolate*

#### Grey Goose Vodka

*French wheat, smooth, clean, citrus finish*

#### Hendrick's Gin

*Cucumber, rose, juniper, Scottish craft*

#### Rémy Martin XO

*Cognac, jasmine, fig, sandalwood, long finish*

#### Don Julio 1942

*Añejo tequila, caramel, vanilla, roasted agave*

#### Signature Cocktails

*Aviation, Old Fashioned, Negroni, Aperol Spritz*

*Every detail, handled*

## **Fresh Flower Arrangements**

*Bespoke bouquets and cabin florals*

## **Premium Date Selection**

*Luxury gift-boxed Medjool and Ajwa dates*

## **Turkish Delight & Baklava Boxes**

*Gift presentation, premium*

## **Arabic Coffee Set**

*Traditional dallah and finjan service*

## **Custom Gift Hampers**

*Curated luxury baskets, bespoke*

## **Cabin Amenity Kits**

*Premium toiletries, comfort items*

## **Special Occasion Arrangements**

*Birthday, anniversary, celebration*

## **International Press**

*Major newspapers, magazines, journals*

## **Ice Service**

*Crushed, cubed, specialty shapes*

## **Last-Minute Rush Orders**

*Available 24/7, worldwide*



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