



al tamaar
INFLIGHT CATERING



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PASSION & GASTRONOMY Born of a passion for French gastronomy, Al Tamaar offers a customized service to satisfy all your desires and everyday needs on board your private jet.

Trained by some of the greatest names in international cuisine, our Chefs put all their talent at your disposal according to your desires -however unusual- using a selection of prime quality products sourced from suppliers known for their standards of excellence.

SAFETY & HYGIENE Our brand new production unit is fully certified. We are working under Agreement, high HACCP procedures & food tracking audit.



Smoothies

- **Tropical Raspberry**
Pineapple, Mango, Raspberry, Coconut Water
- **Green Dream**
Baby Spinach, Mango, Banana, Lemon Juice
- **Super Fruit**
Cherries, Kiwi, Almond Milk, Chia Seeds
- **Razzle Dazzle**
Raspberries, Mango, Pineapple, Coconut Milk
- **Sunshine Day Dream**
Strawberry, Peach, Yoghurt, Coconut Water
- **Pomegranate-Berry**
Pomegranate Juice, Yoghurt, Mixed Berries
- **Jump Start**
Strawberry, Blueberry, Orange Juice, Ginger, Yoghurt
- **Hemp Protein Buzz**
Hemp Milk, Protein Powder, Blueberries, Strawberries, Banana, Dates
- **Minty Pear Honedew**
Honeydew, Green Pears, Grapes, Mint
- **Rehydration**
Watermelon, Coconut water, Lime Juice, Mint
- **Antioxidant**
Kiwi, Pineapple, Banana, Green Tea



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Juices

- **Red Spark**
Grapefruit, Blood Orange, Strawberry, Blackberry
- **Hot Pink Beauty**
Beetroot, Carrot, Lemon, Apple, Ginger, Kale, Celery
- **Cucumber Cooler**
Cucumber, Cantaloupe, Celery
- **Very Berry Breakfast**
Pineapple, Passion Fruit
- **Kale Kick Start**
Kale, Orange, Banana, Strawberry
- **Tropi-Kale**
Banana, Pineapple, Kale
- **Immune Booster**
Orange, Lemon, Ginger
- **Not-So-Sour**
Apple Green Apple, Spinach

Feel Free to share with us your special recipes



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Breakfast

Bread

- Breadrolls - White, cereales, olives, rye
- Baby baguette Whole loaf of bread -
- Cereales or rye
- French baguette - Regular or rustic
- Gluten free breadrolls
- English toast - White or cereales
- Borodinsky

Pastries

- Croissant
- Pain au chocolat
- Pain aux raisins
- Plain crêpes - 3pcs
- Pancakes - 3pcs
- Muffin - Blueberry or chocolate
- Brownie - Pecan nuts
- Stuffed croissant

Fruits

- Sliced seasonal, exotic & red fruits tray
- Fresh berries - 100gr
- Fresh exotic fruit salad
- Basket of seasonal & exotic fruits - KG
- Fresh fruit skewers - S/M/L
- Single sliced fruit- Melon, mango, pineapple

Yoghurts

- Plain organic yoghurt -
- Home-made fruit yoghurt -
- Greek yoghurt Cottage cheese Oatmeal porridge
- Butter- regular or salted - 30gr
- Milk - Whole, semi skim, skim (1L)
- Soy / almond / coco / rice milk (1L)
- Sour cream - 100g



Breakfast

Omelettes

- Fried egg, boiled egg
- Over egg - Easy, Medium, Hard
- Scrambled egg
- Fresh truffle scrambled egg Plain omelette
- Garnished omelet

Continental Breakfast

- Selection of Cured Meats and Smoked Cheese
- Smoked Salmon to Kippers
- Sliced Fruits & Fruit Salad
- Selection Muffins
- Cereals / Muesli with Yoghurt
- Classic Porridge

Yoghurts

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- Home-made fruit yoghurt -
- Greek yoghurt Cottage cheese Oatmeal porridge
- Butter- regular or salted - 30gr
- Milk - Whole, semi skim, skim (1L)
- Soy / almond / coco / rice milk (1L)
- Sour cream - 100g

Breakfast Others

- **Crushed Avocado with Poached Eggs**
Sourdough Toast add Smoked salmon
- **Shakshuka Eggs**
baked in a ramekin with a lightly spiced tomato sauce



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Caviar

- Beluga
- Oscietra
- Sevruga
- Golden
- Imperial
- Acipenser

Caviar Garnish to Include:

- Chopped Egg Yolk
- Chopped Egg White
- Chopped Chives
- Chopped Onions
- Chopped Parsley
- Sour Cream / Crème Fraîche
- Selection of Blinis (Wholemeal Plain, Gluten Free, Buckwheat)

Available from 30gms to 500gms



Sushis

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

Sushi accompaniments

- Wasabi
- Soya Sauce
- Pickled Pink Ginger
- Chops Sticks

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Soups

- Sweet corn Soup (v)
- Mushroom Soup (v)
- Lentil Soup (v)
- Tomato Soup (v)
- Pumpkin Soup (v)
- Broccoli Soup (v)
- Leek Potato Soup (v)
- French Onion Soup (v)
- Beetroot Tomato Soup (v)
- Lemon Cilantro Clear Soup (v)
- Tomato & Basil Soup (v)
- Roasted Cauliflower Soup (v)
- Roasted Carrot & Corn Soup (v)
- Hot & Sour Soup (v)
- Minestrone Soup (v)
- Tom Yum Soup (v)
- Sweet corn Egg Drop Soup
- Chicken Noodles Soup
- Chicken Pasta Soup
- Cream of Chicken Soup
- Sweet corn Chicken Soup
- Crabstick Soup
- Seafood Soup
- Chicken Wonton Soup
- Lobster Bisque Soup



Breads

- Baguette Onion
- Ciabatta Black Bean Bun
- Honey Oates Sesame Bun
- Multi Seed Red Beet Bun
- Multi Cereal Garlic
- Multi Grain Kuboos
- Whole wheat Naan
- Olive Roti / Paratha

Soup Garnish

- Garlic Butter Croûton
- Parmesan Crisps
- Toasted Sweet Potato Strips
- Mixed Chopped Herb

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Cold Canapés

Rice Paper Rolls

- Peking duck, shitake, mandarin
- Lemongrass tofu, vermicelli, peanut (v)
- Shredded chicken, Vietnamese slaw

Blinis

- Smoked salmon, dill, horseradish cream
- Roast beef, pomegranate chimi churi
- Bresola, basil, rocket
- Fig, honey goats cheese, walnut (v)

Souffle

- Goats cheese and thyme (v)
- Mushroom and truffle (v)
- Aged cheddar and chive (v)

Pintxo

- Cecina, herb aioli, rocket
- Bresola, goats cheese, red pepper mayo
- Tomato, basil, mozzarella, red onion (v)
- Roast pumpkin, feta, toasted walnuts
- Korean marinated beef with kimchi



Hot Canapés

Mini Pies

- Braised beef and mushroom pie
- Chicken and corn pie
- Potato and pea samosa (v)

Mini Burgers

- Angus beef burger, aged cheddar, house pickles
- Panko crusted chicken, jalapeno mayo, cheddar
- Quinoa, halloumi, caramalised onion (v)

Mini Pizza

- Beef pepperoni, roast peppers, tomato base
- Bbq chicken, red onion, tomato base
- Classic Margarita

Mini Toastie Bites

- Croque monsieur, turkey ham, gruyere, béchamel
- Philly cheese steak
- Mushroom, truffle, tallegio (v)



Platters

- **Gourmet Seafood**

King crab, 1/2 Lobster, wild king prawns, grilled scallops, Calamare

- **Smoked Fish Display**

A selection of smoked fish, Wild king prawns, clamare & scallop with Spicy Cucumber Dip

- **Balik Salmon**

Selection with Mustard and Honey Dip

- **Vegetarian Antipasti**

with Rustic Breads and Dips

- **Hot and Cold Arabic Mezze**

- **Meat Platter**

Air Dried Wagyu, Truffle Infused Beef Salami, Duck Prosciutto

- **Seafood Platter**

crayfish, langoustine, mud crab, mussels, oysters, scallops, prawns smoked salmon, cured tuna

- **Cheeseboard**

Washed Rind, Smoked Cheddar, Brie, Camembert, Bennets Blue Cheese, Prune Compote, Figs, Mixed



Homemade Salads

- Quinoa Black Beans Salad
- Quinoa w/ Winter Vegetables
- Cabbage Crunch
- Green Mango Salad
- Italian Chicken & Mango Salad
- Cucumber Tomato, Avocado Salad
- Roasted Beetroot Salad
- Beet Salad w/ Horseradish
- Potato Salad w/ Asparagus
- Tuna Lemon Salad
- Light Egg Salad W/ Lettuce Wrap
- Grill Chili Lime Chicken
- Coriander Tabouleh w/ Shrimp
- Shrimp Egg Salad
- Oriental Shrimp & Glass Noodles
- Superfood Salad
- Italian Chicken and Beet Salad
- Roasted Beef Anti Pasti Salad
- Chicken Broccoli & Almond Salad
- Bang Bang Chicken Salad
- Grilled Chicken Cobb Salad
- Thai Chicken Noodle Salad

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Appetizers

- Pepper Jelly Goat Cheese Cakes with Fennel Salad and Mango Salsa
- Hereford Smoked Duck Orange Chicory and Palm Heart Salad
- Red Mullet with Candied Beetroot Leaf Salad, Caper Dressing
- Balik Salmon with Mango Chilli Lime Salsa, Grilled Vegetables, Aubergine Stack
- Aged Balsamic Vinegar Vine-Ripened Tomatoes, Chevre Goats Cheese, Roasted Pinenuts
- Traditional Seared Beef Carpaccio
- Freshly Caught Lobster, Crayfish Salad, Aged Parmesan, Shaved Radish and Fennel
- Breaded Chicken/Fish Fillet
- Crunchy Flakes Chicken/Fish
- Fish Tikka
- Fish Koliwada
- Fish/Beef/Chicken Cutlet
- Fried Fish & Chips
- Meat Balls w/ tomato salsa
- Red Tuna Tataki
- Shrimp Cocktails & Avocado
- King Prawns Avocado Tartare
- Royal Lobster Quinoa
- Baby Crayfish with Mango Cocktail in Filo Tulip Basket Garnished with Seared Scallop
- Baby Octopus with Scallops Stuffed Wild mushroom w/ feta (v)
- Lamb tikka w/coriander mint chutneyLemon
- Butter Shrimp Skewers
- Shrimp Tempura w/ garlic dip
- Fried Calamari w/ garlic mayo sticks
- Chicken Satay w/ peanut sauce
- Fish Satay w/ peanut sauce
- Fried Chicken w/ Dill Sauce in glass
- Baked Fish Fingers w/ tartar sauce
- Grilled Chicken Mini Burger
- Minced Chicken/Beef in Bread pot
- Tandoori Chicken Tikka
- Chicken/Fish/Beef Chilli Garlic
- Chicken/Fish Schzewan
- Chicken/Fish Manchurian
- Chicken Lollipop
- Popcorn Chicken
- Fried Chicken Wings
- BBQ Chicken Wings
- Sweet & Spicy Chicken Wings
- Quesadilla
- Foie Gras



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Main Courses

Vegetarian

- Grilled new Potato w/Pimento
- Steam Brocoli Carrots Cauliflower & Snowpeas
- Baked Root Vegetables
- Mexican tossed Vegetables
- Grilled Asparagus w/ molasses
- Grilled Mushroom w/ feta
- Red Kidney w/mushroom rague
- Lemon Mustard Sweet Potato
- Mashed Potato w/ Parsley & Chives(v)
- Weltd Spinach w/ Mushroom
- Vegetable Tagine with a Timbale Saffron Parpadelle Pasta
- Broad Beans Risotto and Chanterelle Mushrooms
- Potato Gnocchi and Classic Truffle Oil Pesto
- Wild Mushroom Risotto with Parmesan Cigar, Broccoli and Vine Tomato Salsa

Beef/ Chicken

- Chicken Cordon Blue
- Chicken Pastel
- Chicken/Beef Stew
- Oven Chicken w/ Tomato & Basil
- Chicken Casserole
- Chicken Piccata
- Stuffed Chicken w/ Spinach Feta
- Fish/Beef Scallop
- Beef /Chicken/Veg Stroganoff
- Beef Broccoli
- Chicken curry Thai style

Cooked in coconut milk with vegetables

- **Lamb shanks confit**
12h cooking marinated like a tagine, served with marinated vegetables
- **Royale seafood stew,**
“Bouillabaisse” Lobster, cod fish, scallops & mussel
- **Black Cod miso**
- **Lobster & bisque**

Blue Lobster, cut in Médaille, served with a delicate lobster bisque. A must!

- **Japanese beef satay**

Black Angus beef, cooked with nuts, coriander & japonsese spices



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Main Courses

Pasta

- Seafood linguine Truffle pasta
- Lobster linguine (1/2 Lobster, out of shell)
- Organic salmon & safron linguine Morel & white mushroom spaghetti
- Ravioli - Meat or spinach & ricotta - tomato sauce
- Pasta Arrabiata/ tomato/ pesto sauce Spaghetti bolognese
- Linguine w/ Wild Mushroom Sauce
- Pasta Cabonara
- Spaghetti Bolognese
- Pasta Alfredo
- Lasagne (Veg/Chicken)
- Cannelloni with ricotta & spinach, homemade

Risotto

- Safran risotto
- Black Truffle risotto
- Vegetables risotto
- Seafood risotto
- Pumpkin risotto
- Wild mushroom risotto
- Plain white risotto
- Black Risotto with Cuttlefish



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Arabic Mains

Arabic Mains

- Balaleet
- Keema
- Chabab (plain/cheese/Nutella)
- Rgaag Egg & Cheese
- Dango
- Lgeimat
- Khabeesa
- Arish
- Asida
- Chammi
- Loubya
- Bayedh temat
- Moussaka Eggplant (v)
- Potato Harra (v)
- Mix Mahashi (v)
- Fasulia w/ Tomato (v)
- Baked Pasta Bashamel (v)
- Shaerya Rice
- Koshari Rice
- Emirati Chicken/Lamb Biryani
- Chicken Muhammara
- Kebbah Bil Laban

Beef/ Chicken

- Chicken Mashuey
- Chicken Fareed
- Chicken Margo
- Chicken Harees
- Char Grilled Chicken
- Samak Harra
- Samak Mashway
- Oven Roast Samak
- Samak Tagine
- Mix Grill (Chicken/Beef)
- Bamia w/ Lamb/Beef
- Fasulia w/ Lamb/Beef
- Beef /Lamb Tagine
- Roasted Leg of Lamb
- Lamb Fareed
- Lamb Margo
- Lamb Harees
- Chicken/ Lahem Oози
- Chicken/ Lahem Maclouba
- Chicken/ Lahem Machbous
- Chicken Kabsa
- Chicken/ Lahem Mandi



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Indian Mains

Indian Mains

- Methi Mutter Malai (v)
- Veg Pulao (v)
- Veg Biryani (v)
- Kashmiri Pulao (v)
- Green peas Pulao (v)
- Veg Kadai (v)
- Veg Kolhapuri (v)
- Corn Kofta Curry (v)
- Mushroom Vinda Aloo (v)
- Paneer Butter Masala (v)
- Paneer Achari (v)
- Shahi Kadai Paneer (v)
- Aloo Mutter (v)
- Aloo Baingon (v)
- Aloo Bhendi (v)
- Palak Corn (v)
- Yanni Katharika Curry (v)
- Mix Veg Curry (v)
- Pumpkin Kuttu (v)
- Kadi Pakoda (v)
- Goan Fish Curry
- Pudhina Fish Curry
- Amritsari Fish Curry
- Goan Prawn Curry
- Alapi Aloo Wedges (v)
- Baingan peanut Masala (v)

Meat/ Chicken

- Chicken Curry
- Chicken Kadai
- Chicken Handi
- Chicken Hyderabad
- Chicken Achari
- Chicken Mughlai
- Chicken Korma
- Chicken Tikka Masala
- Butter Chicken
- Chicken Bhuna Masala
- Chicken Vinda Aloo
- Chicken Chetinadu
- Mutton Keema
- Mutton Rogan Josh
- Mutton Curry
- Mutton Kadai
- Mutton Hyderabad
- Mutton Mughlai
- Mutton Korma
- Chicken Biryani
- Mutton Biryani
- Fish Biryani
- Chicken/Mutton Dum Biryani
- Chicken/Mutton Pulao
- Haleem
- Nalli Nihari



Asian Mains

THAI Mains

- Pad Thai (v)
- Vegetable Kottu (v)
- Young Jackfruit Curry (v)
- Egg/Chicken Kottu
- Devil Chicken/Shrimp
- Spicy Fish Curry
- Sri Lankan Chicken Curry
- Fried Fish w/ Tamarind sauce
- Beef Bamboo shoot Curry
- Thai Green Curry (veg/chicken)
- Thai Red Curry (veg/chicken)

CHINESE Mains

- Hakka Noodles (v)
- Singaporean Noodles (v)
- Hongkong Noodles (v)
- American Chop Swey (v)
- Potato w/Hunan (v)
- Veg Manchurian (v)
- Sweet & Sour Chicken/Fish/Veg
- Kung Pao Chicken
- Beef/Chicken/Fish/Veg Oyster
- Sauce
- Chicken/Fish/Veg Schezwan
- Black Bean Chicken / Fish
- Beef /Chicken /Fish Chilli

Beef/ Chicken

- Monggo/Pancit Guisado (v)
- Ginataang Kalabasa (v)
- Vegetable Chopsuey (v)
- Pinakbet (v)
- Stir Fry Vegetables (v)
- Chicken Pastel
- Chicken/Fish Adobo
- Chicken Bicol Express
- Chicken Afritada
- Chicken Sisig
- Chicken w/ BBQ
- Chicken Tinola
- Chicken Inasal
- Chicken Curry
- Veggies with Quail Egg
- Fish Escabache
- Fish Sarciado
- Veg Sippo w/ Shrimp
- Pineapple Chicken
- Beef Calderita
- Beef Bicol Express
- Beef Pochero
- Beef Menudo
- Beef Bulalo
- Beef Kare-Kare
- Beef Mechado
- Beef Stir Fry



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Sandwiches

- **Toasted Panini**

Chicken breast / Cheese / Salmon /
Tomato & mozzarella / Tuna / Turkey

- **Smoked Salmon and Cream Cheese Bagel**

- **Focaccia Bread**

With Tomato, Mozzarella and Taggiasche
Olives

- **Italian Wraps in Pesto**

Chargrilled Vegetables, Mustard Beetroot
Sprouts

- **Vegetarian Quiche Tarts**

- **Mini pita bread sandwich**

Chicken breast / Cheese / Salmon /
Tomato & mozzarella / Tuna / Turkey

- **Finger sandwich (lightly toasted / 2 layers / cut in half / no crust)**

Chicken breast / Cheese / Salmon /
Tomato & mozzarella / Tuna / Turkey

- **Club sandwich (lightly toasted / 3 layers / cut in 4 / no crust)**

Chicken breast / Cheese / Salmon /
Tomato & mozzarella / Tuna / Turkey



Full meal tray

To be served Hot or Cold (including: starter, main course, side dish, fruit/dessert).

- **Fish VIP Lunch box**

- **Meat VIP Lunch box**

- **Vegetarian VIP Lunch box**

- **Fish Crew Lunch Box**

- **Meat Crew Lunch Box**

- **Vegetarian Crew Lunch Box**

*Contact Us for any special requirements/orders

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Desserts

- **Triple Choccolate**

Chocolate sponge cake, milky chocolate mousse, white chocolate centre, dark chocolate couverture.

- **Passion Fruit**

Plain sponge cake, passion fruit and white chocolate mousse, glazed with a passion fruit coulis.

- **Apple Tart**

Shortcrust pastry filled with apples and custard cream, topped with crumble.

- **Rocher by Loddo**

Shortcrust tart, creamy hazelnut, white chocolate and hazelnut ganache, covered with crunchy milk chocolate and hazelnut.

- **Choccomoka**

Chocolate sponge cake, chocolate and coffee mousse, glazed with a dark chocolate couverture.

- **Myrtle**

Plain sponge cake, myrtle mousse with a white chocolate mousse centre.

- **Cheesecake**

Crumbled shortcake pastry, cream cheese mousse, topped with a raspberry gelé



Desserts

- **Chocolate and Orange Delice**

Seville orange marmalade and segments

- **Baked Blueberry Cheesecake**

Vanilla and blueberry continental style cheesecake with a berry coulis

- **Passion Fruit and Elderflower Tart**

Mango sorbet

- **Crème Brûlée**

Madagascan vanilla and tonka bean cream baked in a ramekin with a vanilla tuille

- **Tiramisu**

Layers of espresso soaked biscuit sponge and Marsala flavoured cream with chocolate shavings

- **Apple Crumble**

Mascarpone ice cream

- **Rhubarb Parfait**

Layers of rhubarb jelly and custard with poached rhubarb and meringue

- **Assiette Gourmand**

Chefs selection of three of our miniature desserts

- **Tropical Fruit**

Lime and coconut sorbet, papaya mousse, pineapple and passion fruit curd with caramelised banana

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ON-BOARD SUPPLIES

- **International Printed Newspapers**
International Newspapers from all around the world
International Magazine
- **Flowers**
Small arrangement
Medium arrangement
Large arrangement
Rose (long stem)

Essentials

- **Box of organic tea**
- **Coffee**
- **Ice bag (1kg)**
- **Dry Ice**



Soft Drinks

- **We are stocking a large range of soft drinks ranging from Fiji Water to Dr Peppers,**
Feel free to contact us
- **Flowers**
Small arrangement
Medium arrangement
Large arrangement
Rose (long stem)

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