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# INFLIGHT MENU

GOURMET CATERING & AVIATION CONCIERGE



# PASSION & GASTRONOMY

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Welcome aboard. Al Tamaar presents a curated culinary journey designed for the most discerning palates. Our team of internationally trained chefs prepare every dish with the freshest ingredients, sourced from premium suppliers across the globe.

From Middle Eastern delicacies to Japanese Omakase, from French haute cuisine to comfort classics — every meal is tailored to your desires and prepared to the highest standards of food safety and excellence.

All our meats are Halal certified. We accommodate all dietary requirements including gluten-free, vegan, kosher, and allergen-specific preparations with advance notice.

HACCP CERTIFIED • HALAL ASSURED • ISO 22000

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Orders: [inflight@altamaar.com](mailto:inflight@altamaar.com)

Advance orders recommended 24–48 hours prior to departure

# CONTINENTAL BREAKFAST

*A refined selection to begin your journey*

## Freshly Baked Croissants

Classic butter, almond & chocolate

## Brioche

Warm brioche with house-made preserves

## Danish Pastry Selection

Apple, cherry & cream cheese

## Almond Croissant

Filled with frangipane cream

## Pain au Chocolat

Flaky pastry with Belgian dark chocolate

## Fresh Berries Bowl

Seasonal strawberries, blueberries, raspberries

## Granola Parfait

House granola, Greek yoghurt, honeycomb

## Artisan Jam Selection

Fig, apricot, sour cherry, orange marmalade

## Smoked Salmon Bagel

Cream cheese, capers, red onion, dill

## Avocado Toast

Sourdough, poached egg, chilli flakes, lime

## Cheese & Fruit Plate

Gruyère, Brie, seasonal fruits

## Honeycomb & Butter

Raw honeycomb with Normandy butter

## Fresh Fruit Platter

Exotic tropical and seasonal fruits

## Bircher Muesli

Overnight oats with apple and toasted almonds

## Pancake Stack

Buttermilk pancakes, maple syrup, berries

## French Toast

Brioche, vanilla custard, berry compote





# HOT BREAKFAST

*Prepared fresh aboard your aircraft*

## **Eggs Benedict**

Poached eggs, hollandaise, English muffin

## **Eggs Royale**

Smoked salmon, poached eggs, hollandaise

## **Truffle Scrambled Eggs**

Free-range eggs with black truffle shavings

## **Omelette — Classic**

Fines herbes, Gruyère, ham or mushroom

## **Mushroom & Gruyère Omelette**

Wild mushrooms, aged Gruyère

## **Shakshuka**

Spiced tomato sauce, poached eggs, za'atar

## **Croque Madame**

Ham, Gruyère, béchamel, fried egg

## **Avocado & Poached Eggs**

Sourdough, dukkah, lemon oil

## **Belgian Waffles**

Pearl sugar waffles, Chantilly, berries

## **Steel-Cut Oatmeal**

Scottish oats, brown sugar, dried fruits

## **Full English**

Eggs, bacon, sausage, beans, mushrooms, toast

## **Breakfast Burrito**

Scrambled eggs, chorizo, avocado, salsa

## **Smoked Salmon Platter**

Blinis, crème fraîche, capers, lemon

## **Turkish Eggs — Çilbir**

Poached eggs, garlic yoghurt, Aleppo butter

## **Pancakes with Berries**

Fluffy American pancakes, maple, compote

## **Grilled Halloumi Plate**

With vine tomatoes, za'atar, olive oil

# HEALTHY & LIGHT

*Nourishing choices for the discerning traveller*

## **Açaí Bowl**

Frozen açaí, granola, banana, bee pollen

## **Chia Pudding**

Coconut milk, passion fruit, toasted coconut

## **Green Smoothie Bowl**

Spinach, avocado, mango, hemp seeds

## **Quinoa Porridge**

Warm quinoa, almond milk, cinnamon, berries

## **Bircher Muesli**

Overnight oats, grated apple, hazelnuts

## **Matcha Latte Bowl**

Ceremonial matcha, coconut cream, granola

## **Overnight Oats**

Rolled oats, chia, almond butter, honey

## **Fresh Pressed Juice Selection**

Orange, green detox, carrot-ginger, beet

## **Smoothie Flight**

Berry, mango, green — three mini smoothies

## **Avocado & Seed Toast**

Multigrain, pumpkin seeds, microgreens

## **Poké Bowl**

Tuna or salmon, edamame, pickled ginger, rice

## **Grilled Chicken Salad**

Romaine, avocado, cherry tomatoes, citrus dressing

## **Vegetable Crudités**

Hummus, baba ganoush, labneh

## **Detox Salad**

Kale, quinoa, avocado, lemon-tahini

## **Protein Power Bowl**

Grilled salmon, brown rice, steamed greens

## **Fresh Coconut Water**

Young Thai coconut, served chilled





# MIDDLE EASTERN CUISINE

*Authentic flavours from the heart of the Levant*

## **Hummus Beiruti**

Tahini, warm chickpeas, olive oil, pine nuts

## **Fattoush**

Crisp vegetables, sumac, pomegranate, pita

## **Tabbouleh**

Fine bulgur, parsley, mint, tomato, lemon

## **Fatayer**

Spinach, cheese and lamb-filled pastries

## **Kibbeh Nayyeh**

Raw lamb tartare, bulgur, mint, olive oil

## **Muhammara**

Roasted red pepper & walnut dip

## **Baba Ganoush**

Charred aubergine, tahini, pomegranate seeds

## **Foul Medames**

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

## **Manousheh**

Za'atar flatbread with labneh and tomato

## **Lamb Kofta**

Spiced lamb skewers, garlic yoghurt

## **Chicken Shawarma Plate**

Marinated chicken, pickles, toum, rice

## **Lamb Ouzi**

Slow-roasted lamb, spiced rice, nuts

## **Warak Enab**

Stuffed vine leaves with rice and herbs

## **Mixed Grill Platter**

Lamb chops, shish taouk, kofta, grilled vegetables

## **Labneh**

Strained yoghurt, olive oil, dried mint

## **Knafeh**

Warm cheese pastry, orange blossom syrup

## **Baklava Selection**

Pistachio, walnut, cashew — house made

# TURKISH CUISINE

*From the grand kitchens of Istanbul*

## Adana Kebab

Hand-minced lamb, charcoal-grilled, with lavash

## Beyti Kebab

Wrapped lamb kebab, yoghurt, tomato butter

## Çiğ Köfte

Spiced raw bulgur rolls, pomegranate, lettuce

## Hünkâr Beğendi

Braised lamb on smoky aubergine purée

## İskender Kebab

Döner on pide, tomato butter, yoghurt

## Ali Nazik

Smoked aubergine, garlic yoghurt, lamb mince

## Karışık Izgara

Mixed grill — lamb chops, chicken, köfte, adana

## Menemen

Turkish scrambled eggs, peppers, tomato, spices

## Gözleme

Handmade flatbread, spinach & feta or lamb

## Manti

Turkish dumplings, garlic yoghurt, sumac butter

## Pide

Turkish flatbread with cheese, sucuk or minced lamb

## Lahmacun

Thin lamb flatbread, parsley, lemon, sumac onions

## Mercimek Çorbası

Red lentil soup, lemon, dried mint

## Sigara Böreği

Crispy filo rolls, feta & parsley

## Sütlaç

Baked rice pudding, caramelised top

## Künefe

Shredded pastry, melted cheese, syrup, pistachios

## Turkish Tea & Coffee

Traditional çay and Türk kahvesi





# MOROCCAN CUISINE

*Royal flavours of the Maghreb*

## **Chicken Pastilla**

Crispy filo, shredded chicken, almonds, cinnamon

## **Kefta Tagine**

Spiced meatballs, tomato, poached eggs

## **Lamb Tagine**

Slow-cooked with preserved lemon & olives

## **Couscous Royal**

Seven-vegetable couscous, lamb, merguez, chicken

## **Lamb Mechoui**

Slow-roasted leg of lamb, cumin, salt

## **Chicken Tagine**

With preserved lemon, green olives, saffron

## **Zaalouk**

Smoky aubergine & tomato salad

## **Taktouka**

Roasted peppers & tomato, garlic, cumin

## **Briouats**

Crispy pastry parcels, lamb or cheese

## **Moroccan Mint Tea**

Gunpowder green tea, fresh mint, sugar

## **Harira**

Traditional tomato, lentil & chickpea soup

## **Chebakia**

Sesame flower cookies, honey, orange blossom

## **Rfissa**

Shredded msemen, lentils, chicken, fenugreek

## **Moroccan Salad Selection**

Carrot, beet, orange & olive medley

## **Mrouzia**

Sweet lamb tagine, almonds, raisins, honey

## **M'semen**

Layered Moroccan flatbread, honey & butter

# STARTERS & CANAPÉS

*Elegant beginnings for every occasion*

## Smoked Salmon Blinis

Crème fraîche, dill, salmon pearls

## Vol-au-Vents

Puff pastry, creamed mushroom or chicken

## Tuna Tartare

Soy-sesame, avocado mousse, crispy wonton

## Ceviche

Sea bass, tiger's milk, red onion, coriander

## Prawn Cocktail

Tiger prawns, Marie Rose, baby gem

## Vitello Tonnato

Chilled veal, tuna sauce, capers, rocket

## Beef Carpaccio

Wagyu, truffle oil, Parmesan, rocket

## Foie Gras Torchon

Sauternes jelly, toasted brioche

## Lobster Medallions

Butter-poached, micro herbs, champagne

## Duck Rillettes

Confit duck, cornichons, sourdough

## Scallop Crudo

Yuzu, ginger, pomegranate, olive oil

## Bruschetta Trio

Tomato basil, mushroom truffle, prawn

## Lobster Bisque Shots

Rich bisque, crème fraîche, chives

## Cheese Gougères

Warm Gruyère choux puffs

## Mini Wagyu Sliders

Truffle aioli, caramelised onion

## Oysters

Half-shell, mignonette, lemon (upon request)





# CAVIAR

*Available upon 48-hour advance request*

## **Oscietra Caviar**

Served with traditional garnishes

## **Traditional Accompaniments**

Blinis, crème fraîche, chopped egg, chives

## **Beluga Caviar**

The finest Huso huso, served simply

## **Mother of Pearl Service**

Served on ice with mother-of-pearl spoons

## **Sevruga Caviar**

Intense flavour, small grey pearls

## **Champagne Pairing**

Dom Pérignon or Krug Grande Cuvée

## **Caviar Tasting Flight**

Trio of Beluga, Oscietra & Sevruga

## **Caviar & Lobster**

Butter-poached lobster tail, Oscietra

# SOUPS

*Crafted with care, served with precision*

## Lobster Bisque

Rich shellfish broth, crème fraîche, chives

## Tom Kha Gai

Thai coconut-galangal chicken soup

## Vichyssoise

Chilled leek & potato, truffle oil

## Cream of Asparagus

White asparagus, Parmesan crisp

## Roasted Tomato & Basil

San Marzano, crème fraîche, croutons

## Pumpkin Velouté

Roasted butternut, sage cream, pepitas

## Clear Consommé

Double-clarified beef, julienne vegetables

## French Onion Gratinée

Caramelised onion, Gruyère croûton

## Moroccan Harira

Tomato, lentil, chickpea, fresh coriander

## Gazpacho

Andalusian chilled tomato, cucumber, olive oil

## Mushroom Velouté

Wild mushroom, truffle, thyme cream

## Minestrone

Seasonal vegetables, borlotti beans, pesto

## Sweet Corn Chowder

Corn, potato, smoked bacon, cream

## Lentil Soup

Red lentils, cumin, lemon, grilled bread

## Miso Soup

Dashi, silken tofu, wakame, spring onion





# SALADS

*Garden-fresh, artfully composed*

## Niçoise

Seared tuna, green beans, egg, olives, anchovy

## Burrata & Peach

Creamy burrata, grilled peach, basil, balsamic

## Waldorf

Apple, celery, walnut, grape, tarragon cream

## Quinoa & Pomegranate

Roasted vegetables, herbs, tahini dressing

## Grilled Halloumi

Watermelon, mint, sumac vinaigrette

## Watermelon & Feta

Fresh mint, black olive, red onion

## Asian Slaw

Mango, sesame, peanut, lime, chilli

## Cobb Salad

Chicken, avocado, bacon, egg, blue cheese

## Caesar Salad

Romaine, aged Parmesan, croutons, anchovy

## Fattoush

Crispy pita, radish, sumac, pomegranate molasses

## Grilled Octopus Salad

Potato, olive, cherry tomato, lemon

## Beetroot & Goat Cheese

Roasted beets, whipped chèvre, walnuts

## Caprese

Buffalo mozzarella, vine tomato, basil oil

## Green Goddess

Mixed greens, avocado, herb dressing, seeds

## Lobster Salad

Butter-poached, citrus, fennel, herbs

# SANDWICHES & WRAPS

*Crafted for comfort at any altitude*

## **Croque Monsieur**

Ham, Gruyère, béchamel, Dijon

## **Lobster Roll**

Butter-poached lobster, brioche, lemon mayo

## **Wagyu Burger**

Truffle aioli, aged cheddar, brioche bun

## **Club Sandwich**

Triple-decker, chicken, bacon, egg, lettuce

## **Tuna Melt**

Yellowfin tuna, aged cheddar, sourdough

## **Grilled Vegetable Focaccia**

Courgette, pepper, pesto, mozzarella

## **Smoked Salmon Wrap**

Cream cheese, capers, rocket, lemon

## **Steak Sandwich**

Wagyu sirloin, rocket, horseradish, ciabatta

## **Chicken Caesar Wrap**

Grilled chicken, Parmesan, romaine, anchovy

## **Prawn Po'Boy**

Crispy prawns, remoulade, pickles, brioche

## **BLT Deluxe**

Thick-cut bacon, vine tomato, baby gem, aioli

## **Egg & Truffle Sandwich**

Free-range egg mayo, black truffle, brioche

## **Falafel Wrap**

Herb falafel, tahini, pickled turnip, salad

## **Croque Madame**

Croque Monsieur topped with fried egg

## **Finger Sandwich Selection**

Cucumber, salmon, egg, coronation chicken





## MAIN COURSES – MEAT

*Prime cuts, masterfully prepared*

### Wagyu Tomahawk Steak

A5 grade, bone-in, béarnaise, truffle fries

### Beef Wellington

Fillet, mushroom duxelles, puff pastry, red wine jus

### Rack of Lamb Provençal

Herb-crusted, ratatouille, rosemary jus

### Lamb Shank

Slow-braised, root vegetable mash, gremolata

### Duck Breast

Pan-roasted, cherry sauce, fondant potato

### Veal Milanese

Golden-crumbed cutlet, rocket, cherry tomato

### Chicken Supreme

Stuffed with morels, cream sauce, asparagus

### Filet Mignon

Centre-cut, peppercorn sauce, dauphinoise

### Lamb Cutlets

Grilled, mint pesto, crushed new potatoes

### Osso Buco

Braised veal shank, saffron risotto, gremolata

### Beef Tenderloin

Roasted, foie gras, Périgueux sauce

### Roast Chicken

Free-range, lemon, herbs, roasted vegetables

### Lamb Kofta Platter

Spiced lamb, hummus, tabbouleh, flatbread

### T-Bone Steak

Dry-aged, Café de Paris butter, watercress

### Venison Loin

Pan-seared, blackberry jus, celeriac purée

# MAIN COURSES – SEAFOOD

*The finest catch, ocean to table*

## **Dover Sole Meunière**

Whole sole, brown butter, capers, lemon

## **Miso-Glazed Black Cod**

Den miso marinade, pickled ginger

## **Lobster Thermidor**

Gratin of lobster, mustard, Gruyère

## **Grilled Octopus**

Charred, fingerling potato, chimichurri

## **Pan-Seared Tuna**

Sesame-crusted, wasabi, soy reduction

## **Tiger Prawn Scampi**

Garlic butter, white wine, linguine

## **Bouillabaisse**

Provençal fish stew, rouille, gruyère toast

## **Sea Bass Fillet**

Crispy skin, crushed peas, beurre blanc

## **Salmon en Croûte**

Atlantic salmon, spinach, puff pastry

## **Grilled Swordfish**

Salsa verde, roasted Mediterranean vegetables

## **Prawn Tempura**

Light batter, tentsuyu dipping sauce

## **Whole Grilled Sea Bream**

Herbs, olive oil, lemon, capers

## **Fish & Chips**

Beer-battered cod, hand-cut chips, tartare

## **Crab Cakes**

Jumbo lump crab, remoulade, micro greens

## **Shrimp Risotto**

Carnaroli rice, saffron, mascarpone





# PASTA & RISOTTO

*Handmade with the finest Italian tradition*

## **Cacio e Pepe**

Tonnarelli, Pecorino Romano, black pepper

## **Pappardelle al Ragù**

Slow-cooked Bolognese, Parmigiano

## **Truffle Gnocchi**

Potato gnocchi, black truffle cream, sage

## **Seafood Linguine**

Clams, mussels, prawns, cherry tomato

## **Penne Arrabbiata**

Spicy tomato, garlic, chilli, fresh basil

## **Mushroom Tagliatelle**

Wild mushrooms, thyme, Parmesan cream

## **Risotto al Tartufo**

Carnaroli, black truffle, aged Parmesan

## **Lobster Ravioli**

Fresh pasta, lobster filling, bisque sauce

## **Spaghetti alle Vongole**

Clams, white wine, garlic, parsley

## **Risotto ai Funghi Porcini**

Porcini mushrooms, thyme, butter

## **Carbonara**

Guanciale, egg yolk, Pecorino, black pepper

## **Lasagne**

Layers of fresh pasta, ragù, béchamel

## **Orecchiette**

Broccoli rabe, Italian sausage, chilli

## **Risotto Milanese**

Saffron risotto, bone marrow, gremolata

## **Tortellini in Brodo**

Hand-folded, Parmesan broth, herbs

# ITALIAN CUISINE

*La bella vita — curated Italian classics*

## **Osso Buco alla Milanese**

Braised veal shank, saffron risotto

## **Saltimbocca alla Romana**

Veal, prosciutto, sage, white wine

## **Vitello Tonnato**

Chilled veal, tuna-caper sauce

## **Bruschetta Selection**

Tomato-basil, mushroom, nduja, burrata

## **Burrata Caprese**

Pugliese burrata, heritage tomato, basil oil

## **Arancini**

Crispy risotto balls, ragù, mozzarella

## **Melanzane alla Parmigiana**

Layered aubergine, tomato, mozzarella

## **Branzino al Forno**

Whole roasted sea bass, olives, tomato

## **Pollo alla Cacciatora**

Hunter-style chicken, tomato, olives, herbs

## **Beef Tagliata**

Sliced ribeye, rocket, Parmesan, balsamic

## **Fritto Misto**

Crispy fried seafood & vegetables, lemon

## **Carpaccio di Manzo**

Wagyu beef, truffle oil, rocket, Parmesan

## **Tiramisu**

Mascarpone, espresso, Savoiardi, cocoa

## **Panna Cotta**

Vanilla bean, berry coulis, pistachio

## **Affogato**

Vanilla gelato, hot espresso, amaretti

## **Italian Cheese Selection**

Parmigiano, Gorgonzola, Pecorino, mostarda





# VEGETARIAN

*Plant-forward, flavour-first*

## Ratatouille

Provençal vegetables, herb oil, basil

## Mushroom Wellington

Wild mushrooms, spinach, puff pastry

## Stuffed Bell Peppers

Quinoa, feta, herbs, tomato sauce

## Cauliflower Steak

Roasted, tahini, pomegranate, za'atar

## Vegan Buddha Bowl

Sweet potato, chickpeas, avocado, tahini

## Tofu Katsu

Crispy panko tofu, Japanese curry, rice

## Aubergine Moussaka

Layered aubergine, tomato, béchamel

## Risotto Primavera

Seasonal vegetables, herbs, Parmesan

## Vegetable Tagine

Root vegetables, preserved lemon, couscous

## Spinach & Ricotta Ravioli

Sage brown butter, pine nuts

## Paneer Tikka

Chargrilled paneer, mint chutney

## Grilled Vegetable Platter

Courgette, aubergine, peppers, halloumi

## Wild Mushroom Stroganoff

Porcini, sour cream, herbed rice

## Sweet Potato Curry

Coconut, spinach, chickpeas, naan

## Falafel Plate

Herb falafel, hummus, tabbouleh, flatbread

# INDIAN CUISINE

*Aromatic spices, refined preparations*

## Lamb Rogan Josh

Slow-braised Kashmiri lamb, aromatic spices

## Fish Curry

Goan-style, coconut, tamarind, curry leaves

## Aloo Gobi

Potato, cauliflower, turmeric, cumin seeds

## Palak Paneer

Spinach, fresh paneer, garam masala

## Tandoori Chicken

Yoghurt-marinated, charcoal-cooked

## Chicken Tikka Masala

Tandoori chicken, creamy tomato sauce

## Butter Chicken

Makhani sauce, cream, fenugreek, naan

## Lamb Biryani

Basmati, saffron, caramelised onions, raita

## Prawn Malai Curry

Tiger prawns, coconut cream, mustard seeds

## Dal Makhani

Black lentils, butter, cream, slow-cooked 24h

## Samosa

Spiced potato & pea, tamarind chutney

## Naan Bread Selection

Plain, garlic, cheese, keema

## Gulab Jamun

Warm milk dumplings, rose-cardamom syrup

## Mango Lassi

Alphonso mango, yoghurt, cardamom

## Chicken Korma

Cashew cream, saffron, mild spices

## Paneer Tikka

Chargrilled, mint-coriander chutney





# JAPANESE CUISINE

*Precision, purity, seasonal harmony*

## Wagyu Nigiri

A5 Wagyu, seared, truffle soy, gold leaf

## Chicken Katsu

Panko-crusted, tonkatsu sauce, shredded cabbage

## Dragon Roll

Eel, avocado, cucumber, unagi sauce

## Salmon Teriyaki

Glazed Atlantic salmon, mirin, sesame

## Sashimi Platter

Tuna, salmon, hamachi, sea bream

## Maki Selection

California, spicy tuna, salmon avocado

## Tempura Udon

Prawn tempura, hot dashi broth, scallion

## Agedashi Tofu

Crispy silken tofu, dashi, bonito

## Chirashi Bowl

Assorted sashimi over seasoned sushi rice

## Tonkotsu Ramen

Pork bone broth, chashu, nori, egg

## Miso Ramen

Rich miso broth, chashu pork, ajitama egg

## Matcha Cheesecake

Japanese-style, light, ceremonial matcha

## Gyoza

Pan-fried dumplings, pork, ginger, ponzu

## Mochi Ice Cream

Matcha, black sesame, yuzu, strawberry

## Edamame

Steamed, sea salt or truffle salt

## Japanese Whisky Selection

Yamazaki, Hakushu, Nikka — curated

# ASIAN CUISINE

*Vibrant flavours from across the East*

## **Pad Thai**

Rice noodles, tiger prawn, peanut, lime, tamarind

## **Green Curry**

Thai basil, coconut, bamboo, jasmine rice

## **Peking Duck**

Crispy skin, hoisin, pancakes, spring onion

## **Dim Sum Selection**

Har gow, siu mai, char siu bao, cheong fun

## **Tom Yum Goong**

Hot & sour prawn soup, lemongrass, galangal

## **Satay Chicken**

Chargrilled skewers, peanut sauce, rice

## **Massaman Curry**

Slow-braised beef, potato, peanut, coconut

## **Vietnamese Pho**

Aromatic beef broth, rice noodles, herbs

## **Nasi Goreng**

Indonesian fried rice, satay, fried egg, prawn crackers

## **Kung Pao Chicken**

Sichuan peppercorn, peanuts, dried chilli

## **Spring Rolls**

Crispy or fresh rice paper, sweet chilli

## **Black Pepper Crab**

Singapore-style, Tellicherry pepper

## **Korean Bibimbap**

Rice, vegetables, gochujang, fried egg

## **Laksa**

Coconut curry noodle soup, prawns, tofu puffs

## **Mango Sticky Rice**

Thai sweet sticky rice, fresh mango, coconut cream





# CHILDREN'S MENU

*Little travellers, big appetites*

## **Mac & Cheese**

Creamy cheddar pasta, golden breadcrumb top

## **Chicken Tenders**

Crispy chicken strips, ketchup, honey mustard

## **Mini Beef Sliders**

Tiny burgers, cheese, soft bun

## **Fish Fingers & Chips**

Golden cod fingers, hand-cut chips

## **Cheese Pizza**

Margherita, fresh mozzarella, basil

## **Spaghetti Bolognese**

Classic meat sauce, Parmesan

## **Grilled Chicken & Rice**

Tender chicken breast, buttered rice

## **Pancake Stack**

Buttermilk pancakes, maple, banana

## **PB&J Sandwich**

Peanut butter, strawberry jam, white bread

## **Fruit Salad**

Seasonal fruits, honey drizzle

## **Cheese Quesadilla**

Warm tortilla, melted cheddar, sour cream

## **Chicken Noodle Soup**

Warm broth, noodles, vegetables

## **Mini Hot Dogs**

Beef franks, soft bun, ketchup

## **Ice Cream Sundae**

Vanilla, chocolate, whipped cream, sprinkles

## **Fresh Fruit Smoothie**

Banana, strawberry, yoghurt blend

# DESSERTS

*Sweet indulgences to conclude your journey*

## Chocolate Fondant

Warm Valrhona centre, vanilla ice cream

## Crème Brûlée

Tahitian vanilla, caramelised sugar

## Tiramisu

Mascarpone, espresso, Savoiardi, cocoa

## Tarte Tatin

Caramelised apple, puff pastry, crème fraîche

## Baklava Selection

Pistachio, walnut, honey syrup

## Panna Cotta

Vanilla bean, seasonal berry coulis

## Mille-feuille

Caramelised pastry, vanilla cream, fondant

## Cheese Soufflé

Twice-baked, Grand Marnier, orange zest

## Lemon Tart

Crisp pastry, lemon curd, Italian meringue

## Opera Cake

Layers of almond, coffee, chocolate ganache

## Kunefe

Shredded pastry, melted cheese, syrup, pistachio

## Affogato

Vanilla gelato, double espresso

## Fresh Berry Pavlova

Crisp meringue, cream, seasonal berries

## Dark Chocolate Truffles

Valrhona, sea salt, cocoa dusted

## Fruit Sorbet Trio

Mango, passion fruit, raspberry

## Gulab Jamun

Warm milk dumplings, rose-cardamom syrup





# CHEESE, FRUIT & SIDES

*Accompaniments to elevate every course*

## **International Cheese Board**

Brie, Comté, Stilton, Manchego, fig compote

## **Sautéed Green Beans**

Almonds, lemon, garlic, olive oil

## **Artisan Bread Basket**

Sourdough, walnut, olive, grissini

## **Mashed Potatoes**

Butter, cream, white truffle option

## **Fresh Fruit Platter**

Exotic & seasonal fruits, mint

## **Creamed Spinach**

Nutmeg, cream, garlic

## **Dried Fruit & Nut Selection**

Dates, figs, almonds, pistachios, cashews

## **Wild Rice Pilaf**

Herbs, toasted pine nuts, currants

## **Truffle Fries**

Hand-cut, truffle oil, Parmesan, chives

## **Olive & Pickle Selection**

Castelvetrano, Kalamata, cornichons

## **Dauphinoise Potatoes**

Cream, garlic, Gruyère, thyme

## **Mixed Leaf Salad**

Micro greens, herb vinaigrette

## **Steamed Asparagus**

Hollandaise or lemon butter

## **Roasted Root Vegetables**

Seasonal roots, herbs, olive oil

## **Grilled Corn**

Butter, chilli, lime, Parmesan

# BEVERAGES

*From sunrise to sunset — curated refreshments*

## Freshly Squeezed Juices

Orange, grapefruit, apple, carrot, watermelon

## Smoothie Selection

Berry, tropical, green detox, mango

## Artisan Coffee

Espresso, cappuccino, flat white, pour-over

## Tea Selection

English Breakfast, Earl Grey, green, chamomile

## Moroccan Mint Tea

Gunpowder green, fresh mint, traditional service

## Turkish Coffee

Traditional Türk kahvesi, copper cezve

## Hot Chocolate

Valrhona, steamed milk, marshmallow

## Matcha Latte

Ceremonial grade, oat or whole milk

## Sparkling Water

San Pellegrino, Perrier, Voss

## Still Water

Evian, Fiji, Acqua Panna

## Soft Drinks

Coca-Cola, ginger ale, tonic, lemonade

## Coconut Water

Fresh young coconut, chilled

## Kombucha

Ginger, berry, citrus — probiotic

## Milkshakes

Vanilla, chocolate, strawberry, salted caramel



# SPECIAL DIETARY

*Tailored to every guest's needs*

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## **Gluten-Free Options**

All dishes adaptable — please advise crew

## **Diabetic-Friendly**

Low-sugar, controlled-carb options

## **Dairy-Free Options**

Plant-based alternatives available throughout

## **Nut-Free**

Nut-free preparations — please notify allergies

## **Vegan Menu**

Full vegan menu available upon 24h request

## **Keto & Low-Carb**

High-fat, low-carb meals available

## **Halal Certified**

All meat sourced from certified Halal suppliers

## **Baby & Infant**

Puréed meals, warm milk, baby food

## **Kosher Options**

Available upon 48h advance request

## **Raw & Living Food**

Raw vegan, cold-pressed, sprouted

## **Low-Sodium**

Heart-healthy preparations on request

## **Religious Observance**

Fasting meals, specific dietary law compliance

# CONCIERGE & SPECIAL REQUESTS

*Your wish is our command*

## **Birthday & Celebration Cakes**

Custom cakes, 48h advance notice

## **Floral Arrangements**

Fresh flowers for cabin decoration

## **Fine Wine & Champagne**

Dom Pérignon, Krug, Pétrus, Opus One

## **Cigar Selection**

Cuban & Dominican — ground service only

## **Gift Hampers**

Curated luxury hampers for any occasion

## **Private Chef Service**

Onboard chef for flights over 6 hours

## **Custom Menu Design**

Bespoke menus tailored to your preferences

## **Themed Dining**

Japanese Omakase, Italian, French, Moroccan

## **Crew Meals**

Separate crew meal service available

## **Newspaper & Magazines**

International press, pre-loaded tablets

## **Special Occasion Setup**

Anniversaries, proposals, milestone events

## **Dietary Consultation**

Nutritionist-approved menu planning

## **Premium Spirits**

Macallan, Louis XIII, Hennessy Paradis

## **Artisan Chocolate Box**

Pierre Marcolini, Ladurée, La Maison du Chocolat





AL TAMAAR

GOURMET INFLIGHT CATERING

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& AVIATION CONCIERGE SERVICES

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