

P R E S E N T I N G



*Lifestyle*

M E N U S

L O N D O N , E N G L A N D

Summer & Autumn 2018

Winter & Spring 2019

*What is your  
culinary lifestyle?* <sup>SM</sup>



## EXPERIENCE THE *London* LIFESTYLE

*Inspired by human emotion and fine art, the Air Culinaire Worldwide London Lifestyle Menus were designed to accentuate various ways of living in the London regions. The key to pleasurable eating is experiencing food that fits your state of mind. Whether your passengers are cultured, energetic, influential, or inspired by the beat of urban life, we have hand-crafted selections to fit these influences and more.*

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# STARTERS

## black pudding scotch egg

*served with piccalilli*

allergens: celery, dairy, eggs, gluten, mustard, sulphites | meal type: hot

## butternut squash arrancini

*with arrabiata mayonnaise*

allergens: dairy, eggs, gluten, sulphites | meal type: cold

## house-spiced buffalo wings

*served with celery, carrots and blue cheese dressing*

allergens: celery, dairy, mustard, sulphites | meal type: cold

## selection of indian appetizers

*choice of vegetable samosa, onion bhaji or potato pakora, served with mint raita and lime pickle*

allergens: eggs, dairy, gluten, mustard, peanuts, sulphites | meal type: cold

## vietnamese rice rolls

*choice of shrimp, shredded duck or vegetables*

allergens: celery, crustacians, sesame, soy, sulphites, peanuts | meal type: cold

# SHARING PLATES



## cheese selection

*artisan british cheese with mrs. darlington's chutney*

allergens: celery, dairy, gluten, mustard, nuts, sulphites | meal type: cold

## crudite selection

*crisp garden vegetables hand-selected by our market buyer and served with seasonal dips*

allergens: celery, dairy, eggs, lupin, mustard, nuts, sesame, sulphites | meal type: cold

## sandwich selection

*seasonal flavours on white, whole-grain and multi-seeded breads*

allergens: celery, crustacians, dairy, eggs, fish, gluten, lupin, mustard, sesame, shellfish, sulphites | meal type: cold

## seafood selection

*poached and smoked native seafood, blackend lemons and select dipping sauces*

allergens: crustacians, eggs, fish, molluscs, mustard | meal type: cold

## sliced fruit selection

*seasonal fruits hand-selected by our market buyer*

allergens: none | meal type: cold



# BREAKFAST

## american

*buttermilk pancakes with crispy bacon, coconut yoghurt and choice of maple syrup or berry compote*

allergens: dairy, eggs, gluten, sulphites | meal type: hot & cold

## continental

*selection of soft english cheese and suffolk charcuterie*

allergens: celery, dairy, gluten, mustard, sulphites | meal type: cold

## english

*cumberland sausage, smoked bacon, free-range scrambled eggs and sea salt-baked heirloom tomato*

allergens: dairy, eggs, gluten, sulphites | meal type: hot

## french

*selection of french viennoiseries served with unsalted butter and preserves*

allergens: eggs, gluten | meal type: cold

## vegan

*house-made vegan bircher muesli with seasonal fruit compote*

allergens: gluten, nuts, soy, sulphites | meal type: cold

# NON-ALCOHOLIC DRINKS

## juice

*choice of apple, grapefruit, mango, orange or pineapple*

## smoothie

*combination of apple, grapefruit, mango, orange and pineapple*

## soft drink

*330 ml coke®, diet coke®, fanta® or sprite®*

## tea

*choice of breakfast, darjeeling, earl grey, lady grey, rooibos and a selection of herb infusions*



# DESSERTS

## baked new york cheesecake

*rich cheesecake baked with crisp biscuit crumb and finished with seasonal fresh berries*

allergens: dairy, eggs, gluten, sulphites

## chocolate fudge cake

*light chocolate sponge cake filled with indulgent chocolate fudge*

allergens: dairy, eggs, gluten, sulphites

## raspberry crème brûlée

*rich brûlée custard baked with raspberries, topped with brown sugar caramel and served with a sharp lemon shortbread*

allergens: dairy, eggs, gluten, sulphites



## caramelised orange tart

*slow-baked tart with seville oranges, dusted with sugar and lightly-glazed*

allergens: dairy, eggs, gluten, sulphites

## dessert assiette

*desserts are specially-selected by our patisserie chef to suit the seasons*

allergens: dairy, eggs, gluten, sulphites

taste the culinary lifestyle  
**OF THE LONDON**  
*Regions*

*London Lifestyle Menus*





### fish cakes

*with saffron velouté*

allergens: celery, dairy, eggs, fish, gluten, mustard, sulphites | meal type: hot

### pie & mash

*seasonal pie served with creamed potatoes and seasonal vegetables*

allergens: dairy, eggs, gluten, sulphites | meal type: hot



### ploughman's platter

*selection of british charcuterie, cheese and pickles*

allergens: dairy, gluten, mustards, sulphites | meal type: cold

### portobello mushroom & halloumi burger

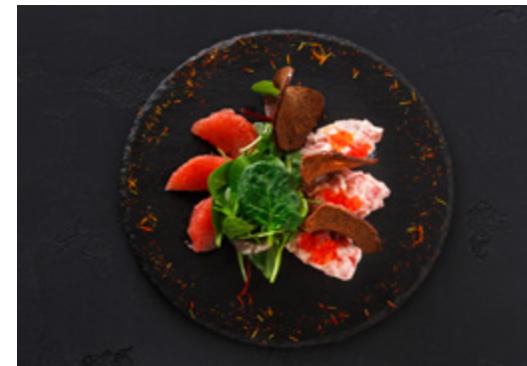
*grilled halloumi, thyme-roasted portobello mushroom in a toasted brioche bun*

allergens: dairy, eggs, gluten, sulphites | meal type: hot

### ribeye steak

*with confit tomato, grilled mushroom and lyonnaise potatoes*

allergens: celery, dairy, mustard, sulphites | meal type: hot



### smoked salmon

*served with traditional accompaniments*

allergens: dairy, fish, sulphites | meal type: cold

### warm onion tart

*with wooky hole cheddar, watercress and pickled walnuts*

allergens: dairy, eggs, gluten, nuts, sulphites | meal type: hot

## CLASSIC: *South London*

Home to Borough Market, and famous for one of Britain's favourite past times, the pub! Renowned the world over, the great British pub is not just a place to drink beer, wine, cider or even something a little bit stronger, it is a unique social centre.



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**chicken or lamb kabsah**

*rice cooked with carrots, onion, tomatoes, green peppers, chickpeas and cucumber salad*

**falafel**

*ground chickpeas, onion, parsley and ground cumin*

allergens: celery, gluten, sesame | meal type: hot

**harira soup**

*traditional moroccan soup with chickpeas, lentils, coriander and onions*

allergens: celery, gluten | meal type: hot

**sea bream**

*marinated in spices, grilled and served with arabic rice*

allergens: fish, gluten | meal type: hot



**shish taouk**

*chargrilled skewers of marinated chicken served with salad and arabic rice*

allergens: celery, gluten, sesame | meal type: hot & cold

**stuffed vine leaves**

*with rice, fresh mint, parsley, lemon juice and olive oil*

allergens: celery | meal type: cold

**vegetable bamia**

*okra cooked with garlic in a rich tomato sauce, seasoned with herbs and served with arabic rice*

allergens: celery, gluten | meal type: hot



**CULTURED:** *North London*

Home to Alexandra Palace, the North has long been a popular cultural destination, with its mix of performing and visual art venues and a vibrant bar and restaurant scene.



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**chili beef stir fry**  
 sautéed strips of fillet served with  
 whole-grain noodles and soy-glazed  
 seasonal vegetables

allergens: eggs, fish, gluten, sesame, soy, peanuts |  
 meal type: cold

**citrus chicken**  
 chicken marinated with lemon, garlic and thyme,  
 served with crushed new potatoes, heirloom and  
 tomato-parsley salad

allergens: sulphites | meal type: hot & cold

**miso & tofu broth**  
 clear broth with mushrooms, spring onions  
 and coriander

allergens: soy, sulphites | meal type: hot

**pesto salmon**  
 dry-roasted salmon and classic pesto, served with  
 spiraled courgette and tender stem broccoli

allergens: dairy, fish, nuts | meal type: hot

◆ ◆ ◆  
*“The man who can dominate  
 a London dinner table, can  
 dominate the world.”*

◆ ◆ ◆  
 - Oscar Wilde (1854-1900)

**superfood salad**  
 with broccoli, chickpeas, pumpkin seeds, feta cheese  
 and pomegranate dressing

allergens: dairy, nuts, sulphites | meal type: cold

**teriyaki salmon**  
 served with soy-flavoured brown rice and kale

allergens: fish, sesame, soy | meal type: hot

**warm sweet potato & quinoa salad**  
 seasonal salad with quinoa and sweet potatoes

allergens: sulphites | meal type: hot



## 12 **ENERGETIC:** *West London*

Home to some of the finest healthy eateries in London. Inspired by global cuisines and the intent to not compromise flavour when preparing dishes that promote health and wellness.



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**confit chicken breast**

*served with leek and wild mushroom risotto*

allergens: celery, dairy, sulphites | meal type: hot

**fillet of beef**

*28-day aged fillet served with foie gras rosti and heritage carrots, served in a red wine sauce*

allergens: celery, dairy, gluten, mustard | meal type: cold

**lobster tail**

*with smoked lobster emulsion and charred clementine*

allergens: crustaceans, dairy, egg, sulphites | meal type: hot

**pan-roasted hake**

*served with curried mussels, bombay potatoes and sea herbs*

allergens: dairy, fish, gluten, molluscs, sulphites | meal type: hot

**selection of canapés**

*seasonal handcrafted canapés*

allergens: please specify dietary requirements | meal type: cold

**smoked salmon press**

*with gin-pickled cucumber and burnt lemon gel*

allergens: dairy, fish, sulphites | meal type: hot

**soy-glazed cauliflower**

*with pickled peanuts, watercress and lime dressing*

allergens: peanuts, soy, sulphites | meal type: hot



**INFLUENTIAL:** *Central London*

Home to over 70 Michelin Star restaurants and some of the most prestigious hotels and businesses in the world. Only the finest cuisines are showcased in this district.



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**mini chicken shwarma**  
*grilled spiced chicken, tahini yoghurt and pickled vegetables wrapped in arabic flatbread*  
 allergens: dairy, gluten, sesame, sulphites |  
 meal type: hot

**mini soft shell fish tacos**  
*with creole-spiced grilled fish, pineapple chili salsa and sour cream*  
 allergens: dairy, fish, gluten, sulphites | meal type: cold

**beef and swiss sliders**  
*handcrafted beef patties with aged swiss cheese and kosher pickle*  
 allergens: dairy, gluten, mustard, sulphites |  
 meal type: hot

**steamed barbecue pork buns**  
*steamed and folded soft bread buns filled with slowly-braised barbecue pork*  
 allergens: celery, dairy, fish, gluten, soy, sulphites |  
 meal type: cold

**buttermilk chicken goujons**  
*fried buttermilk batter chicken with hot sauce and sour cream*  
 allergens: dairy, gluten, mustard, sulphites |  
 meal type: hot

**jerk steak skewers**  
*jamaican jerk-spiced fillet with mango and coriander salsa*  
 allergens: mustard, sulphites | meal type: hot



**korean duck**  
*shredded duck with green onion and house kimchi pickle*  
 allergens: celery, gluten | meal type: cold

## URBAN: *East London*

Home to the 2012 London Olympics, the East is the place to be in the capital. Vibrant, buzzing street food markets bring together cuisine from all corners of the world.



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# London **BY THE BOTTLE**

## **crème brûlée**

**vanilla milk stout - 6.5% abv, 330ml**  
*Inspired by the classic dessert. A luxurious, sweet stout brewed with black, chocolate, dark crystal malt, smooth Madagascan vanilla and milk sugar. This is a beer to sip slowly and savour.*

## **club hammer**

**chocolatey london stout - 5.5% abv, 500ml**  
*Based on old-style stout porters. Brewed with black malt, chocolate malt and roasted barley. Its sweetness and roast richness are balanced by bitterness and aroma from select British hops.*

## **lsp - lapsang souchong porter**

**porter - 10.2% abv, 330 ml**  
*A mind-bending dark ale full of flavour. Made with five carefully-selected malts married with the deliciously -smokey lapsang souchong tea.*

## **luminaire**

**golden ale - 3.9% abv, 500ml**  
*Four hops including goldings and galaxy give hints of citrus, passion fruit and pineapple with a classic bitter finish.*

## **quartermaster**

**best bitter - 4.45% abv, 500ml**  
*Brewed with a touch of amber and crystal malt, British Bramling Cross and Australian Galaxy hops. Four malts, four hop additions and 4.4% make this one of our most popular traditional beers.*

## **st albans**

**abbey tripel - 8.5% abv, 330ml**  
*A Belgian-style tripel with the classic flavours that a Belgian yeast strain delivers. Strong, with rich fruity esters and a soft spicy finish. Don't try too hard to leave all the yeast in the bottle.*

## **tsar vs czar**

**russian imperial stout - 12.5% abv, 330ml**  
*A traditional beer much prized by the Russian Tsars, the classic, luxurious, bold imperial stout. Complex and intense with crashing waves of cocoa, coffee and treacle, dark fruit, a boozy warmth and a bitter-sweet finish.*

**POPE'S YARD**  
**BREWERY**





## Champagne & Sparkling Wine

### **taittinger brut reserve champagne, france**

One of the few Champagne houses still owned-and-operated by the Taittinger family. A light style with the emphasis on elegance and finesse. Perfect with smoked salmon.

### **bollinger brut special cuvée champagne, france**

Bollinger always makes a memorable celebration centrepiece.

### **veuve clicquot rosé ponsardin champagne, france**

The first Champagne house to commercialise rosé. A delightfully luscious, fruit-based charm with expressive aromas of strawberry and very ripe, wild strawberries.

### **bollinger la grande année brut champagne, france**

Opulent Champagne with great depth and a warm, toasty finish.

### **dom pérignon vintage champagne, france**

Top cuvée exemplary in style, depth and quality. This is simply heavenly!

### **nyetimber classic cuvée nv west chiltington, england**

Made in true Champagne fashion using traditional grape varieties. The result is creamy and rich with notes of brioche, complimented with a refreshing citrus twist. An English classic.

### **chapel down classic brut nv tenterden, england**

Fresh, soft and fruity, this blend comes from one of the largest producers of English wine. Great as an apéritif, and a delicious partner to simple canapés.

*\*Prices vary by vintage.*

## Red Wine

### **barons de rothschild (lafite) légende r pauillac**

#### **pauillac, bordeaux, france**

Famed for their legendary vines, the Barons de Rothschild also create a range of more accessible wines. Of these “second label wines,” Legende Pauillac is considered the finest. Fabulous with a rib of beef.

### **château rauzan ségla, 2ème grand cru classé**

#### **margaux, bordeaux, france**

Boasts gorgeous aromas of black and blue fruits, spring flowers and hints of toast and forest floor. Its well-integrated wood and acidity, as well as its moderately-ripe tannins make for a medium-to-full-bodied wine.

### **château la garde**

#### **pessac-léognan, bordeaux, france**

Reveals tangy black cherry and blackcurrant fruit in addition to hints of cedar wood earthiness.

*\*Prices vary by vintage.*

## White Wine

### **hommage du rhône châteauneuf-du-pape**

#### **rhône, france**

A beautifully-crafted blend that shows floral aromas alongside refreshing citrus clarity. A combination of Grenache blanc, Clairette and Roussanne, held together with soft spice from 6 months’ gentle oak maturation.

### **robert oatley “on the qt” fiano margaret river, australia**

Bursting with opulent citrus fruit, rare finesse, complexity and awe-inspiring balance.

### **joseph drouhin, puligny-montrachet premier cru les folatières**

#### **burgundy, france**

A biodynamic white wine combining rich fruit flavours with an elegant structure and beautiful mineral complexity.



# 5-STAR EXPERIENCE

*Your satisfaction is our #1 priority.*

*If you prefer specific items that are not listed,*

**Head Chefs Aaron Watson & Martin Fearon**

*will work with you to design a custom menu to your liking.*

*With extensive experience in the culinary industry, they have the knowledge and expertise to design only the finest meals fit for London clientele.*

## AIR CULINAIRE WORLDWIDE

Since 2000, business and private aviation operators have relied upon our organization to provide an elevate dining experience. This menu was created from your feedback and suggestions and combines our innovation, world-class educated executive chefs, culinary excellence and artisanship into one premium offering.

24/7

**Concierge Services: including sourcing of iconic brands**

**Culinary Expertise**

**Culinary & Service Training**

**EU Accreditation**

**Halal Availability**

**High-Loader Availability**

**Innovative Packaging**

**Global Reach**

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culinary creations!*

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**Don't forget to hashtag us:**

 #ThisisLondon  
#ACWLondon



AVAILABLE FOR iOS & ANDROID

## ACW MENU APP

- Worldwide access to our library of in-flight menus
- On-board tools & resources for Flight Attendants
- Ability to build an order and 'favorite' items

For more information or to order, call or e-mail:

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**E-mail: london@airculinaire.com**

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\*We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others ) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Food photos are for creative purposes only and are not for purchase.



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