



PRESENTING  
**HALAL**  
*Lifestyle*  
**MENUS**



**MIDDLE EAST**

2020 - 2021

Available in select  
owned-and-operated  
kitchen markets

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







# CELEBRATING THE *Middle Eastern* LIFESTYLE

*These pages are the canvas of our chefs who draw inspiration from the Middle East’s diverse ethnic influences, flavors and traditions. This collection of menus is filled with culinary creations that reflect the traditions of the Middle Eastern region, along with some new favorites that compliment the established cultural dishes and ingredients indigenous to the region. Each section focuses on the palate of our private jet passengers from the Middle East.*

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## Lifestyle Menus - Main Dishes

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*\*This menu is available exclusively for flights departing locations serviced by select owned-and-operated kitchens in the United States, France and United Kingdom. Due to time, technique and procurement of high-quality ingredients, all menu options must be ordered 24-hours in advance.*



# BREAKFAST

**fresh seasonal berry crêpes** (VE)  
with vanilla crème & raspberry coulis  
allergens: gluten, egg, milk

**traditional tortilla española** (GF) (VE)  
served with lemon-arugula salad & tomato concasse  
allergens: egg, milk

**american pancakes** (VE)  
fluffy buttermilk pancakes with maple syrup  
allergens: gluten, milk

**belgian waffles** (VE)  
served with maple syrup  
allergens: gluten, milk

**vegetable frittata** (GF) (VE)  
eggs with seasonal vegetables  
allergens: egg, milk

**smoked salmon and chive frittata** (GF)  
eggs with smoked salmon & chives  
allergens: egg, fish, milk

**omelette**  
your choice of fillings  
allergens: may vary

**breakfast parfait** (VE)  
greek yogurt with fresh berries & granola  
allergens: gluten, milk

## SIDES

individual yogurt  
allergens: milk

breakfast potatoes  
allergens: none

scrambled eggs  
allergens: egg, milk

grilled tomatoes  
allergens: none

sautéed mushrooms  
allergens: none

toast  
allergens: gluten

beef or turkey bacon  
allergens: sulphites

chicken sausages  
allergens: sulphites

## DISPLAYS

**seasonal fruit** (GF) (VE)  
a selection of seasonal fruit & yogurt dip  
allergens: milk

**breakfast bread** (VE)  
assorted fresh-baked breakfast pastries & bread  
allergens: egg, gluten, milk

**smoked salmon**  
with bagels & accoutrements  
allergens: egg, fish, milk, sulphites

**cheese** (VE)  
a selection of cheese & dried fruit  
allergens: gluten, milk, sulphites

**beef salami**  
beef & poultry charcuterie with mustard, pickles & crostini  
allergens: gluten, mustard, nuts, sulphites

*pictured: fresh seasonal berry crepes*

# VEGETARIAN MEZZE



*pictured (top to bottom): grilled halloumi, fowl madammas*

**batata harra** (GF) (VG)  
lebanese-style spicy potatoes  
allergens: sulphites

**falafel with pomegranate yogurt** (GF) (VE)  
served with herb tzatziki, dried pomegranate seeds,  
pomegranate glaze & fresh mint  
allergens: sesame, sulphites

**fowl madammas** (GF) (VG)  
stewed fava beans  
allergens: sulphites

**charred eggplant** (GF) (VG)  
with chili sauce & tahini  
allergens: sesame

**grilled halloumi** (GF) (VE)  
with macerated strawberries & herbs  
allergens: milk

**vegetable samosa** (VE)  
pastry shells filled with mixture of onions, carrots,  
potatoes & peas spiced with curry  
allergens: egg, gluten, mustard, sulphites

**grilled vegetable kabobs** (GF) (VG)  
grilled zucchini, squash, peppers, onions &  
mushrooms  
allergens: none

**dolmas** (GF) (VG)  
grape leaves stuffed with rice  
allergens: sulphites

**balilah** (GF) (VG)  
traditional chickpea salad  
allergens: sulphites







## CHICKEN MEZZE

### roasted za'atar chicken wings (GF)

served with tzatziki sauce  
allergens: milk

### shish taouk (GF)

grilled chicken kabobs with peppers, onions & tzatziki  
allergens: milk

### chicken samosa

harissa crème, lemon mint cucumber sauce, julienne cucumbers & shallot vinegar pearls  
allergens: egg, gluten, milk, sulphites

### chicken satay (GF)

tender marinated chicken, skewered & served with peanut & sweet thai chile sauces  
allergens: peanut, soy, sulphites

### chicken livers with pomegranate molasses (GF)

sauteed with sliced garlic & chopped parsley  
allergens: milk, sulphites

### adobo-grilled pinchos de pollo

served with grilled banana barbecue sauce, fresh lemon & field greens  
allergens: gluten, sulphites

### chicken & pine nut meatballs

ground chicken with herbs, onions & pine nuts  
served with tzatziki  
allergens: gluten, milk, nuts

*pictured: chicken livers with pomegranate molasses*

## BEEF MEZZE

### beef kabobs (GF)

with peppers, onions & tzatziki  
allergens: milk

### beef samosa

harissa crème, lemon-mint cucumber sauce, julienne cucumbers & shallot vinegar pearls  
allergens: egg, gluten, milk, sulphites

### beef sliders

three sliders with caramelized onions, served with spicy aioli  
allergens: egg, gluten, milk

### beef kibbeh

ground beef, bulgar wheat, onions & spices  
allergens: gluten, nuts, sulphites

### meatballs in spicy tomato sauce

spicy marinara, pistachios & rustic bread  
allergens: egg, gluten, tree nuts

### gochujang beef short ribs (GF)

served with asian peanut slaw & edamame  
allergens: milk, nuts, soy, sulphites



*pictured: samosas*





# LAMB MEZZE

## **lamb kibbeh**

ground lamb, bulgar wheat, onions & spices  
allergens: gluten, nuts, sulphites

## **lamb sliders**

caramelized onions & mint-lemon aioli  
allergens: egg, gluten, milk

## **lamb kabobs** (GF)

grilled lamb kabobs with peppers, onions & tzatziki  
allergens: milk

## **ras el hanout** (GF)

rack of lamb lollipops with harissa yogurt sauce  
allergens: milk, nuts, sulphites

## **lamb kofta** (GF)

with lemon yogurt mint sauce  
allergens: milk

## **spiced lamb with hummus** (GF)

spiced ground lamb & pine nuts  
served over hummus  
allergens: nuts, sesame



*Pictured: ras el hanout*

# MEZZE DIP

## **traditional hummus** (GF) (VG)

with extra virgin olive oil & ground sumac  
allergens: nuts, sesame

## **new wave hummus** (GF) (VE)

choice of beetroot, roasted red pepper or harissa carrot  
allergens: nuts, sesame

## **baba ghanoush** (GF) (VE)

eggplant spread garnished with ground sumac, olive oil & chopped parsley  
allergens: sesame

## **labneh with olive oil & za'atar** (GF) (VE)

garnished with olive oil drizzle & sprinkle of za'atar  
allergens: milk

# SEAFOOD MEZZE

## **rubyan meshwi** (GF)

emirati-style grilled prawns in spicy-sweet ketchup-based sauce  
allergens: shellfish, sulphites

## **shrimp kabobs** (GF)

grilled shrimp kabobs with peppers, onions & tzatziki  
allergens: milk, shellfish

## **pan-seared scallops** (GF)

with romesco sauce  
allergens: mollusk, nuts, shellfish

## **salmon croquette**

served with sweet pepper jam & lemon aioli  
allergens: egg, fish, gluten, sulphites

## **poke trio**

ahi tuna poke, lemon shrimp poke & salmon furikake poke  
allergens: fish, shellfish, soy, sulphites, tree nuts

## **ahi tuna tataki with watermelon**

quick-pickled watermelon rind, wasabi aioli & soy reduction  
allergens: fish, soy, sulphites



*Pictured: rubyan meshwi*



# DISPLAYS

## fruit (GF) (VE)

seasonal fruit, berries & greek yogurt  
allergens: milk

## farmhouse crudités (GF)

seasonal vegetables with hummus & savory dip  
allergens: milk, nuts

## vegetable tartare trio (VG)

lemon-grilled artichoke, caper-basil & heirloom  
tomato, thyme & wild mushroom served with crostini  
allergens: gluten, sulphites

## cheese (VE)

assorted selection of gourmet regional cheese  
allergens: gluten, milk, nuts, sulphites

## traditional mezze (VE)

hummus, tzatziki, dolmas, cured olives, marinated  
vegetable salad & grilled pita  
allergens: gluten, milk, nuts, sesame, sulphites

## greek mezze (GF) (VE)

dolmas, marinated olives, artichoke hearts & crudités  
with feta dip, eggplant spread, pita & keftedes  
allergens: milk, nuts, sesame, sulphites

## antipasti

caprese skewers, cured beef & cheese, olives &  
grilled vegetables  
allergens: gluten, milk, sulphites

## marinated beef ssam

served with kimchi, bibb lettuce, ginger-scallion  
sauce & ssamjang  
allergens: gluten, soy, sulphites

## asian-inspired

sliced ahi tuna, grilled beef, bibb lettuce, pickled  
vegetables, rice crackers, soba noodle salad,  
edamame, wasabi mayo & ssamjang  
allergens: egg, fish, soy, sesame, sulphites

## seafood (GF)

lobster, shrimp, crab, scallops, cocktail sauce,  
remoulade & lemon  
allergens: egg, fish, milk, mollusk, shellfish

## sushi

choice of sashimi, maki & nigiri  
allergens: fish, shellfish, soy

## smoked salmon (GF)

capers, eggs, tomato & onion  
allergens: egg, fish, milk, sulphites

*Pictured: farmhouse crudites*

# CANAPÉS

## warm roasted root vegetable ragout (VE)

in phyllo cup with asiago cheese  
allergens: egg, gluten, milk

## wild mushroom confit (VG)

on herb crostini with white bean puree  
allergens: gluten

## warm mini twice-baked potatoes (GF) (VE)

with smoked cheddar and chive sour cream  
allergens: milk

## grilled artichoke heart (GF) (VE)

topped with lentils & goat cheese crème fraîche  
allergens: milk, sulphites

## ginger soy-glazed scallop

on fresh cucumber with toasted sesame seeds  
allergens: mollusk, sesame, shellfish, soy, sulphites

## smoked salmon pâté

with horseradish, dill & capers on a buckwheat blini  
allergens: fish, gluten, milk, sulphites

## mini grilled shrimp tostada

with queso fresco, roasted pico de gallo & lime tequila crème  
allergens: gluten, milk, shellfish

## cold-poached lobster bruschetta

on focaccia with basil-pesto aioli & parmesan ribbon  
allergens: egg, gluten, milk, nuts, shellfish

## pâté of foie gras on toasted brioche

with black pepper huckleberry compote  
allergens: egg, gluten, milk

## blackened chicken salad

in puff pastry shell topped with scallion-granny smith  
apple salsa  
allergens: celery, egg, gluten, milk

## smoked roast duck & pickled vegetables (GF)

with gingered-cherry chutney in rice paper  
allergens: sulphites

## quail egg (GF)

with caviar and crème fraîche  
allergens: egg, fish, milk

## pepper-seared tenderloin

with blue cheese horseradish crème on toasted  
sourdough round  
allergens: egg, gluten, milk

## warm lamb & chickpea hash

on grilled pita with tzatziki-mint sauce  
allergens: gluten, milk

## shredded bulgogi beef short rib

on rice cracker with honey sriracha & toasted peanuts  
allergens: gluten, nuts, sulphites







# SOUP

## **persian lentil** (VG)

*toasted cumin soup served with torn croutons*  
allergens: celery, gluten

## **roasted tomato basil** (GF) (VE)

*with parmesan crisp, sour cream & basil*  
allergens: milk

## **vegetable** (GF) (VG)

*hearty vegetables simmered to perfection*  
allergens: celery

## **carrot ginger** (GF) (VE)

*with crème fraîche & cilantro*  
allergens: milk

## **butternut squash** (GF) (VE)

*with crème fraîche*  
allergens: milk

## **lobster bisque** (GF)

*with crème fraîche & chive oil*  
allergens: milk, shellfish

## **chicken & bean**

*vegetable tomato broth with roasted chicken, served with parsley gremolata*  
allergens: celery, gluten

## **lemon chicken & rice** (GF)

*simmered chicken, rice & vegetables in a lemon broth*  
allergens: celery

## **lamb & chickpea**

*slow-roasted lamb & chickpeas with garlic crostinis*  
allergens: celery, gluten

## **beef & barley** (GF)

*with horseradish cream & fresh herbs*  
allergens: milk

*Pictured: lamb & chickpea soup*



# SALAD

## **fattoush salad** (VG)

*crunchy mix of greens, herbs and vegetables with pita crisps & sumac dressing*  
allergens: gluten

## **tabbouleh** (VG)

*fresh bed of chopped parsley, mint, tomatoes & onions tossed in lemon olive oil sauce*  
allergens: gluten

## **greek salad** (GF) (VE)

*romaine, onion, olives, bell peppers, tomatoes, cucumber & feta cheese*  
allergens: milk

## **caesar salad**

*a classic with torn croutons & creamy dressing*  
allergens: egg, fish, gluten, mustard

## **caprese** (GF) (VE)

*sliced tomato & mozzarella served with pesto & balsamic glaze*  
allergens: milk, sulphites

## **watermelon feta salad** (GF) (VE)

*served with balsamic reduction*  
allergens: milk, sulphites

## **cucumber tomato & mint salad** (VE)

*with creamy garlic lemon yogurt*  
allergens: milk

## **quinoa & sweet potato salad** (GF) (VG)

*with tahini dressing*  
allergens: milk, mustard, sesame, sulphites

## **chickpea & tomato salad** (GF) (VG)

*with a lemon parsley dressing*  
allergens: sulphites

## **cauliflower salad** (GF)

*coriander, turmeric, spinach & creamy herb dressing*  
allergens: milk, sulphites

## **niçoise salad** (GF)

*grilled yellowfin tuna, fingerling potatoes, green beans, hard-boiled eggs, kalamata olives, tomatoes & red wine vinaigrette*  
allergens: egg, fish, milk, mustard, nuts

*Pictured: cauliflower salad*





# SANDWICHES



*Pictured: falafel baguette*

## *Finger Sandwich Displays*

### **european**

egg & mayo, beef & mustard, salmon & cream cheese  
allergens: egg, fish, gluten, milk, mustard, sulphites

### **american**

turkey & swiss, tuna & mayo, chicken & mayo  
allergens: egg, fish, gluten, milk, sulphites

### **mediterranean**

chicken & pesto, caprese, sun-dried tomato & parmesan  
allergens: egg, gluten, milk, nuts, sulphites

## *Baguettes*

### **caprese** (VE)

with pesto aioli  
allergens: egg, gluten, milk, nuts, sulphites

### **blackened eggplant** (VG)

with olive & pickled vegetable chow-chow  
allergens: gluten, sulphites

### **grilled chicken**

with sun-dried tomato & manchego cheese  
allergens: gluten, milk, sulphites

### **falafel** (VE)

with cucumber, tomatoes, onions & yogurt  
allergens: gluten, milk, sesame

## *International Classics*

### **shawarma**

your choice of falafel, chicken, lamb or beef with tomato, cucumber, pickled turnips & onion  
allergens: gluten, milk, sesame, sulphites

### **lobster club**

lobster salad, beef bacon, avocado, tomato, arugula & pesto mayo on ciabatta  
allergens: celery, egg, gluten, nuts, shellfish, sulphites

### **philly cheesesteak**

sliced beef, sautéed onions, provolone & garlic aioli on hoagie roll  
allergens: egg, gluten, milk

### **lapsang souchong-lacquered duck bao**

with fresh cilantro, matcha-lime aioli & fresh-pickled vegetables served in soft bao buns  
allergens: gluten, egg, sulphites

### **club sandwich**

sliced cooked turkey, fried beef bacon, lettuce, tomato & mayonnaise served on toasted bread  
allergens: egg, gluten, mustard, sulphites

### **turkey cuban**

turkey ham, swiss, pickles & mustard  
allergens: gluten, milk, mustard, sulphites



*Pictured: shawarma*





taste the culinary lifestyle

# OF THE *Middle East*



Pictured: The Nile River in Aswan, Egypt







Pictured: Ancient Roman Temple of Bacchus in Bekaa Valley, Baalbek, Lebanon

### chicken biryani (GF)

*indian-spiced with basmati rice, fried onions, cilantro & mint*

*allergens: milk, sulphites*



### chicken roulade

*stuffed with sun-dried tomatoes & goat cheese with veloute sauce*

*allergens: gluten, milk, sulphites*



### spiced roasted chicken

*roasted to perfection with tandoori spices*

*allergens: gluten, milk*

### chicken piccata

*served with lemon caper sauce*

*allergens: egg, gluten, sulphites*

### chicken tikka masala (GF)

*simmered to tender perfection in tomato sauce, prepared with a hint of cream & whole spices*

*allergens: milk, nuts*



Pictured (top to bottom): chicken biryani, chicken roulade, chicken tikka masala







Pictured: Downtown Dubai, United Arab Emirates



**grilled filet mignon** (GF)  
*seasoned & grilled filet mignon, served with  
caramelized onions*  
allergens: milk

**beef short ribs**  
*slow-roasted in gochujang sauce*  
allergens: gluten, nuts, sesame, soy, sulphites

**beef stroganoff** (GF)  
*with egg noodles*  
allergens: egg, milk



**peppercorn-crusted new york strip** (GF)  
*grilled & served with a peppercorn cream sauce*  
allergens: milk

**beef stew**  
*simmered in a rich beef sauce with fresh vegetables*  
allergens: celery, gluten, milk



Pictured (top - left to right): beef short ribs, beef stew (bottom) peppercorn-crusted new york strip







Pictured: Facade of El-Khasneh al Faroun in Petra, Jordan

**lamb biryani** (GF)  
*indian-spiced with basmati rice, fried onions, cilantro  
& mint*  
allergens: milk, sulphites

**lamb chops** (GF)  
*marinated in yogurt & tourbali (chili paste, olive oil  
& garlic) sauce*  
allergens: milk, nuts

**spiced lamb with quinoa** (GF)  
*with pine nuts*  
allergens: nuts

**lamb mashawi** (GF)  
*served on lentils & rice with herb tzatziki*  
allergens: milk

**kofta bel sayniyeh** (GF)  
*lamb kofta layered with potatoes, onions & tomatos*  
allergens: none



Pictured (top to bottom): lamb biryani, kofta bel sayniyeh







Pictured: Traditional Dhows in front of the Museum of Islamic Art in Doha, Qatar

## Seafood

### seared salmon <sup>(GF)</sup>

served with putanesca sauce, basil & lemon

allergens: fish, milk, sulphites

### grilled seabass <sup>(GF)</sup>

served with lemon buerre blanc sauce & chives

allergens: fish, milk

### curry prawns <sup>(GF)</sup>

grilled prawns in a creamy curry sauce

allergens: milk, mustard, shellfish

## Pasta

### spaghetti bolognese

a classic meat sauce served over spaghetti

allergens: celery, gluten, sulphites

### trofie al pesto <sup>(VE)</sup>

with fresh pesto sauce & shaved parmesan cheese

allergens: dairy, gluten, nuts, sulphites

### penne all'arrabbiata <sup>(VG)</sup>

penne with a spicy tomato sauce

allergens: celery, gluten

### siyadiyeh <sup>(GF)</sup>

seabass served with rice cooked in fish stock, garnished with almonds, pine nuts & crispy fried onions

allergens: celery, fish, nuts

### poached lobster tails <sup>(GF)</sup>

butter-poached lobster with garlic & lemon, tied with scallions, accompanied by drawn butter

allergens: milk, shellfish

### vegetable lasagna <sup>(VE)</sup>

layers of vegetables, cheese & bechamel sauce

allergens: celery, gluten, milk, sulphites

### lasagne alla bolognese

layers of pasta, cheese, herbs & bolognese sauce

allergens: celery, gluten, milk, sulphites



Pictured (left to right): curry prawns, grilled seabass







Pictured: The Sphinx and Great Pyramid in Giza, Egypt



*Starch* (GF) (VE)

mashed potatoes

creamy sweet potatoes

roasted fingerling potatoes

moroccan quinoa

rice pilaf

blackened potato coins

*Vegetables* (GF) (VE)

grilled asparagus

sauteed garlic spinach

roasted broccoli

roasted brussels sprouts

caramelized carrots

vegetable coins







## OUR CAVIAR PARTNER IN EXCELLENCE

*For nearly ninety years, Petrossian caviar has stood for excellence. This legacy of quality began when two brothers, Melkoun and Mouchegh Petrossian, moved to France and distributed caviar from the sturgeons of the bountiful Caspian Sea. It developed as Petrossian expanded, with a restaurant in New York City and a product line that includes savory foie gras and sweet French chocolates. It continues today, as Petrossian became the first major distributor to work with sturgeon farms, providing gourmet sustainable options with a taste that holds a place on the mantle alongside beluga, sevruga and ossetra caviars.*





# PETROSSIAN *Caviar* VARIETIES

## Daurenki Caviar

1.06 oz. (30g) 1 serving  
1 3/4 oz. (50g) 1-2 servings  
4 3/8 oz. (125g) 3-4 servings

## Special Reserve Ossetra Caviar

1.06 oz. (30g) 1 serving  
1 3/4 oz. (50g) 1-2 servings  
4 3/8 oz. (125g) 3-4 servings

## Special Reserve Kaluga Huso Hybrid

1.06 oz. (30g) 1 serving  
1 3/4 oz. (50g) 1-2 servings  
4 3/8 oz. (125g) 3-4 servings

## Tsar Imperial™ Baika™ Caviar

1.06 oz. (30g) 1 serving  
1 3/4 oz. (50g) 1-2 servings  
4 3/8 oz. (125g) 3-4 servings

# GIFT BASKETS

## ULTIMATE *Caviar Collections*

- 1 kilo of your choice of caviar
- classic sliced smoked salmon - 1 lb.
- black sea spiced tsar-cut™ salmon and dill marinated tsar-cut™ salmon - 5 oz. of each
- whole duck foie gras with truffles - 1.1 lb. loaf
- smoked duck breast - 12 oz.
- berkshire pork loin - 9 oz.
- duck saucisson - 1 lb.
- smoked sea scallops - 6 oz.
- smoked bay scallops - 5.3 oz.
- red king crab merus meat - 7 oz.
- caviar powder - 30 g. grinder
- petrossian caviar cream - 2 oz.
- petrossian signature chocolates - 32 pieces
- vodka dark chocolate pearls - 12.5 oz.
- 4 dozen mini blinis and two 7.5 oz. containers of crème fraîche

\*Gift basket items are not sold individually.



## APERITIF

- royal transmontanus caviar - 50 g.
- rich, mellow pork saucisson sec - 10 oz.
- an unsliced sampling of our silky, buttery tsar-cut™ salmon - 5 oz.
- a jar of duck foie gras - 80 g.
- onion confiture - 2 oz.
- special tapenade, a zesty topping of tomatoes, olives and artichoke hearts - 6.2 oz.
- savory cheese cookies
- crème fraîche, baguette toasts and a pack of 12 mini blini

## BIJOUX DE LA MER

- taste the sea with the juicy salmon roe and briny trout roe - 100 g. each
- signature, velvety classic sliced smoked salmon - 7 oz.
- smoked salmon tartare - 4.9 oz.
- petrossian caviar cubes - 20 g.
- creamy sardine rillettes - 5 oz.
- tuna ventresca in olive oil - 6.7 oz.
- galician clams in brine - 4 oz.
- small scallops in galician sauce - 4 oz.
- 2 bags of baguette toasts, 7.5 oz. crème fraîche and a pack of 12 mini blini

## GOURMET *Celebration*

- choice of 125g of tsar imperial™ ossetra, alverta president, royal transmontanus or hackleback american roe
- tsar-cut™ smoked salmon and award-winning dill-marinated tsar-cut™ salmon - 5 oz. each
- creamy duck foie gras torchon - 8 oz.
- berkshire pork & black truffle salami - 6 oz.
- petrossian caviar cream - 1.75 oz.
- exclusive 1920s chocolates - 12 pieces
- crème fraîche - 7.5 oz.
- 12 mini-blini and 1 package of baguette toasts

## BRUNCH BASKET

- 30 grams of your choice of caviar - alverta president, royal transmontanus or chataluga prestige
- classic sliced smoked salmon - 7 oz.
- duck breast prosciutto - 2 oz.
- wildflower honey - 12 oz. jar
- unsliced loaf of cinnamon raisin bread
- 30 gram grinder of caviar powder
- java single estate arabica ground coffee - 8 oz. tin
- petrossian breakfast tea - 4 3/8 oz.
- 7.5 oz. crème fraîche, mini blini and baguette toasts for serving

## DESSERT

- box of petrossian signature chocolates - 18 pieces
- almond cookies - 16 pieces
- raspberry madeleines - 8 pieces
- moelleux au chocolat with molten chocolate center - 4 cupcakes
- pates de fruits jelly squares - 9.5 oz.
- dark hot chocolate-on-a-stick to swirl in warm milk - pack of 6
- wildflower honey - 12 oz. jar
- salted caramel sauce for out-of-this-world sundaes - 8 oz. tin

\*All Petrossian orders must be made 72 hours in advance. All sales are final upon placing your order. Petrossian products may contain a variety of allergens; inquire when ordering.







# BEVERAGES

## Hot Beverages <sup>(GF)</sup> <sup>(VC)</sup> Except as noted.

- hot water
- hot milk <sup>(VE)</sup>
- coffee
- arabic coffee
- konaelite coffee
- espresso
- tea
- earl grey
- green tea
- english breakfast tea
- morning glory tea
- darjeeling tea
- rooibos orange tea

## Fresh-Squeezed Juice <sup>(GF)</sup> <sup>(VC)</sup>

- carrot
- mango
- pineapple
- tropical
- guava
- grapefruit
- melon
- strawberry
- cherry
- apricot
- kiwi
- orange
- tomato
- apple
- pomegranate



# SWEETS

**ashtalieh** <sup>(GF)</sup> <sup>(VE)</sup>  
orange blossom-infused cream pudding  
allergens: milk, nuts

**baklava** <sup>(VE)</sup>  
phyllo pastry filled with nuts & honey  
allergens: gluten, milk, nuts

**avocado chocolate mousse** <sup>(GF)</sup> <sup>(VE)</sup>  
with canela & arbol chili threads  
allergens: milk

**new york-style cheesecake** <sup>(VE)</sup>  
rich cheesecake baked with crisp biscuit crumb & finished with seasonal fresh berries  
allergens: egg, gluten, milk, sulphites

**meghli** <sup>(GF)</sup> <sup>(VE)</sup>  
spiced rice pudding  
allergens: milk, nuts, tree nuts

**berry cobbler** <sup>(VE)</sup>  
fresh berries with crumble crust  
allergens: gluten, milk

**mango panna cotta** <sup>(GF)</sup> <sup>(VE)</sup>  
sweet mango with raspberry  
allergens: milk

**sticky toffee pudding** <sup>(VE)</sup>  
sweet dense cake with caramel & vanilla crème  
allergens: egg, gluten, milk

**poached fig trifle** <sup>(GF)</sup> <sup>(VE)</sup>  
with chèvre custard, fresh berries & crushed pistachios  
allergens: egg, milk, nuts, sulphites

**chia pudding** <sup>(GF)</sup> <sup>(VE)</sup>  
with shaved chocolate & cacao nibs  
allergens: milk

**selection of cheese** <sup>(VE)</sup>  
imported cheese selection with honey & fried fruit  
allergens: gluten (crackers), milk, nuts, sulphites

**whole cake** <sup>(VE)</sup>  
choice from a selection of whole cakes  
allergens: may contain a variety of allergens





# CREW MEALS

*All crew meals include a tray set up with your choice from this list of one salad, appetizer, entrée and small dessert, served with roll and butter.*

## SALAD

### caprese (GF) (VE)

sliced tomato & mozzarella served with pesto & balsamic glaze  
allergens: milk, sulphites

### fresh garden (GF)

seasonal fresh greens & vegetables with balsamic olive oil  
allergens: sulphites

### caesar

with torn croutons & creamy dressing  
allergens: egg, fish, gluten, mustard

### moroccan quinoa (GF) (VE)

seasoned with curry, curcumin, raisins, nuts & dried fruit  
allergens: mustard, nuts, sulphites

## APPETIZERS

### smoked salmon & goat cheese (GF)

sliced smoked salmon & creamy goat cheese  
allergens: fish, milk

### hummus & pita (VG)

with extra virgin olive oil and ground sumac  
allergens: gluten, nuts, sesame

### grilled antipasti (GF)

selection of cheese & cured meat with grilled vegetables & olives  
allergens: milk

### falafel (GF) (VE)

seasoned ground chickpeas with onion, garlic & parsley served with tzatziki  
allergens: milk

### selection of cheese (VE)

imported cheese selection with dried fruit  
allergens: gluten (crackers), milk, nuts, sulphites

## ENTRÉES

### chicken biryani (GF)

indian-spiced with basmati rice, fried onions, cilantro & mint  
allergens: milk, sulphites

### lamb biryani (GF)

indian-spiced with basmati rice, fried onions, cilantro & mint  
allergens: milk, sulphites

### grilled salmon (GF)

with lemon-dill sauce, rice pilaf & seasoned vegetables  
allergens: fish, milk

### beef short ribs

slow-roasted in gochujang sauce  
allergens: gluten, nuts, sesame, soy, sulphites

### penne all'arrabbiata (VE)

penne with a spicy tomato sauce  
allergens: celery, gluten

## DESSERT

### panna cotta (GF) (VE)

creamy vanilla with raspberry coulis  
allergens: milk

### chocolate mousse (GF) (VE)

rich chocolate with fresh crème  
allergens: milk

### key lime cheesecake mousse (VE)

with granola crumble  
allergens: egg, gluten, milk

### sliced fruit (GF) (VG)

seasonal selection of freshly sliced fruit  
allergens: none



Pictured: Traditional lamps in a Marrakesh Souk, Morocco





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