

Menu

Main Event

Served with a selection of bread and butter

Starter

Mixed salad with olive oil and balsamic vinaigrette

Coffee-smoked veal, arugula salad with Parmesan, pea and mint pesto and beet spheres

Poached scallops with grilled corn, jícama, sautéed tomato and cactus

Main Course

Almond-crusted halibut with butternut squash purée, sautéed leek, kale and brown butter sauce

Apple-glazed chicken breast with roasted sweet potatoes, green beans, porcini mushrooms, balsamic demi-glace

Seared beef fillet, plum chutney, squash with sweet potato and cilantro purée

Lemon and ricotta ravioli with broccolini, cherry tomatoes, eggplant, fennel and saffron cream sauce

Cheese

Grafton Village Cheddar and Cypress Grove Humboldt Chevre with Dammann Frères tea marmalade

Dessert

White chocolate tart with dark chocolate sauce

Jeni's ice cream

Seasonal fruit

We apologize if your first choice is not available due to high demand.

Please contact a cabin attendant if you have pre-ordered a special meal.

Menu

Pre-landing

Served with a selection of bread and butter

Breakfast Yogurt, muesli, Morten Heiberg raspberry marmalade, assorted charcuterie and cheeses, cucumber, cherry tomatoes, peppers, chicken and sage sausage, spinach and feta frittata, seasonal fruit

Beverage Selection

Tea & Coffee Black tea
Nescafé – decaffeinated or regular

Mid-flight

Snack Bar Stroll over to the snack bar between meals where a selection of tea and coffee, cold drinks, fresh fruit, sweets or snacks will be available for your enjoyment.

Beverage Selection

Soft Drinks Mineral water, tonic water, Coca-Cola, Coke Zero, Sprite, ginger ale, bitter lemon

Juices Tomato, cranberry, apple, orange

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