



Galley Cuisine

VIP INFLIGHT CATERING



the
MENU





Galley Cuisine welcomes you to The Netherlands and Belgium

DEDICATED STAFF

With a fully dedicated staff, working from a 450m² facility in Amsterdam and a 350m² facility in Brussels, we are 100% committed to Private Aviation; no events, no dinner parties, no weddings, no airlines! So, all our attention goes to your order and your next departure.

Our executive chefs & management have a background as onboard chefs on a variety of private jets.



WIDEBODY

CATERING ON WIDE-BODY AIRCRAFTS

Galley Cuisine is your local expert for every VVIP wide-body aircraft. We are proud to successfully cater all needs for Royal, Presidential and VVIP clients arriving in their wide-body aircraft. With different sections onboard, and with each a different approach to the catering, we deliver your catering tailor-made for the next departure.

A318 TO B747

We are very well aware of the special needs for your special VVIP. Our head chefs are available for meet upon arrival, to discuss your catering requests in detail. Dishwashing by hand, offloading, plating on your own precious china, extra cabin items or ready to serve trays for the entourage.

Additional information:
www.galleycuisine.com

Holland	+31 611 714 614
Belgium	+31 611 714 614



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fresh JUICES

FRESH ORANGE JUICE

FRESH PINEAPPLE JUICE

FRESH GRAPEFRUIT JUICE

FRESH LEMON & MINT JUICE

FRESH CLOUDY APPLE JUICE

FRESH BELGIAN PEAR JUICE

FRESH MANGO JUICE

FRESH CARROT JUICE

FRESH BERRY JUICE

FRESH GREEN JUICE

VARIETY OF SMOOTHIES

EVIAN WATER

500 ML - 1500 ML

LOCAL WATER

BEST FOR COFFEE MACHINE

SPA REINE,

BELGIUM MINERAL WATER

330 ML - 500 ML - 1500 ML

BOTH STILL AND SPARKLING

MILK

**LOW FAT, SKIMMED OR WHOLE
MILK, SOY MILK, ALMOND MILK**





B
breakfast

**FULL BREAKFAST TRAY**

1/1 atlas; sliced fruit & berries, meat & cheese platter, breads, breakfast breads, butter, jam, yoghurt, fresh orange juice

FULL HEALTHY BREAKFAST TRAY

smoothie, yoghurt, lots of fruits, granola, and some brown healthy sandwiches

SLICED FRUITS & BERRIES

Individual small platter, or large shared platter

SLICED FRUIT IN A WHISKEY GLASS

Great presentation, easy to serve

FRESH DUTCH YOGHURT, FRESH FRUIT YOGHURT

Glass jar 210ml

GRANOLA, YOGHURT & BERRIES

Served in a whiskey glass for great presentation

CHIA SEED PUDDING

in glass (vegan)

BIRCHER MUESLI WITH BERRIES

Overnight oats ready to serve, super healthy!

SCRAMBLED EGGS

4 free range scrambled eggs

FRIED EGGS, 2 PCS**OMELET**

3 free range eggs, plain or stuffed to your liking

EGG WHITE OMELET

4 free range egg-whites, plain or stuffed to your liking

BOILED EGGS (2)

Fancy boiled eggs, the Galley Cuisine way

EGG BENEDICT

Poached eggs with Hollandaise sauce on toasted English muffin with ham or salmon

MINI PANCAKES, SYRUP

Mini pancakes, 6 pcs, served with Dutch syrup

CHICKEN SAUSAGES

Mini chicken sausages, 4 pcs per portion

GRILLED BACON

Streaky bacon, 3 pcs per portion

GRILLED TURKEY BACON

Hallal grilled juicy turkey

GRILLED TOMATOES

Halved tomatoes with little seasoning



SAUTÉED MUSHROOMS

Dutch organic mushrooms, sautéed and lightly seasoned

HASH BROWNS

3 pcs a portion

BREAKFAST MEATS

Nice selection of morning meats like ham, chicken and salami

BREAKFAST CHEESES

Nice selection of morning cheeses

MUESLI/ GRANOLA

Quality & healthy.... plain

Quality & healthy.... with nuts

Quality & healthy.... with berries

MINI CROISSANTS

Portion of 2 mini croissants

MINI PAIN AU CHOCOLATE

portion of 2 mini pain au chocolate

DANISH PASTRY, BUTTER, JAM

Portion of 2 mini croissants, 2 pain au chocolate, 1 viennoiserie, butter pad and homemade jam

FRENCH TOAST

2 lovely French toast, with cinnamon sugar

SMOOTHIES

(GREEN/YELLOW/RED)

Fresh fruits and vegetables with almond milk

VEGAN BREAKFAST BOWL

SCRAMBLED VEGAN TOFU

Gluten free & lactose free breads available on request





sandwiches



OPEN FACE SANDWICHES

Variety of open face sandwiches (Ø 7 cm) with fancy toppings & garnish

TRIANGLE SANDWICHES (MINIMUM 8 PCS, 4 PCS PER KIND)

Classic finger sandwiches without the crust, with classic fillings like egg salad, salmon and cucumber, grilled chicken, Parma ham and pesto, cream cheese and herbs, Gouda with mustardcream, and many more...

TEA/ FINGER SANDWICHES (MINIMUM 6 PIECES/ 3 PCS PER KIND)

Classic finger sandwiches without the crust, with classic fillings like egg salad, salmon and cucumber, grilled chicken, Parma ham and pesto, cream cheese and herbs, Gouda with mustardcream, and many more...

MINI VIP SANDWICHES

3 bite closed sandwich on a variety of mini breads with different toppings like smoked salmon, crab salad, roast beef, brie, Gouda, farmers ham, mini vip sandwiches grilled chicken, or to your liking

ONE-BITE SANDWICH

Lovely to serve, and a small delight for any time of the day. Our smallest sandwich, in whole wheat and white, with a variety of stuffings.

PANINI (GRILLED) SANDWICH

with ham and cheese/goat cheese/ chicken and mustard/parmaham and pesto

BAGUETTE

25 cm baguette with fillings to your liking, whole wheat or white

WRAPS

One wrap, cut in 2 halves, with tuna salad, salmon & cream cheese, chicken-avocado cream, Serrano ham & pesto, ham & cheese, Italian or vegetarian

CLUB SANDWICH

3 toasted breads classic sandwich, BLT, "Classic club" or with smoked salmon

CROQUE MONSIEUR

with ham and cheese, or cheese only



Chef Barry:
Dutch chefs
always get the
job done!





C

collections



TRAY COLLECTION

Ready to serve full atlas tray.

BREAKFAST TRAY

**FULL HEALTHY
BREAKFAST TRAY**

CHEFS CHOICE

EXCLUSIVE TRAY
COLD

VEGA TRAY
COLD

MEAT TRAY
COLD

FISH TRAY
COLD

JAPANESE TRAY

VEGA TRAY
HOT MAIN COURSE

MEAT TRAY
HOT MAIN COURSE

FISH TRAY
HOT MAIN COURSE

GLASS COLLECTION

Fancy whiskey glass, ready to serve with our favorite cold dishes. Easy for short flights, small aircraft, or as a starter on busy flights.

GREY SHRIMPS
WITH LEMON MAYONNAISE

PINK SHRIMPS
WITH MARIE ROSE SAUCE

SMOKED SALMON

CHICKEN SALAD

SEAFOOD

VEGETARIAN

CHEFS CHOICE VEGAN

CAPRESE (MOZZARELLA-TOMATO)

BEEF WITH MUSTARD SAUCE

GOAT CHEESE & WALNUTS

PARMA HAM AND MELON

CHOCOLATE MOUSSE

TIRAMISU CLASSIC ITALIAN

PANNA COTTA BERRIES OR MANGO





THIS IS WHAT OUR CHEFS WOULD EAT!

All is plated on china, for shared dining (let us know your table setting) and ready to serve. The Flight Attendant has all the time to look after the passengers on a crowded flight. A great combination between cold and hot items with all sides your passengers will love this for sure.

MEDITERRANEAN SHARED DINING COMPLETE...

Finest Italian and Spanish cold cuts, cheeses, grilled cold vegetables, mini caprese salad, olives, baked mushrooms, grissini, risotto balls, meatballs in tomatosauce, frittata and more

ARABIC COMPLETE...

Mini mezze, mixed grill, Fattoush salad, hummus, dips, artichokes, falafel, breads, kofte, dolmus and more

JAPANESE COMPLETE...

Sushi, sashimi, ebi tempura, yaki tori, edemame, mushroom salad, miso soup, grilled beef, tuna tataki, gyoza (w), grilled asparagus, wakame and more

GALLEY CUISINE COMPLETE

Seafood, charcuterie, foie gras, cheese, shrimp-croquetten, mini quiche, Tsarina salmon, cucumber soup, side salad, breads, butter and more

HIGH TEA COMPLETE

Finger sandwiches, scones with clotted cream, chocolates, little cakes, mini desserts, red fruits, jam and more



SHARED DINING COMPLETE



Co-owner Bo,
always
attention
for the little
details



S

snacks



COLD SNACKS & APPETIZERS

CANAPÉ SELECTION

Our famous canapés in a great selection, with meat, cheese, fish, vegetarian or vegan

BLINI SALMON

Finest cut of Tsarina salmon on blini with classic condiments

CRUDITÉ IN GLASS

Ready to serve, individual fancy glass with hummus dip on the bottom

CAPRESE SKEWER

Mini mozzarella, cherry tomatoes & fresh basil, on a 12 cm skewer

MELON & HAM SKEWER

Classic combination of air-dried ham & melon pearls

FRUIT SKEWER

12 cm skewer with fruits and berries

HOT SNACKS & APPETIZERS

MINI QUICHE

Homemade mini quiche; cheese, vegetables, salmon or asparagus

MINI PIZZA

Margarita, tuna or quattro formaggi, ø7cm

MINI FAMOUS MEATBALLS

Mini chicken meatballs; served with light mustard dip

CHICKEN WINGS

The American way, served with BBQ sauce

CHICKEN NUGGETS

Served with BBQ sauce or chilli sauce

**VEGETARIAN SPRING ROLLS**

Mini spring rolls with chili sauce

MINI DUCK SPRING ROLLS

Our chefs favorite snack! Served with hoi sin sauce.

TEMPURA SHRIMP, 4 PCS

Torpedo shrimps with sweet chilli sauce

CHICKEN YAKITORI SKEWER, 4 PCS

Japanese marinated chicken thighs, grilled and served with sauce

MINI HAMBURGERS

Portion of 2 mini hamburgers with tomato salsa

MINI VOL-AU-VENT, 6 PCS

Small warm to serve pastry with veal, chicken or mushrooms

MINI EMPANADAS, 2 PCS

Vegetarian or meat

STUFFED RICE PAPER ROLL

Shrimps, noodles and vegetables with dip sauce

GYOZA PAN FRIED

Japanese dumpling, filled with shrimps, pork or vegetables

FRIED VEGAN AVOCADO

Served with muhamara

FRIED RISOTTO BALLS, 4 PCS

Lovely onboard snack, great with evening or afternoon drinks

**OLD AMSTERDAM
FRIED CHEESE STICKS 6PCS**

Served with mustard





P
platters



CHEESE PLATTER

What better country for cheese as The Netherlands?

Fine selection of at least 5 different European cheeses with condiments and crackers.

CHARCUTERIE PLATTER

Italian, Spanish and European selection of charcuterie, served with condiments

SMOKED FISH & SEAFOOD PLATTER

Great selection of smoked fish and fresh seafood, served with lemon mayonnaise

ANTIPASTI PLATER

Lovely selection of Italian bites and sides. Meats, cheese and vegetarian combination, to serve everybody's appetite



MEZZE PLATTER

Cold variety of fresh Lebanese mezze's and dips, served with mini pita or flatbread

HIGH TEA PLATTER

Finger sandwiches, scones with clotted cream, chocolates, little cakes, mini desserts, red fruits, jam and more

CRUDITÉ PLATTER

Perfectly sliced raw vegetables, served with matching dip

SLICED FRUITS & BERRIES PLATTER

Tropical fruits and fresh berries

COOKIES & CAKE PLATTER

Mini cakes & golden brown cookies

SUSHI & SASHIMI PLATTER

Sashimi, Nigiri's Maki's and ISO rolls, all served with ginger, soy sauce, wasabi and chopsticks. Fully decorated ready to serve ½ atlas tray per pax





Some of our Gouda
cheeses are aged more
than 1000 days..... that's
really slowfood!





Co-owner André:
Never a dull
moment onboard
and a walking
food-wikipedia, so
ask everything....



S

salads
& soups



CAESAR SALAD, PLAIN

The classic way, with croutons, parmesan cheese, boiled eggs, fresh lettuce and homemade creamy dressing. Anchovies and bacon on request

CAESAR SALAD, GRILLED CHICKEN

With grilled seasoned chicken breast

GREEK SALAD

The fancy Galley Cuisine way; cucumber pearls, Kalamata olives, cherry tomatoes, green peppers and Greek Feta cheese

CAPRESE SALAD

Buffalo Mozzarella, plum tomatoes and fresh basil, with a little rocket salad.

NIÇOISE SALAD

Classic version with tuna, olives, tomatoes, green beans, red onion, boiled egg and potatoes

COBB SALAD

The American Hollywood salad. All chopped salad. Tomatoes, chicken, cucumber, cheese, egg and avocado

QUINOA SALAD

Healthy Quinoa salad with dried fruits, lettuce and olive oil based dressing

SUPERFOOD SALAD

Mixed dried berries, Edamame, raw veggies and fresh lettuce and citrus dressing

GLASS NOODLE-SHRIMP SALAD

Glass noodles, shrimps, cucumber, spring onions, coriander and sesame dressing

SEAFOOD SALAD

Dutch seafood topped on fresh greens with matching dressing



SMOKED SALMON SALAD

Finest smoked salmon, cucumber, lettuce, tomatoes, spring onions

PASTA SALAD WITH CHICKEN

Rich cold pasta salad with grilled chicken

GOAT CHEESE & WALNUT SALAD

Belgian goat cheese with walnuts, lettuce, dried fruits and sweet dressing

PASTA SALAD WITH PESTO AND TOMATOES

Vegetarian cold pasta dish

ITALIAN SALAD

Parma ham, sundried tomatoes, Italian cheese, rocket salad, fresh veggies and balsamic dressing

VEGETABLE SALAD

Green salad with lots of crisp fresh veggies

ROCKET SALAD

Rocket salad, cucumber, tomatoes, peppers

BEETROOT SALAD WITH FETA

Colorful salad with deep reds and bright white feta

GREEN SALAD

Fresh greens, cherry tomatoes, cucumber and peppers, with balsamic dressing

SIDE SALAD

(CAESAR/ROCKET/GREEN)

Our classic salads in a smaller version

ANY OTHER SALAD?

Please check with our kitchen for your made-to-measure salad



ITALIAN TOMATO BASIL SOUP

Always good... For everybody!

MINISTRONE SOUP

Italian stuffed soup with seasonal vegetables and pasta

PUMPKIN SOUP

Creamy smooth pumpkin soup

LENTIL SOUP

Soaked lentils, spices and coconut cream, blended into a great soup

COURGETTE SOUP

Lovely soup from grilled courgette with a little kick

BROCCOLI SOUP

Blended green soup with a dash of cream

ROASTED BELL PEPPER SOUP

Red bell peppers and vegetable stock

CLEAR CHICKEN NOODLE SOUP

Clear soup, with noodles and much more ingredients

CLEAR VEGETABLE SOUP

Small diced veggies with a vegetarian based clear broth

CREAMY MUSHROOM SOUP

Seasonal mushrooms in cream based chicken broth



**CLEAR BEEF CONSOMMÉ,
TRUFFLE CREAM**

Triple drawn broth with a cream of truffle

COLD GAZPACHO

The classic Spanish cold soup from tomatoes, pepper and cucumber. Smooth blended

LOBSTER BISQUE

Delicate homemade soup from lobster with condiments

THERMOS FLASK

Reusable 1 ltr inox flask

TOM KHA KAI

Thai coconut soup with chicken and lemongrass

COLD CUCUMBER SOUP

Served with smoked salmon or seafood





starters



TSARINA SALMON

Finest cut of the salmon, served with all classic condiments and blini's

CAVIAR STARTER

30 gram caviar with all classic condiments and blini's

DUTCH GREY SHRIMPS & TOMATO

Ready to serve whiskey glass with layers of grey shrimps and tomatoes. Comes with homemade lemon mayonnaise. Beautifully garnished

VITELLO TONNATO

The classic Italian starter; sliced veal with tuna dressing

AVOCADO SHRIMPS

Soft avocado mixed with pink shrimps, served with Marie Rose sauce

BEEF CARPACCIO

Sliced raw beef, with Parmesan cheese, capers and truffle dressing

SALMON TARTARE

Perfect chopped and seasoned finest salmon, ready to serve

OYSTER MUSHROOM CARPACCIO

Very nice vegan starter with classic condiments

TUNA TATAKI

Grilled on the outside, raw in the middle, spiced and garnished

TERRINE FOIE GRAS DE CANARD

Homemade duck liver terrine, with classic condiments



VEGETARIAN QUICHE

Warm or cold to serve vegetarian starter

BEETROOT CARPACCIO

Cooked bright colored beetroot carpaccio with white cheese

MUSHROOM BRUSCHETTA

Toasted breads with mushroom and herb topping

SMOKED DUCK FILLET

Layers of smoked duck with blueberry condiments

PARMA HAM & MELON

Simple, but lovely every time

GRILLED JUMBO SHRIMPS

Served with lemon sauce and small salad

LOBSTER THERMIDOR

1/2 lobster, loose in the shell, with oven browned cheese crust, superyummy!

LARGE SEAFOOD RAVIOLI

One single piece of large ravioli stuffed with finest seafood. Comes with a light tomato sauce

SEAFOOD GRATINEE

Mix of seafood with hollandaise sauce and cheese, comes in a large shell, ready to serve





M

main courses



FISH & SEAFOOD

SEABASS FILLET

2 fillets, pan fried, with lemon zest

WILD NORTH SEA SEABASS

1 slice, no bones, cut from large
Northsea seabass

SALMON FILLET

Scottish salmon fillet, cooked
to perfection

MONKFISH FILLET

The fillet looks better as the fish
itself... Very tasty and nice thick
cut of fillet

STEAMED COD

Healthy option, on request also
panfried available

GRILLED JUMBO SHRIMPS

XXL shrimps with lemon zest
and little seasoning

LOBSTER GALLEY CUISINE STYLE

Whole, cleaned lobster, absolutely
a favorite to serve







PASTAS

RAVIOLI

Classic spinach & ricotta, fungi-truffle, seafood or aged Gouda cheese

RISOTTO

Creamy risotto, served with extra topping for fancy plating. Asparagus, seafood, mushroom & truffle

RAVIOLI SPECIAL

Pumpkin and ricotta

PASTA ARRABIATA

Vegetarian spicy tomato sauce

PASTA NAPOLITANA

Tomato and oregano sauce from Napoli

PASTA BOLOGNESE

The classic Italian sauce with minced beef

PASTA WITH TRUFFLE SAUCE

Posh vegetarian for the lovers of truffle

SPAGHETTI CARBONARA

Classic sauce with pancetta (pork)

SEAFOOD LINGUINI

Seafood with creamy herb sauce and traditional linguini

LINGUINI WILD MUSHROOMS AND CREAMSAUCE

Rich creamy sauce with fresh mushroom topping

BEEF LASAGNA

Minced beef, béchamel sauce and pasta layers

VEGETARIAN LASAGNA

Layers of pasta with seasonal vegetables and béchamel sauce



MEAT & POULTRY

GRILLED CHICKEN BREAST

Corn fed chicken

ROTTISERIE POUSSIN

Roasted baby chicken, juicy, wonderful flavoured...

SEARED DUCK BREAST

Grilled on the skin, pink in the middle

GRILLED ANGUS BEEF FILLET

Finest Irish beef fillet cut

NEW YORK STRIPLOIN

Juicy striploin from the grill

BEEF STROGANOFF

Sautéed beef, with world famous creamy sauce, served with pasta

GALLEY CUISINE BEEF STEW

Secret family recipe, slow simmered beef, loved by all

VEAL ESCALOPE

Thin, large veal escalope, Milanese style

RACK OF LAMB

2 half racks per pax. Straight from the griddle

LAMB SHANK

Slow cooked lamb shank, with rich tomato jus. Galley Cuisine Special!

STUFFED GUINEA FOWL FILLET

Served with red wine reduction

BŒUF BOURGUIGNON

The classic French simmered beef stew

OSSO BUCCO

The Italian favorite, served the classic way

T-BONE OF VEAL

Served with pepperauce

PORK LOIN

Served with sauce of your liking

IBERICO PORK SAUSAGES

Portion for the good appetite



VEGETARIAN & VEGAN

ROASTED EGG PLANT STEAK

Thick sliced eggplant, grilled as a steak, with nice seasoning

PARMIGIANA DI MELAZANE

Oven roasted eggplant with parmesan cheese and tomatosauce

VEGETARIAN QUICHE

Maincourse size

RED BEETROOT RISOTTO

Bright red colored vegan dish

THAI VEGETABLE CURRY

Vegan option for spicy dish

SWEET POTATO AND VEGETABLE CURRY

Thick curry with lots of vegetables

MISO EGGPLANT

Miso glazed, with sweet tones

PEARL COUSCOUS WITH FALAFEL

Vegan surprising dish

VEGETABLE BIRYANI

Indian rice dish



Chef Peter:
Fine cuisine
and master in
creating new
dishes.



SIDES & VEGGIES

GRILLED VEGETABLES

MASHED POTATOES

STEAMED VEGETABLES

POTATO GRATIN WITH SPINACH

ASIAN STYLE VEGETABLES

RÖSTI POTATOES

SAUTÉED SWEET CARROTS

BOILED POTATOES AND HERBS

GRILLED GREEN ASPARAGUS

BAKED POTATOES & TRUFFLE

STEAMED GREEN ASPARAGUS

POTATO WEDGES

STEAMED BROCCOLI

STEAMED BASMATI RICE

GREEN BEANS

MIXED WILD RICE

STEAMED GREEN VEGETABLES

YELLOW RICE

MINI BAKED POTATOES

PLAIN PASTA

**ALL MAIN COURSES ARE SERVED
WITH A MATCHING CHEFS CHOICE SAUCE**



JAPANESE CUISINE

SUSHI & SASHIMI SELECTION

Sashimi, Nigiri's Maki's and ISO rolls, all served with ginger, soy sauce, wasabi and chopsticks. Fully decorated ready to serve ½ atlas tray per pax

TUNA TATAKI

Beautiful grilled tuna tataki, raw in the middle

CHICKEN YAKI TORI

Chicken skewers, terri yaki glazed

GYOZA PAN FRIED

Japanese dumpling, filled with shrimps, pork or vegetables

EDAMAME BEANS

Portion healthy beans, with rock salt

WAKAME SALAD

Seaweed salad

TOMATO YUZU SALAD

Refreshing salad with mixed cherry tomatoes, coriander and an amazing yuzu dressing

MUSHROOM SALAD

Sauteed cold mushroom salad with soy dressing and sesame seeds

SESAME BEEF SALAD

Sliced beef, salad and Goma dressing

SHRIMP TEPPANYAKI

Perfectly grilled shrimps, with soy based dressing; can be served cold or hot Pan-seared salmon

SOY SESAME BEEF FILLET

Glazed beef with mixed sesame

SOY GLAZED CHICKEN

Glazed chicken with teppanyaki sauce on the side

BLACKENED COD, NOBU STYLE

Miso and sugar based glazing, served with miso sauce

FRIED RICE

Japanese style vegetables
Steamed white rice

MISO EGGPLANT

Miso glazed, with sweet tones



ORIENTAL CUISINE

CHICKEN CURRY

Yellow, smooth chicken curry.
Not spicy!

LAMB CURRY

Tender lamb pieces, simmered
in red curry sauce

CURRY SIDES

Reita, naan bread, cucumber
and tomato salad

THAI SHRIMP CURRY

Green Thai curry with shrimps,
lime and coriander

ORIENTAL CHICKEN BIRYANI

Gently simmered chicken in smooth
sauce with rice

SWEET & SOUR CHICKEN

Marinated chicken in red sweet
and sour sauce with spring onions
and bell pepper

BLACK BEAN STIR-FRY

Vegetarian or with meat, famous
fermented black beans and garlic

SHI-TAKE BEEF

Tender beef strips with shitake
mushrooms, spiced in black pepper

VEGETABLE BIRYANI

Indian rice dish

BROCCOLI STIR FRY OYSTER SAUCE

Broccoli stems, fire fried in oyster
sauce with garlic and ginger

SHRIMPS & BAMBOO SHOOTS

Jumbo shrimps marinated in
tamarind and lemon, finished
with thin sliced bamboo shoots

COD, LEMON & GINGER

Steamed cod, covered with lemon
and ginger (wrapped in paper)

MINI SPRING ROLLS (SNACK OR STARTER)

Traditional crispy spring rolls
with chilli sauce

SAMOSA'S (SNACK)

Triangle crispy vegetarian or with
meat, served with yoghurt dip

TOM KHA KAI

Thai coconut soup with chicken
and lemongrass

CURRY SOUP

Smooth, yellow and light spicy;
to wake up the appetite

FRIED RICE

Steamed rice



LEBANESE CUISINE

LEBANESE SIDES

Hummus, tabouleh, flatbread

LEBANESE BREADS

Flatbread or pita

HUMMUS

MOUTABEL

FATTOUSH SALAD

MEZZE PLATTER, COLD

MEZZE VARIETY, HOT

FALAFEL WITH SIDES

CHICKEN SHAWARMA

Yoghurt sauce & pita

LAMB SHAWARMA

Yoghurt sauce & pita

GRILLED CHICKEN

Spiced tomato yoghurt sauce

CHICKEN SKEWERS

Main course

LAMB KOFTA

With mint & yoghurt sauce

GRILLED LAMB CHOPS

LAMB SHANK

With tomato gravy

LEBANESE SPICED FISH

With lemon and Lebanese spice blend

LEBANESE POTATOES

Side dish

LEBANESE STYLE VEGETABLES

GRILLED HALLOUMI

**RUSSIAN, CHINESE, INDONESIAN
AND THAI CUISINE ON REQUEST**







D

desserts



NY CHEESECAKE

Classic baked cheesecake
with blueberry topping

APFELSTRUDEL & CREAM

Vienna apple pastry
served with whipped cream

BELGIUM CHOCOLATE TARTE

Dark chocolate with berries
and gold pearls

LEMON TARTE

Fresh lemon cake with fancy
decoration

TIRAMISU IN WHISKEY GLASS

Turbulence proof dessert

CRÈME BRÛLÉE

Classic French dessert with vanilla
and caramelised topping

TARTE TATIN

“upside down apple-pie”

CARROT CAKE

Less sweet... still a treat

BELGIUM WAFFLES

Large baked waffle with whipped
cream and berries

BELGIUM CHOCOLATES (250 GR)

Box with a great selection of mixed
mini chocolates

PETIT FOURS

Bite size little sweets

MACARONS

French little secrets... 6 varieties

PANNA COTTA

Served in a glass, with berries or
mango

PECAN PIE

Homebaked pie with lots of nuts and
caramelized pecans

RED VELVET CAKE

Red and white cake; American clas-
sic

VEGAN DESSERTS

Ask the chefs what the option of
today is





BREADS & STANDARD ITEMS

BREADMIX AND BUTTER

3 breadrolls and 1 butter pad

SOFT ROLLS

Bread mix per piece

BAGUETTE

25 cm baguette in white
or whole wheat

LEBANESE FLATBREAD

5 pcs traditional flatbread

MINI CROISSANTS

Portion of 2 pcs mini croissants

MINI PAIN AU CHOCOLATE

Portion of 2 pcs mini pain
au chocolate

LEMON & LIME

Slices, whole or wedges

BUTTER

Beurre d'isigny butter pad, 25 grams

JAM

Homemade jams in glass mini jar

HOT TOWELS

Box of 9 cotton quality hot towels



CREW

CREW BAGUETTE

Large, 25 cm baguette (white or whole wheat) with topping to your liking

CREW BREAKFAST

3 mixed sandwiches, yoghurt, fruitcup and juice

CREW SALAD BOX

Italian salad, Caesar salad chicken, greek salad, green salad or salmon salad, with breadrolls, butter and fruit

CREW COLD MEAL BOX

Mixed cold platter, side salad, bread, butter and fruit

CREW HOT MEAL BOX

Beef stew, grilled chicken, chicken curry, beef, pasta or vegetarian. With breadroll/butter, side salad and dessert



Best in improvising,
handsome devil
and a true gift for
women (Joey in his
own words)



Flowers, special items, wines, rare liquors or onboard items; we can assist you with almost any request. Please let us know on time so we can start shopping for you

Terms and conditions can be found on www.galleycuisine.com

This brochure is for your inspiration. Due to market conditions or deliveries from our suppliers there can be small changes in the dishes. Please let us know if there are allergies, dislikes or other dietary requirements that our kitchen needs to know.

**Additional information:
www.galleycuisine.com**

Holland +31 611 714 614
Belgium +31 611 714 614



All **Holland** orders
(Amsterdam, EHAM/AMS and
Rotterdam, EHRD/RTM) to
holland@galleycuisine.com

All **Belgium** orders
(Brussels, EBBR/BRU) to
belgium@galleycuisine.com

Holland +31 611 714 614
Belgium +31 611 714 614



Headchef Cas,
who balances
everything on
his chin. So no
photoshop here!