

# JET SET GOURMET

*Jet Set Gourmet - Where Every Meal is a Masterpiece*

Having traversed the skies as a flight attendant, my journey through the aviation industry has been a tapestry of experiences from the soaring highs to the challenging lows, taught me resilience, innovation, and a commitment to excellence.

**As I turned CEO of Jet Set Gourmet,** I bring a unique perspective to in-flight catering by blending my personal experiences with a team dedicated to creating culinary experiences. Every meal we prepare is infused with a passion for excellence, a commitment to quality, and a deep understanding of the needs of discerning travelers.

Join us onboard for a culinary journey where every bite tells a story of passion, dedication, and the joy of travel that takes you to new heights.”

Founder &CEO  
**Ghada Abou Jaoude**





## OUR COMMITMENT TO EXCELLENCE

What sets **Jet Set Gourmet Catering** apart is our unwavering commitment to excellence in everything we do. We take pride in our attention to detail, passion for culinary innovation, and dedication to providing exceptional service to every client.

Our team strives to create memorable dining experiences that not only meet but exceed the highest standards of luxury and sophistication. Whether it's a gourmet breakfast, a lavish dinner spread, or a selection of fine wines and spirits, we ensure that every aspect of the dining experience is curated to perfection.

**At Jet Set Gourmet safety is our top priority.** We are committed to upholding the highest safety standards in all aspects of our operations, from food preparation to delivery. Our team undergoes rigorous training and adheres to strict protocols to ensure the safety and well-being of our clients. You can trust that when you choose Jet Set Gourmet, you are choosing a partner that prioritizes your safety and satisfaction above all else.

**GOOD TO KNOW**

*Mini Tray 1-2 Pax  
Small Tray 2-3 Pax  
Medium Tray 3-4 Pax  
Large Tray 4-6 Pax*

  
**JET SET GOURMET**  
PRIVATE JET CATERING

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Where Every Meal is a **Masterpiece**  
JET SET GOURMET MENU 2024





## **FRESHLY SQUEEZED JUICES**

Orange | Carrot | Apple | Grapefruit | Pomegranate  
Mango | Strawberry | Mixed Berries | Lemon & Mint  
Tomato | Pineapple | Jallab | Kamardine

## **POWER GREEN SMOOTHIE**

Freshly Mixed Spinach, Grapefruit, Orange, Melon, Tomato,  
Mint, Banana

## **ENERGY BOOSTING SMOOTHIE**

Freshly Mixed Avocado, Apple, Spinach, Kale, Mint Leaves,  
Coconut Water

## **EXOTIC FRUITS SMOOTHIE**

Fresh Mixed Banana, Mango, Honey, Strawberries, Melon,  
Almond Milk

## **SUPER DETOX SMOOTHIE**

Freshly Mixed Celery, Banana, Pineapple, Chia Seeds,  
Cucumber, Greek Yogurt

## MORNING HARMONY | MILK, DAIRY PRODUCTS & COFFEES

Fresh Milk (Full Fat, Semi Skimmed or Skimmed)  
Long Life Milk (Full Fat, Semi Skimmed or Skimmed)  
Almond Milk  
Lactose-Free Milk  
Soya Milk  
Yogurt (Plain, Greek or Fruits Flavor)  
Freshly Brewed American Coffee  
Arabic Khaleej Coffee  
Authentic Turkish Coffee  
Hot Water



## **COLORFUL CRUNCH NATURE BITES | FRESH, DRIED FRUITS & VEGETABLES**

### **Exotic Sliced Fruits Platter\***

Artfully Sliced Pineapples, Mango, Grapes, Red Dragon, Star Fruit, Kiwi, Strawberries, Blueberries, Blackberries, Raspberries, Grapefruits, Oranges/Watermelons, Physalis, Red Currant.

### **Exotic Fresh Fruits Skewers (by Skewer)**

Melon, Grapes, Pineapple, Kiwi, Strawberry & Mango, Garnished with Assorted Berries.

### **Exotic Fresh Fruit Salad**

Freshly Chopped Fruits: Assorted Berries, Pineapple, Mango, Kiwi, Grapes with Pineapple Lime & Honey Sauce.

### **Fresh from the Field: Fresh Crudites Showcase \***

Finely Segmented Celery, Carrots Yellow, Purple & Orange, Broccoli, Zucchini, Vine Cherry Tomatoes, Cucumbers, Radish, Green Asparagus & Hummus Dip.

### **Mediterranean Medley: Lebanese Crudites Platter\***

Black & Green Olives, Fresh Mint Leaves, Radish, Cucumbers, Tomatoes, Spring Onions, Arabic Pickles, Red & Green Chilies.

### **Taste of Nature: Premium Dried Fruits & Raw Nuts Assortment\***

A Selection of Dried Apricots, Raisins, Figs, Dates, Cranberries, Raw Walnuts, Almonds, Hazelnut, Cashewnuts & Pistachio.

\* All trays are available in Mini, Small, Medium & Large size





## **FRESH BAKERY DELIGHTS**

### **ARABIC BREAD**

Lebanese Pitta Bread White, Whole Wheat, Oat & Saj Bread.

### **BREAD ROLLS SELECTION**

Assorted Bread Rolls: Pain de Campagne, Mini Baguette de Campagne, Multi-cereal, Rye with Walnuts, Mini Baguette Olives, Pave Rustique.

### **MINI CROISSANTS SELECTION**

Assorted Mini Croissants Selection: Plain, Cheese, Thyme, Chocolate, Raisin Rolls.

### **MUFFINS**

Selection Chocolate & Vanilla, Chocolate, Red Velvet.

### **ENGLISH CAKE**

Flavors: Lemon - Marbre, Chocolate, Orange, Dried Fruits, Almond.

### **BREAKFAST CEREALS**

Individual Boxes of Breakfast Cereals Selection.



**SUNSHINE SELECTION  
COLD BREAKFAST OFFERINGS**

**ROYAL CHEESE BOARD\***

Brie, Boursin, Manchego Truffle, Aged Comte, Goat Cheese Affinee Garnished with Raw Nuts, Dried Fruits & Fresh Grapes

**LEBANESE CHEESE BOARD\***

Kashkaval Sheep, Baladi White Cheese, Labneh Goat, Feta Cheese, Halloumi, Fresh Grapes, Raw Nuts & Dried Fruits

**MULTINATIONAL CHEESE BOARD\***

Aged Comte, Boursin, Halloumi, Feta Cheese, Kashkaval Sheep, Fresh Grapes, Raw Nuts & Dried Fruits

**LABNEH PLAIN\***

Strained Yogurt | Labneh, Served with Olive Oil

**ORGANIC PORRIDGE**

Topped with Honey, Greek Yogurt, Mixed Berries & Raw Nuts

**COLD CUTS & MEATS PLATTER – WITHOUT PORK\***

Nicely Sliced Bresaola, Pastrami, Roast Beef, Smoked Turkey, Viande De Grison, Beef Salami, Pickles & Horseradish Sauce

**COLD CUTS & MEATS PLATTER – WITH PORK\***

Nicely Sliced Smoked Ham, Salami Rosettes, Italian Mortadella Extra, Smoked Turkey, Bresaola, Pickles & Horseradish Sauce

**SMOKED SCOTTISH SALMON\***

with Home Made Blinis, Sour Cream, Lemon In Nets

**CHIA PUDDING**

Made with Home Made Almond Milk, Maple Syrup, Topped with Deluxe Nuts, Coconut Flakes, Fresh Berries

**HOME MADE YOGURT PARFAIT**

Granola, Vanilla Yogurt, Berries & Honey

\* All trays are available in Mini, Small, Medium & Large size





A.M. FLAVORS  
HOT BREAKFAST CLASSICS



**PLAIN OMELET**

Egg Mix Seasoned with Butter, Salt & Pepper/Garnished with grilled Cherry Tomatoes & Mushrooms

**CHEESE OMELET**

Egg Mix with Emmental Cheese, Butter, Salt, Chives, Pepper & Oregano/ Garnished with Grilled Cherry Tomatoes & Mushrooms

**HAM & CHEESE OMELET**

Egg Mix Seasoned with Butter, Salt & Pepper, Smoked Ham, Emmental Cheese, Chives/Garnished with grilled Cherry Tomatoes & Mushrooms

**MUSHROOM OMELET**

Egg Mix Seasoned with Butter, Salt, Pepper, Mushrooms, Fresh Thyme, Parmesan Cheese

**SPANISH OMELET**

Egg Mix Seasoned with Butter, Salt, Pepper, Bell Peppers, Spring Onions, Potatoes & Parsley

**SUNNY SIDE UP EGGS**

Egg Fried, Seasoned with Salt & Pepper Served with Pain de Mie Aside

**ROYAL EGG BENEDICTE**

Poached Eggs, Pain Au Lait, smoked Salmon, Avocado, Baby Spinach, Hollandaise Sauce

Poached Eggs | Scrambled Eggs | Boiled Eggs

**BACON**

Grilled Bacon Beef, Pork or Turkey

**BEEF OR PORK SAUSAGES**

Grilled Sausages, Pork, Beef or Turkey  
Hash Brown Potatoes

**FOUL MOUDAMAS - VG GF DF**

Fava Beans seasoned with Garlic, Cumin Powder, Lemon Juice & Olive Oil/Garnished aside with Pickles, Fresh Mint Leaves, Cucumbers, Tomatoes, Green Chili, Olives & Green Onions

**BALLIA – VG GF DF**

Chick Peas Seasoned with Garlic, Cumin Powder & Olive oil/ Garnished aside with Pickles, Olives, Cucumbers, Spring Onions, Tomatoes, Green Chili, Fresh Mint Leaves & Green Onions

**PANCAKE**

Pancake Served with Maple Syrup & Mixed Berries

**THYME MANAKISH (SMALL SIZE)**

Oven Baked Flat Bread Dough, Topped with Thyme

**CHEESE MANAKISH (SMALL SIZE)**

Oven Baked Flat Bread Dough, Topped with Cheese

**LAHM BI AJIN**

Oven Baked Flat Bread Dough, Topped with Minced Meat & Tomatoes

**Knefeh**

Ackkawi Cheese Baked, Garnished with Sugar Syrup Blossom & Chopped Pistachio Nuts



LIQUID COMFORT  
SOUL WARMING SOUPS





**LOBSTER BISQUES**

Freshly Cut Lobster, with Tomato Paste, Cognac, Fresh Cream & Herbs, Croutons

**MINISTRONE SOUP – VG GF DF**

Fresh Vegetables Mix with Red Kidney Beans & Pasta Coquillettes, Croutons

**BORSCHT RUSSIAN**

v, Beetroot, Potatoes, Carrots, Ginger Mix

**LENTIL SOUP – VG GF DF**

Split Lentil Flavored with Carrots & Cumin Powder, Croutons

**TOMATO & BASIL SOUP – VG GF DF**

Fresh Peeled Tomatoes, Celery, Basil & Leeks, Croutons

**SWEET CORN & CHICKEN SOUP**

Chicken Breast Chopped, Sweet Corns, Chicken Broth, Leeks & Cream, croutons

**GAZPACHO SOUP – VG GF DF**

Fresh Tomatoes, Celery, Bell Peppers, Garlic & Onions, Croutons

**CREAM OF MUSHROOM SOUP WITH TRUFFLE FLAVORS**

Champignons de Paris, French Thyme, Cream & White Truffle Oil, Croutons

**SPRING VEGETABLES SOUP – VG GF DF**

Broccoli, Zucchini, Carrots, Green Beans, Green Peas, Croutons

**CREAM OF ASPARAGUS SOUP**

Imported Green Asparagus, Leeks & Cream, Croutons

**PUMPKIN COCONUT SOUP**

Pumpkin, Onions, Coconut, Fresh Herbs & Cream, Croutons

**GINGER CARROT SOUP – VG GF DF**

Carrot, Ginger, Shallots, Cream, Croutons

**BROCCOLI SOUP**

Broccoli, Shallots, Cream, Cheddar Cheese, Croutons

**HARIRA SOUP**

Red Lentil, Minced Beef & Lamb, Chick Peas, Green Chili, Ginger & Tomato, Croutons



FINE DINING INTRODUCTIONS  
COLD STARTERS



## COLD ENTREES

### **VIP COLD SEA FOOD PLATTER – SMALL 1-2 PAX, MEDIUM 3-4 PAX, LARGE 4-6 PAX**

Lobster Tail, Tiger Shrimps, King Crab, Smoked Salmon, Marinated Scallops, Tuna Tartare, Cocktail Sauce

### **TIGER SHRIMP COCKTAIL**

2 Pieces of Boiled Tiger Shrimp U5 Garnished & Served with Jet Set Gourmet Signature Cocktail Sauce

### **SMOKED SCOTTISH SALMON**

Smoked Scottish Salmon Served with Home Made Blinis, & Sour Cream, Lemon in Nets

### **TARTARE DE SAUMON**

Fresh Salmon Cubes, Marinated with Chives, Lime, Ginger & Olive oil, Served of Avocado Bed

### **TARTARE DE THON AUX AGRUMES, AVOCAT ET PISTACHES**

Fresh Tuna on avocado, oranges & grapefruits Tartare, Topped with Pistachio Nuts

### **FOIE GRAS PLATTER; MINI (1-2 PAX), SMALL (2-3 PAX), MEDIUM (3-4 PAX), LARGE (4-6 PAX)**

High Quality French Duck Foie Gras Slices Garnished with Dried Figs, Fresh Mango, Pain Epices, Figs Chutney

### **BRESAOLA PLATTER; MINI (1-2 PAX), SMALL (2-3 PAX), MEDIUM (3-4 PAX), LARGE (4-6 PAX)**

Airdried Salted Aged Beef, Served with Parmesan Cheese, Lemon In Nets & Wild Rocca



**ANTIPASTI PLATTER – SMALL (2 PAX), MEDIUM (3 PAX), LARGE (4 PAX)**

Marinated Grilled Vegetables, Italian Cheeses, Italian airdried Cold Cuts

**SAVOR THE FLAVORS: AUTHENTIC LEBANESE COLD MEZZEH SPREAD – SMALL (2 PAX), MEDIUM (3 PAX), LARGE (4 PAX)**

Artfully Displayed a Selection of Hummus, Moutabbal, Stuffed Vines Leaves, Labneh, Garnished with Olives & Arabic Pickles



A photograph of a restaurant table setting. In the foreground, a tall wine glass filled with red wine stands on the left. To its right, a white plate holds a stack of golden-brown, layered pastries or bread, garnished with fresh herbs. Beside the stack is a small, artistic salad arrangement featuring sliced cucumbers, radishes, and purple flowers. In the background, another plate with a colorful salad and a glass of red wine are visible. The table is set with silverware and a white napkin. The scene is lit with warm, natural light from a window in the background.

AVANT-GARDE SALAD CREATIONS



## SEA FOOD SALADS

### **SALADE DE HOMARD A L'ESTRAGON**

Lobster Tail, Fine Beans, Avocado, Mixed Green Leaves, Tarragon Dressing

### **TRIO OF SEA FOOD ON BEETROOT & AVOCADO TARTAR**

Scallops, Shrimps, Smoked Salmon, Beetroot & Avocado Tartare, Yuzu Truffle Dressing

### **BLUEFIN TUNA NIÇOISE SALAD**

Seared Bluefin Fresh Tuna, Iceberg Lettuce, Quail Eggs, Olives, Potatoes, Fine Green Beans & Tomatoes, Mustard Lemon Dressing

### **SHRIMP & AVOCADO SALAD**

Mixed Green Leaves, Shrimps, Dill Avocado, Orange, Cherry Tomatoes, Black Sesame Seeds, Jet Set Gourmet Signature Rose Marie Sauce



**GINGA SALAD**

Fresh Rocca Leaves & Wild Rocca, Succrine, Steamed Shrimps, Sesame Seeds & Fresh Coriander, Served with Lemon Ginger Dressing

**KING CRAB & AVOCADO SALAD**

King Crab, Cherry Capers, Mango, Mixed Green Salad Leaves, Dill, Avocado, Yuzu Dressing

**BABY SPINACH & SMOKED SALMON SALAD**

Baby Spinach, Radish, Cucumbers, Avocado, Cherry Capers, Dill, Spring Onions, Smoked Salmon, Lemon Dill Dressing

**BAKED SCOTTISH SALMON FILET CRUSTED IN DELUXE NUTS & AROMATIC HERBS SALAD**

Baked Scottish Salmon Filet Crusted in Deluxe Nuts & Aromatic Herbs, Mixed Green Leaves, Asparagus, Boiled Potatoes, Citrus Dressing

**TUNA PASTA SALAD WITH BAIE ROSE DRESSING**

Fusilli Pasta, Albacore Canned Tuna, Black Olives, Grated Carrots, Cucumbers & Cherry Tomatoes, Lemon Mayo Dressing





## MEAT & POULTRY SALADS

### **BEEF TATAKI FUSION SALAD**

Seared Beef Filet, Shitake Mushrooms, Vegetables Medley, Ponzu Dressing

### **TATIN DE POMMES AU MAGRET DE CANARD FUMÉ SALAD**

Oven Baked Puff Pastry, Topped with Apples and Magret de Canard Fume (Serve Warm), served with a Side mix of Baby Spinach, Wild Rocca & Beetroot Leaves, Citrus Dressing (Served Warm)

### **CHICKEN CAESAR SALAD**

Succrine Lettuce, Grilled Chicken Breast, Shaved Parmesan Cheese, Croutons, Caesar Dressing

### **SALADE DE LENTILLES VERTES DU PUY AUX FOIE GRAS**

Lentilles Du Puy, Shallots, Cherry Tomatoes, Pain D'épices, Foie Gras, Vinaigrette de Xeres, Olive Oil

## VEGETARIAN & VEGAN SALADS

### **TATIN DE TOMATES AUX CHEVRES SALAD**

Goat Cheese & Cherry Tomatoes Baked in Puff Pastry (Serve Warm), Served with Side Mixed Lettuce Leaves, Dried Apricot, Walnuts & Balsamic Honey Dressing

### **MILLE-FEUILLE AUX TROIS FROMAGES**

Oven Baked Puff Pastry, Topped with Goat Cheese, Feta Cheese & Emmental Cheese, Caramelized Onions, Thyme (Serve Warm), Served with a Side Purslane Mix, Cherry Tomatoes & Fresh Thyme, Lemon Dressing

### **TARTE D'AUBERGINES & MOZZARELLA SALAD**

Eggplant & Mozzarella Tarte (Serve Warm), Served with a Side Rocca Basil & Cherry Tomatoes Salad, With Balsamic Honey Dressing





### **FEUILLETÉ DE CHAMPIGNONS**

Feuilleté de Champignons de Cèpes & Paris Au Thym,  
Salade de Roquettes sauce Citron Soja (Serve Warm)

### **RED ENDIVE & PECORINO SALAD**

Fresh Red Endives, Walnuts, Truffled Pecorino Cheese,  
Green Apple Wedges, Citrus Dressing

### **DUO D' ENDIVES DRIED APRICOT & ROQUEFORT PAPILLON SALAD**

Duo D' Endives Dried Apricot & Roquefort Papillon Salad  
with Roquefort Papillon Dressing

### **SCRUMPTIOUS ROASTED BEETROOT PUMPKIN & GOAT CHEESE SALAD**

Beetroot, Pumpkin, Goat Cheese, Assorted Raw Nuts,  
Mixed Green, Ponzu Truffle Dressing

### **TABBOULEH - VG**

Finely Chopped Parsley, Tomatoes, Onions, Burghul,  
Served with Lemon Oil Dressing

**STRAWBERRY QUINOA SALAD**

Quinoa, Mint leaves, Cucumbers, Strawberries, Feta Cheese, Almonds, Champagne Vinegar & Almond Oil Dressing

**DELUXE NUTRI SUMMER BLISS SALAD – VG**

Watermelon, Quinoa, Deluxe Mixed Nuts, Pomegranate Molasses & Orange Blossom Dressing

**HONEY GLAZED HALLOUMI KALE & ROSEMARY SALAD**

Kale, Honey Glazed Halloumi, Pomegranates, Balsamic Honey Dressing

**BABY SPINACH & GRILLED HALLOUMI SALAD**

Baby Spinach, Baby Beetroot Leaves, Chives, Halloumi Cheese, Vine Cherry Tomatoes, Balsamic Vinegar Dressing

**BABY SPINACH & GRILLED HALLOUMI SALAD**

Baby Spinach, Baby Beetroot Leaves, Chives, Halloumi Cheese, Vine Cherry Tomatoes, Balsamic Vinegar Dressing

**AUTHENTIC GREEK SALAD**

Succrine Lettuce, Feta Cheese, Olives, Vine Cherry Tomatoes, Cucumbers, Peppers & Lemon Oil Dressing

**BURRATA CHEESE**

Burrata Cheese, Tomato Medley, Balsamic Raspberries Sauce

**MOZZARELLA DI BUFFALA SALAD**

Mozzarella Di Buffala, Ripe Tomatoes, Fresh Basil, Pine Nuts, Pesto & Balsamic Dressing

**MISO DREAMLAND SALAD**

Baby Spinach with Crackled Miso, Grated Parmesan Cheese, Avocado & Fried Leeks, Yuzu Truffle Dressing

**SWEET SUMMER KALE SALAD – VG**

Fresh Kale, Avocado, Fresh Berries, Chia Seeds, Balsamic Honey Dressing



**SUCCRINE SALAD – VG**

Succrine, Vine Cherry Tomatoes, Chives, Walnuts, Xeres Vinegar Dressing

**WILD ROCCA & MUSHROOM SALAD**

Wild Rocca, Sliced Fresh Mushrooms & Shaved Parmesan Cheese, Vine Cherry Tomatoes, Balsamic Vinegar & Truffle Oil Dressing

**MIXED GREEN SALAD LEAVES – VG GF DF**

A Selection of Lolo Rosso & Verdi, Iceberg, Baby Spinach, Wild Rocca, Beetroot Leaves & Fresh Herbs, Vine Cherry Tomatoes, Lemon Herb Dressing

**POTATO SALAD – VG GF DF**

Steamed Potato Cubes, Scallions, Dill, Parsley, Cherry Tomato, Olive oil

**POWER GREEN VEGETABLES SALAD – VG GF DF**

Grilled Broccoli, Fine Beans, Succrine, Avocado, Baby Spinach, Roasted Nuts, Lemon Herbs Dressing

**SPAGHETTI TOMATO & BASIL SALAD**

Spaghetti Marinated with Cherry Tomatoes, Garlic, Olives & Basil, Balsamic Vinegar Dressing

**BROCCOLI & ROASTED CHICKPEAS SALAD – VG GF DF**

Roasted Broccoli & Chickpeas, Brown Quinoa, Fresh Greens, Succrine, Vine Cherry Tomatoes, Tahini Dressing

**BAKED FALAFEL SALAD – VG GF DF**

Baked Falafel, Curried Cauliflower, Lettuce, Mint, Parsley, Tomatoes, Rocca, Green Onions, Radish, Tahini Dressing

**FATTOUSH SALAD – VG GF DF**

Romaine Lettuce, Radish, Cucumbers, Tomatoes, Mint Leaves, Bell Peppers, Green Onions, Lemon oil, Sumac & Pomegranate Dressing





A gourmet hot starter platter presented on a polished metal tray. The platter features three distinct components: a stack of three golden-brown omelets topped with cherry tomatoes, dollops of white cream, and fresh herbs; a stack of sliced mushrooms and potatoes garnished with purple flowers and green herbs; and a round tart with a yellow lattice top, filled with ingredients and topped with a mushroom cap. A silver fork is placed vertically in the center of the platter.

**GOURMET BEGINNINGS HOT STARTERS**

## SEA FOOD HOT ENTREES

### **PRAWN & GREEN ONION SKEWERS**

3 Grilled Prawn Skewers Marinated with Lime, Spring Onions & Dill

### **GAMBAS AUX MAGRET DE CANARD FUME & TOGARASHI**

2 Grilled Shrimps Skewers mixed with Magret Crumbles, Togarashi & Sesame Seeds

### **SHRIMP A LA PROVENÇALE**

Sauteed Prawns (8 Pieces) with Garlic, Coriander, Red Chili & Lime

### **SHRIMP SPRING ROLLS**

6 Pieces of Fried Shrimp Spring Rolls, Served with Soya Sauce

### **BARBECUED TANDOORI PRAWN STICKS**

2 Grilled Marinated Shrimps Skewers in Yogurt, Lemon, Garlic & Tandoori Curry Paste, Yogurt Dip

### **SALMON TERIYAKI SKEWERS WITH SOYA GINGER DIP**

2 Salmon Teriyaki Skewers with Soya Ginger Dip

## MEAT HOT ENTREES

### **SESAME SOYA GLAZED BEEF SKEWERS**

2 Beef Tenderloin Skewers Glazed with Soya, Sesame Seeds & Oil, Sweet Chili & Spring Onions

### **MINI BLACK ANGUS BEEF BURGERS**

Beef Burger 2 Pieces, Sesame Bunnies, Lettuce, Tomatoes, Pickles, Ketchup, Mustard & Mayo

### **MINI BEEF SHAWARMA POCKETS**

Beef Marinated Roasted Slowly on a Spit, Wrapped in Mini Arabic Bread with Tahini Dip, Turnips, Grilled Onions & Tomatoes

### **KIBBEH BALL**

1 Fried Ball Shape Meat & Burghul, Stuffed with Lamb & Beef Meat, Onions & Pine Nuts

### **SAMBOUSEK**

1 Oven Backed Half- Moon Shape Dough Stuffed with Lamb & Beef Minced meat, Onions & Pine Nuts

**CUMIN SCENTED LAMB BROCHETTES WITH MINTED  
YOGURT DIP**

2 Cumin Scented Beef Brochettes with Minted Yogurt Dip

**ROSEMARY VEAL & ROASTED POTATO BROCHETTES WITH  
CREAMY TRUFFLE DIP**

2 Rosemary Veal & Roasted Potato Skewers with Creamy  
Truffle Dip

**CHICKEN HOT ENTREES**

**MINI CHICKEN BURGER**

Chicken Burger 2 Pieces, Sesame Bunnies, Lettuce,  
Tomatoes, Pickles, Ketchup, Mustard & Garlic Mayo

**TANDOORI CHICKEN SKEWERS WITH YOGURT DIP**

Grilled Marinated Chicken Skewers in Ginger, Soya, Garlic  
& Lime

**CHICKEN SATAYS WITH PEANUT BUTTER SAUCE**

2 Chicken Breast Skewers Marinated with Peanut Butter &  
Coriander

**BROCHETTES DE POULET À L'ANANAS ET AUX SÉSAMES**

2 Marinated Chicken Brochettes, Sésames, Pineapples  
Glazed, Honey Soya Dip

**BABY CHICKEN SHAWARMA POCKETS**

Yogurt Garlic Marinated Chicken Roasted Slowly on a  
Spit, Wrapped in Mini Arabic Bread with Garlic, Pickles &  
Lettuce

**HOME MADE CHICKEN NUGGETS – HONEY MUSTARD DIP**



## VEGETARIAN HOT ENTREES

### MINI PIZZA MARGHERITA

1 Pizza Dough Topped with Tomato Sauce, Swiss Cheese, Black Olives & Fresh Basil

### MINI PIZZA TRUFFLE

1 Pizza Dough Topped with Creamy Truffle Sauce & Parmesan Cheese

### VEGETABLES SPRING ROLLS

6 Pieces of Fried Spring Rolls (Spring Roll Wrapper & Chinese Vegetables), Served with Soya Sauce

### SPINACH FATAYER – VG

1 Oven Baked Triangle Shape Dough Stuffed with Spinach, Onions, Lemon & Sumac

### MINI FEUILLETE AUX CHAMPIGNONS

Puff Pastry Topped with Assorted Sautee Mushrooms

### CHEESE ROLLS

1 Fried Dough Stuffed with Arabic Cheese

### MINI TATIN DE TOMATES AUX CHEVRES

1 Mini Goat Cheese & Cherry Tomatoes in Baklawa Pie

### MINI TARTE AUBERGINE

1 MINI EGGPLANT & MOZZARELLA TARTE, ROCCA BASIL  
CHERRY TOMATOES, SERVED WITH BALSAMIC HONEY  
DRESSING

### MINI MILLE-FEUILLE AUX TROIS FROMAGE

1 Mini Oven Baked Puff Pastry, Topped with Goat Cheese, Feta Cheese & Emmental, Caramelized Onions, Thyme

### ARANCINI TRUFFLES WITH TRUFFLE DIP

4 PIECES PER PORTION



MASTERFUL GASTRONOMIC CREATIONS  
MAIN COURSES

## SEA FOOD MAIN COURSES

**GRILLED LOBSTER TAIL** with Spicy Citrus Butter Sauce

### **LOBSTER THERMIDOR**

Oven Baked Lobster Topped with Garlic, French Thyme, Fresh Cream & Cheddar Cheese

### **LINGUINE AU HOMARD**

Lobster Linguine in Pink Sauce

**GRILLED SEA BASS FILET** with Lemon Herb Sauce

**CHILEAN SEA BASS FILET** with Vanilla Lime Sauce

### **SIYADIEH**

Rice Cooked in Fish Sauce, Topped with Oven Baked Sea Bass, Pine Nuts, Fried Onions & Tahini Sauce

## **BLACK COD FISH FILET WITH MISO SAUCE**

### **GRATIN DE CABILLAUD A LA RICOTTA ET AUX EPINARDS**

Baked Black Cod with Ricotta Cheese & Spinach Gratins

**PAN SEARED TUNA STEAK** with Ponzu Ginger Sauce

### **BAKED SCOTTISH SALMON FILET** Crusted in Deluxe Nuts &

Aromatic Herbs

### **SALMON IN SESAME CRUST**

Oven Roasted Salmon Filet Encrusted with Sesame Seeds, Served with a Cold Soya Ginger Sauce

**GRILLED SALMON FILET** with Thai Sauce

**GRILLED TIGER SHRIMP** with Tartar Sauce





**CREVETTES AUX CURRY DE MADRAS**

Shrimps Sauteed with Madras Curry, Coconut Milk, Caramelized Pineapples & Granny Smith Apples, Served with Fennel Infused Basmati Rice

**POACHED PRAWNS** in Chili Lime Coconut Scented Sauce

**SHRIMP BIRYANI**

Shrimps Cooked with Basmati Rice, Biryani Spices & Served with Spicy Raita Sauce

**INDIAN BUTTER SHRIMPS**

Shrimps Sauteed with Indian Spices & Peeled Almond

**GARLIC BUTTER SHRIMP LINGUINI**

**SCALLOPS** In Creamy Saffron Sauce

**SCALLOPS IN LEMON GRASS & GINGER SAUCE**

Scallops Marinated and Cooked with Ginger, Lemon Grass, Ponzu, Honey & Shitake Mushrooms Served with Steamed Jasmine Rice



## MEAT MAIN COURSES

### **GRILLED BEEF FILET MIGNON BLACK ANGUS MB3+ GRASS FED**

with Pepper Sauce

### **BEEF FILET MIGNON BLACK ANGUS MB3+**

Flambe au Cognac, aux Poivres Noirs et Raisins Sec  
Sautée Potatoes

### **GRILLED WAGYU BEEF FILET MB9**

with Red Wine & Shallots Sauce

### **GRILLED VEAL FILET WITH MUSHROOM SAUCE**

### **PAN SEARED FILET DE VEAU BLANC SAUCE AUX MORILLES**

Sauteed Potatoes

### **AUSTRALIAN LAMB SHOPS WITH ROSEMARY SAUCE**

### **BEEF STROGANOFF**

Beef Filet Chopped into Strips Cooked with, Shallots,  
Garlic, Red Wine, Fresh Mushrooms & Fresh Cream

### **LAMB KABSA**

Lamb Filet Cooked with Basmati Rice, Kabsa Spices  
& Garnished with Deluxe Mixed Nuts, Served with  
Spiced Tomato Dip

### **LAMB BIRYANI**

Lamb Filet Cooked with Basmati Rice, Biryani Spices &  
Served with Spicy Raita Dip

### **LAMB OUZI**

Parboiled Rice Cooked Minced Beef, Topped with Deluxe  
Nuts & Lamb Filet, All Wrapped in Filo Pastry

### **STUFFED VINES LEAVES & ZUCCHINI WITH LAMB CUTLETS**

Vine Leaves & Zucchini, Stuffed with Rice mixed with  
Minced Beef & Cooked with Lamb Shops, Served with  
Plain Yogurt Dip

**LAMB KEBAB**

Grilled Marinated Beef Kebab, Accompanied with Grilled Vegetables Skewers

**KAFTA**

Grilled Minced Lamb Meat Mixed with Onions, Parsley & Spices, Served on Skewers

**BEEF SHAWARMA**

Beef Marinated Roasted Slowly on a Spit, Served with Tahini Dip, Turnips, Grilled Onions & Tomatoes

**BEEF LASAGNA**

Lasagna Layers filled with Bolognese Sauce & Bechamel Sauce, Topped with Cheese

**SPAGHETTI BOLOGNESE**

Spaghetti Served with Cooked Minced Beef & Veal Meat in a Tomato Sauce, Freshly Grated Parmesan Aside



## **POULTRY MAIN COURSES**

### **GRILLED CHICKEN BREAST**

with Tarragon Sauce

### **CHICKEN STROGANOFF**

Chicken Strips Cooked with Bell Peppers, Fresh Mushrooms, Garlic & Onions, Fresh Cream

### **CHICKEN MADEIRA**

Oven Baked Chicken in Madeira Wine, Mushrooms & Thyme, Topped with Mozzarella Cheese

### **POULET AUX CURRY DE MADRAS**

Chicken Strips Sauteed with Madras Curry, Coconut Milk, Caramelized Pineapples & Granny Smith Apples, Served with Fennel Infused Basmati Rice

### **INDIAN CHICKEN CURRY, BASMATI RICE**

Chicken Cubes Sprinkled with Garam Masala, Ginger Root, Chilies in Yogurt & Tomato Sauce, Basmati Rice

### **BUTTER CHICKEN**

Chicken Sauteed with Indian Spices, Yogurt, Honey & Cream, Served with Basmati Rice

### **THAI CHICKEN IN PEANUT BUTTER SAUCE, JASMINE RICE**

Marinated Chicken, Fine Beans, Peanut Butter Sauce, Jasmine Rice

### **CHICKEN IN CHILI LEMON GRASS**

Chicken Strips Marinated and Cooked with Ginger, Lemon Grass, Ponzu Sauce & Honey, Served with Jasmine Rice



**STIR FRIED CHICKEN CASHEW NUTS, JASMINE RICE**

Stir Fry Chicken in Teriyaki, Hoisin & Soya Sauce,  
Jasmine Rice

**CHICKEN KIEV**

Pan Fried Chicken Breast Coated with Breadcrumbs,  
Stuffed with Garlic Butter & Herbs

**CHICKEN SUPREME**

Baked Chicken Breast with Creamy Sauce

**COQ AU VIN**

Chicken Legs Cooked in Red Wine, Mushrooms, Onions,  
Garlic & French Thyme

**LEMON & HERB ROASTED ORGANIC BABY CHICKEN****FETTUCCHINI ALFREDO**

Fettuccini with Chicken White Creamy Sauce

**ORIENTAL CHICKEN RICE (TRADITIONAL LEBANESE)**

Topped with Deluxe Roasted Nut

**CHICKEN KABSA**

Chicken Filet Cooked with Basmati Rice, Kabsa Spices &  
Garnished with Deluxe Mixed Nuts, Served with Spiced  
Tomato Dip

**CHICKEN BIRYANI**

Chicken Filet Cooked with Basmati Rice, Biryani Spices &  
Served with Spicy Raita Dip

**CHICKEN OUZI**

Basmati Rice, Minced Meat, Chicken, Spices all wrapped  
In Philo Pastry

**CHICKEN SHISH TAOUK**

Grilled Garlic Marinated Chicken Kebab, Served  
with Separate Garlic Dip, Accompanied with Grilled  
Vegetables Kebab

**CHICKEN SHAWARMA**

Yogurt Garlic Marinated Chicken Roasted Slowly on a  
Spit, Served with Garlic, Pickles & Lettuce





## MEAT PASTA

### **BEEF LASAGNA**

Lasagna Layers filled with Bolognese Sauce & Bechamel Sauce, Topped with Cheese

### **SPAGHETTI BOLOGNESE**

Spaghetti Served with Cooked Minced Beef & Veal Meat in a Tomato Sauce, Freshly Grated Parmesan Aside

## CHICKEN PASTA

### **FETTUCCINI ALFREDO**

Fettuccini with Chicken White Creamy Sauce

## SEA FOOD

### **GARLIC BUTTER SHRIMP LINGUINI**

### **LINGUINE AU HOMARD**

Lobster Linguine in Pink Sauce



## VEGETARIAN PASTA

### **CEPES MUSHROOM RAVIOLI WITH MOREL SAUCE**

Ravioli Stuffed with Cepes Mushrooms, Served with Creamy Morel Sauce, Grated Parmesan Aside

### **ASPARAGUS RISOTTO**

Risotto Cooked with Fresh Green Asparagus, In a Light Creamy Sauce, Grated Parmesan Cheese Aside

### **MUSHROOMS RISOTTO**

Risotto Cooked with Champignon de Paris, Cepes Mushrooms, In a Light Creamy Truffle Flavored Sauce, Grated Parmesan Aside

### **PENNE FOUR CHEESE**

Penne, Served with Four Cheese (Emmental, Gorgonzola, Mozzarella, Parmesan) Creamy Sauce, Freshly Grated Parmesan Cheese Aside

### **FUSILLI AL PESTO**

Creamy Pesto Sauce, Basil, Garlic, Pine Nuts, Cream & Parmesan Cheese

### **GNOCCHI A LA CENERE**

Gnocchi, Gorgonzola Cheese & Cream, Walnuts, Chives

### **ORECCHIETTE CACIO E PEPPE**

Orecchiette, Pecorino Cheese, Black Fresh Pepper

### **TAGLIATELLE A LA LIMONE**

Tagliatelle, Ricotta Lemon Infused Creamy Sauce

### **CEPES MUSHROOM RAVIOLI WITH MOREL SAUCE OR TRUFFLE SAUCE**

Ravioli Stuffed with Cepes Mushrooms, Served with Creamy Morel Sauce, Grated Parmesan Aside

### **PACCHERI AUX CEPES EMULSION NOISETTE**

Stuffed Paccheri with Cepes Mushrooms, Bechamel & Hazelnut Emulsion

### **SPAGHETTI TRUFFLES**

Spaghetti, Served with Creamy Truffle Sauce, Parmesan Cheese



VEGAN PARADISE

## **VEGAN GLUTEN-FREE AND DAIRY FREE MAIN COURSES**

### **PENNE ARRABIATA – VG GF DF**

Penne, Served with Spicy Tomato Sauce

### **SPAGHETTI POMODORO – VG GF DF**

Spaghetti, served with tomato Basil Sauce

### **MUDARDARA – VG GF DF**

Lentil Cooked with Rice & Onions, Garnished with Fried Onions, Served with Lebanese Cabbage & Tomato Salad

### **MUSHROOMS BIRYANI WITH DAKKOUS SAUCE – VG GF DF**

### **MUSHROOMS BOLOGNESE SPAGHETTI – VG GF DF**

### **BEMIEH BI ZEIT – VG GF DF**

Okra in Tomato Sauce & Olive Oil

### **LOUBIEH BI ZEIT – VG GF DF**

Green Beans in Tomato Sauce & Olive oil

### **KIBBIT BATATA – VG DF**

Potato Mashed with Burghul, Minced Onions, Aromatic Herbs

**FLAVORFUL ENHANCEMENTS  
SIDE DISH DELIGHTS**



## **SIDE DISHES**

### **MASHED POTATOES PLAIN**

Infused with Basil

Infused with Wasabi

Infused with Vanilla & Lime

### **BAKED POTATOES**

#### **RATATOUILLE STYLE INFUSED BAKED POTATO**

Baked Potato, filled with layers of Eggplants, Zucchini, Garlic & Herb de Provence Herbs

### **ROASTED BABY POTATOES**

#### **GRATINS DAUPHINOISE**

Boiled Potatoes Roasted in Oven with Garlic, Milk & Emmental Cheese

### **FRENCH FRIES**

#### **STEAMED, SAUTEED OR GRILLED VEGETABLES**

Imported Green Asparagus, Baby Corns, Fresh Mushrooms, Broccoli, Carrots, Zucchini, Fine Green Beans

### **SPINACH SAUTEED**

### **FENNEL SAUTEED**

### **PLAIN NOODLES**

### **VEGETABLES NOODLES**

### **STEAMED BASMATI RICE**

### **WILD RICE**

### **BLACK (WHOLE WHEAT) RICE**

### **JASMINE RICE**

### **VEGETABLES FRIED RICE**

### **BASMATI RICE**

Sauteed with Sweet Corns, Green Peas, Spring Onions, Cabbage & Fried Eggs



**SOPHISTICATED SMALL BITES  
VIP COLD CANAPES**

## CANAPES

**SMOKED SALMON** on Blinis

## SHRIMPS TACOS

**SMOKED HAM** on Filo Pastry

**BRESAOLA** on Parmesan Flavored Dough

**PAIN D'EPICES** topped with Duck Foie Gras & Fig Chutney

**SMOKED TURKEY** on Crispy Filo Pastry

**BRIE CHEESE** on Puff Pastry & Raspberry Coulis

**GOAT CHEESE** on Cranberry & Cinnamon Flavored Pastry

**LABNEH MIX** on Puff Pastry, Mint, Dry Thyme, Olives & Garden Veggies

**MANCHEGO TRUFFLE CHEESE** on Parmesan Flavored Dough

**GREEN ASPARAGUS** on Baby Potato GF

**HUMMUS ON CUCUMBER – VG GF DF**

**AVOCADO MEDLEY ON BEETROOT – VG GF DF**



The background of the image is a blurred photograph of a restaurant interior. It shows a table with a white tablecloth and several chairs with light-colored upholstery. The lighting is warm and soft, creating a bokeh effect with out-of-focus light spots. The overall atmosphere is clean and professional.

**ELEVATED OPEN FACED SANDWICHES  
COMPOSITIONS**

## **OPEN FACED SANDWICHES**

**SMOKED SALMON** on Blinis

**BRESAOLA** on Parmesan Flavored Dough

**SMOKED TURKEY** on Crispy Filo Pastry

**SMOKED HAM** on Crispy Filo Pastry

**BRIE CHEESE** Topped with Berries Coulis

**GOAT CHEESE** on Cranberry & Cinnamon on Raisin Flavored Crisp

**LABNEH MIX** on Thyme Infused Puff Pastry

**FOIE GRAS** on Pain D'epices

**GREEN ASPARAGUS** on Sour Dough GF & DF – VG GF DF

**HUMMUS & GRILLED VEGGIES** on Sour Dough GF & DF – VG GF DF

**LUXURY BITES EXTRAVAGANZA  
PROPOSED SANDWICHES SELECTION**



THE WINE LIST IS SEPARATE  
FOR THE RESTAURANT  
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## LUXURY BITES EXTRAVAGANZA

### SMALL TRAY INCLUDES:

2 Pain au Lait with Kashakaval cheese  
2 Pain au Lait with Smoked Turkey  
2 Finger Shape Sandwiches of Smoked Salmon  
on Multi Cereal Pain de Mie  
2 Closed Triangles on Pain De Mie Sandwiches  
Roast Beef  
2 Tuna Wraps

### MEDIUM TRAY INCLUDES:

3 Pain au Lait with Kashakaval cheese  
3 Pain au Lait with Smoked Turkey  
3 Finger Shape Sandwiches of Smoked Salmon  
on Multi Cereal Pain de Mie  
3 Closed Triangles on Pain De Mie Sandwiches  
Roast Beef  
3 Tuna Wraps

### LARGE TRAY INCLUDES:

4 Pain au Lait with Kashakaval cheese  
4 Pain au Lait with Smoked Turkey  
4 Finger Shape Sandwiches of Smoked Salmon  
on Multi Cereal Pain de Mie  
4 Closed Triangles on Pain De Mie Sandwiches  
Roast Beef  
4 Tuna Wraps

**CUSTOM CRAFTED SANDWICHES EXPERIENCE**



### **CHOOSE YOUR BREAD:**

Bread Rolls: Ficelle White Mini Baguette, Olives, Pavot,  
White Sesame, Multi Cereal, Rye, Whole Wheat, Walnut  
Pain De Mie White, Whole Wheat or Multi Cereal  
Pain Au lait, Plain or with Sesame  
Wrap Tortilla White or Whole Wheat Flour

### **CHOOSE YOUR FILLING:**

Kaval Cheese, Olive Paste, Cucumbers  
Halloumi, Fresh Mints, Cucumbers, Tomatoes  
Smoked Ham Butter & Pickles  
Roast Beef, Horse Radish, Pickles  
Turkey, Butter, Lettuce, Tomatoes, Pickles  
Bresaola Mozzarella & Rocca Pesto  
Chicken Marinated, Mayo, Pickles  
Tuna Mix, Lettuce, Pickles  
Smoked Salmon, Butter, Dill, Capers  
Shrimps, Guacamole, Marie Rose Sauce, Pickles  
Avocado Mix, Curried Roasted Eggplants – VG Can be Gluten  
Free & Dairy Free  
Grilled Veggies, Hummus – VG Can Be Gluten Free & Dairy Free



CHIC PLATTERS DISPLAY



**VIP COLD SEA FOOD PLATTER**

Lobster Tail, Tiger Shrimps, King Crab, Smoked Salmon, Marinated Scallops, Tuna Tartare, Cocktail Sauce

**TIGER SHRIMP COCKTAIL PLATTER**

Boiled Tiger Shrimp U5 Garnished & Served with Jet Set Gourmet Signature Cocktail Sauce

**SMOKED SCOTTISH SALMON PLATTER**

Smoked Scottish Salmon Served with Home Made Blinis, & Sour Cream, Lemon in Nets

**FOIE GRAS PLATTER**

High Quality French Duck Foie Gras Slices Garnished with Dried Figs, Fresh Mango, Pain d'Epices, Figs Chutney

**BRESAOLA PLATTER**

Airdried Salted Aged Beef, Served with Parmesan Cheese, Lemon in Nets & Wild Rocca

**ANTIPASTI PLATTER**

Marinated Grilled Vegetables, Italian Cheeses, Italian airdried Cold Cuts

**SAVOR THE FLAVORS:**

Authentic Lebanese Cold Mezze Spread - Small (2 Pax), Medium (3 Pax), Large (4 Pax)  
Artfully Displayed a Selection of Hummus, Moutabbal, Stuffed Vines Leaves, Labneh, Garnished with Olives & Arabic Pickles

\* All trays are available in Mini, Small, Medium & Large size



**ROYAL CHEESE BOARD**

Brie, Boursin, Manchego Truffle, Aged Comte, Goat Cheese Affinee Garnished with Raw Nuts, Dried Fruits & Fresh Grapes

**COLD CUTS & MEATS PLATTER – WITHOUT PORK**

Nicely Sliced Bresaola, Pastrami, Roast Beef, Smoked Turkey, Viande De Grison, Beef Salami, Pickles & Horseradish Sauce

**COLD CUTS & MEATS PLATTER – WITH PORK**

Nicely Sliced Smoked Ham, Salami Rosettes, Italian Mortadella Extra, Smoked Turkey, Bresaola, Pickles & Horseradish Sauce

**EXOTIC SLICED FRUITS PLATTER**

Freshly Cut: Pineapple, Mango, Grapes, Red Dragon, Star Fruit, Kiwi, Strawberries, Blueberries, Blackberries, Raspberries, Grapefruits, Oranges, Physalis, Red Currant

**EXOTIC FRESH FRUITS SKEWERS (BY SKEWER)**

Skewer contain: Melon, Grapes, Pineapple, Kiwi, Strawberry & Mango, Garnished with Assorted Berries

**FRESH CRUDITES PLATTER**

Freshly Cut: Celery, Carrots Yellow, Purple & Orange, Broccoli, Zucchini, Vine Cherry Tomatoes, Cucumbers, Radish, Green Asparagus & Hummus Dip

**DRIED FRUITS & RAW NUTS**

A Selection of Dried Apricots, Raisins, Figs, Dates, Cranberries, Raw Walnuts, Almonds, Hazelnut, Cashewnuts, Pistachio

\* All trays are available in Mini, Small, Medium & Large size

**KIDS CULINARY ADVENTURES  
FUN & FLAVORFUL EATS**



## CHILDREN'S MENU

**FRESH BABY SUCCRINE SALAD WITH CHERRY TOMATOES**

**TUNA PASTA SALAD**

**MINI PIZZA MARGUERITA**

**MINI CHEESE BURGER**

**MINI CHICKEN BURGER**

**CHICKEN NUGGETS**

**FISH N CHIPS**

## MAC N CHEESE

**SPAGHETTI** or Penne Tomato Sauce or  
White Creamy Sauce

## SPAGHETTI MEAT BALLS

## KAWAZAKI STYLE SANDWICHES SELECTION:

Tuna, Turkey, Cheese, Nutella

## KIBBE BI LABAN

Meat Balls Lebanese Traditional Style in Warm Creamy  
Yogurt, Served with White Rice



**IRRESISTIBLE SWEET ENDINGS**

## DESSERTS

**CHEESE CAKES** – Strawberry OR Blueberry

**TARTES** – Raspberries, Strawberries, Chocolates,  
Banana or Lemon

**FORET NOIR**

**ÉCLAIR** – Chocolate, Mocha, Cream

**TIRAMISU**

**CONCERTO**

**BABA AU RHUM**

**MILLE-FEUILLE** – Vanille, Caramel, Raspberries

## CHOCOLATE FONDANT

**ST HONORÉ** – Mille Feuille Topped with Profiterole

**PROFITEROLE**

**CHOCOLATE MOUSSE MIX**

**BAHAMAS**

**MACARON**

**HIGH QUALITY MINI FRENCH PASTRIES SELECTION**

Mini Size of : Tartes, Concerto, Choux à la Crème,  
Profiterole, Mille-Feuille, Éclair

**MUHALABIA**

Milk Pudding Topped with Pistachio

**CRÈME DE RIZ CAMELISÉ**

Rice Pudding, Salted Caramel Topped with Crispy Caramelized Rice

**AVOCADO CHOCOLATE MOUSSE – VG GF DF**

**MUHALABIA COCONUT – VG GF DF**

**ARABIAN SWEETS TEMPTATION PLATTER (BAKLAVA SELECTION)**

Small 3 Pax, Medium 4 Pax, Large Tray 6 Pax

Rich Sweet Pastry Made of Layers of Filo Filled with Chopped Nuts & Sweetened, Held Together with Sugar Syrup





**MORE TO SERVE**

Please ask about our VIP Set up Trays & Crew Lunch Boxes crafted to your taste!

## **UTILITIES & CABIN SUPPLIES**

Local Newspapers

International Newspapers Selection, Print out  
Newspapers on A3 from the internet from 97 Countries  
in 55 Languages

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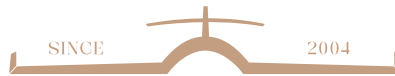
Fresh Flower Arrangements Available to Elevate your  
Dining Experience

Wet Ice Cubes

Dry Ice  
1 Kg Equal to 4 Blocks







# JET SET GOURMET

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