



Date of issue

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Effective until


30 NOV 2017

Please order before 48 hours from departure time

Order in 24 hours will be charged 30000JPY/flight

executive gourmet

by  Gategourmet

a gategroup member 

going the extra mile for you.

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Breakfast & Sandwiches



Hot Breakfast

BF01 Traditional Breakfast
Fresh egg omelette or scrambled eggs with grilled gammon ham, sausage, smoked bacon, roasted herb potatoes, sautéed mixed mushrooms and grilled ripen tomatoes

We can offer 4 different taste of Omelette

- Cheese Omelette
- Mushroom Omelette
- Spinach Omelette
- Plain Omelette

BF02 Eggs Benedict
Poached eggs on toasted English muffin buttery hollandaise sauce, grilled back bacon and fresh asparagus

Cold Breakfast

BF03 Continental Breakfast
Sliced Ham with assorted cheeses, fresh seasonal fruits and assortment of freshly baked pastries

BF04 Healthy Breakfast
Granola with raisin, apples and grapes, choice of yogurt

Bread

- BR01** Coupe Roll
- BR02** Baguettine Roll
- BR03** Figue Noix Roll
- BR04** Cereal Fine Roll
- BR05** Rustique Roll
- BR06** Brioche Roll
- BR07** Flax Seed Roll
- BR08** Bagel
- BR09** Butter Roll
- BR10** Soft Roll
- BR11** Multigrain Roll
- BR12** Pretzel Roll
- BR13** Pastry Basket (Croissant 2pc, Danish 4pc, Muffin 2pc)

Sandwiches

- SW01** BLT Sandwich
- SW02** Club house Sandwich
- SW03** Croque Monsieur (hot)
- SW04** King Crab Sandwich
- SW05** Prosciutto, Sundried Tomato and Arugula Sandwich
- SW06** Regular Sandwich
- SW07** Hamburger
- SW08** Pizza

Soup



Soup

- SP01 Japanese Miso Soup (200ml/ptn)
Red miso soup with fresh tofu and seaweed.
- SP02 Country Vegetable Soup (200ml/ptn)
Chunky vegetables and legumes in aromatic tomato broth
- SP03 Lobster Bisque with Armagnac (200ml/ptn)
Creamy Atlantic lobster bisque flamed with Armagnac.
- SP04 Cream of Mushroom Soup (200ml/ptn)
Mixed wild mushroom essence finished with white truffle oil

Starters & Salads



Plate Appetizer

- AP01 Classic Shrimp Cocktail
Poached shrimps with traditional cocktail sauce.
- AP02 Luxurious Smoked Salmon with Classic Garnishes
- AP03 Crab Salad
Japan's northern sea King crab salad with mayonnaise and crispy cracker

Vegetable

- VG01 Grilled Bell Peppers (100gr/ptn)
- VG02 Grilled Zucchini (100gr/ptn)
- VG03 Grilled Eggplant (100gr/ptn)
- VG04 Grilled Carrot (100gr/ptn)
- VG05 Grilled Asparagus (100gr/ptn)
- VG06 Grilled Pumpkin (100gr/ptn)
- VG07 Grilled Mushroom Shiitake (100gr/ptn)
- VG08 Grilled Mushroom Eringi (100gr/ptn)
- VG09 Grilled Tomato (100gr/ptn)
- VG10 Grilled Leek (100gr/ptn)
- VG11 Steamed Bell peppers (100gr/ptn)
- VG12 Steamed Zucchini (100gr/ptn)
- VG13 Steamed Carrot (100gr/ptn)
- VG14 Steamed Asparagus (100gr/ptn)
- VG15 Steamed Broccoli (100gr/ptn)
- VG16 Steamed Cauliflower (100gr/ptn)
- VG17 Steamed Spinach (100gr/ptn)
- VG18 Steamed Green Bean (100gr/ptn)
- VG19 Steamed Potato (100gr/ptn)
- VG20 Steamed Bok Choy (100gr/ptn)

Canapés/Snacks

- SN01 Standard Canapés Tray (6pcs/ptn)
- SN02 Caviar Service Tray
- SN03 Yakitori (Japanese Chicken Skewers) (2 skewers/ptn)
- SN04 Vegetarian Spring Roll (6pcs/ptn)
- SN05 Yaki Gyoza (Japanese Dumpling-pork&veg) (5pcs/ptn)

Salads

- SL01 Steakhouse Cobb's Salad
Traditional steakhouse cobb's salad with avocado, bacon, grilled chicken breast, hard boiled eggs and homemade shallot vinaigrette.
- SL02 Caprese Salad
Ripe Tomatoes with buffalo mozzarella, Mediterranean sea salt and basil pesto.
- SL03 Spinach and Arugula Salad
Organic baby spinach and arugula leaves with aged balsamic vinaigrette, oranges, dried cranberry and candied walnuts.
- SL04 Salad Nicoise
Seared rare tuna slices with fresh green beans, new potatoes, quail eggs, kalamate olives and anchovies.
- SL05 Green salad
Organic mesclun salad with dressing of choice.

Platters

- PU01 Premium Cheese Platter (1ptn)
Assortment of soft, medium, hard and blue cheeses served with honey, grape bundles, dried fruits and crackers.
- PU02 Norwegian Smoked Salmon Platter (1ptn)
Norwegian cold smoked salmon with sour cream and chopped chives.
- PU03 Fisherman's Platter (1ptn)
Slow poached tiger prawns, Norwegian smoked salmon, king crab legs and Atlantic lobster with homemade cocktail sauce, tartar sauce and lemon wedges.
- PU04 Crudités Platter (1ptn)
Assortment of freshly prepared raw vegetables with dipping sauce of choice.
- PU05 Charcuterie Platter (1ptn)
Selection of premium deli meats with assorted olives, pickles and preserves
- PU06 Fresh Fruit Platter (1ptn)
Seasonal fresh fruit platter.
- PU07 Assorted Berries Platter (1ptn)
Selection of fresh berries.

Main Courses



Meat

(if you need any garnish, please order separately from this menu)

- MC01 Season Grilled Beef Tenderloin with Red Wine Sauce and all Vegetables
Grilled 170 grams grain fed Australian beef tenderloin.
- MC02 Pan-fried Wagyu Beef Tenderloin with Grated Radish and Ponzu Sauce
*Top grade pan-fried Japanese beef.
(Beef 170gr)*
- MC03 Roasted Chicken with Yuzu Pepper
*Slowly roasted Japanese free range chicken breast with bitter orange pepper.
(Chicken 170gr)*
- MC04 Chicken Teriyaki
*Grilled free range chicken thighs with homemade teriyaki sauce.
(Chicken 120gr)*
- MC05 Lamb Chop
*Savory pan-fried Lamb cutlet.
(Lamb Cutlet 140gr)*
- MC06 Japanese Fried Chicken (5pcs/ptn)

Fish

(if you need any garnish, please order separately from this menu)

- MC11 Pan Fried Sea Bass
Pan-fried premium sea bass in white wine butter sauce. (120gr/ptn)
- MC12 Traditional Saikyo-yaki Alaskan Black Cod
Grilled buttery black cod marinated in miso and sake. (100gr/ptn)
- MC13 Broiled Sea Bream
Broiled sea Bream with salt accompanied by Lemon or Japanese sauce. (150gr/ptn)
- MC14 Teriyaki Salmon
*Tender cooked Salmon with Teriyaki sauce.
(150gr/ptn)*
- MC15 Creamy Seafood Vol-au-vent
Fresh scallops, cod, and prawns cooked in a creamy pernod sauce encased with flakey puff pastry shell.
- MC16 Assorted Tempura
Assortment of Tempura; prawns and vegetables

Main Courses



Japanese Bento (**please order before 48 hours from departure**)

2 layer Bento Box.

- BT01 Lobster Fried Tempura Bento
- BT02 Pork Ginger Sautee Bento
- BT03 Lobster Roasted with Egg Yolk Bento
- BT04 Silver Cod Saikyo Roasted Bento
- BT05 Beef Wagyu Fillet Steak Bento
- BT06 Vegetable Fried Tempura Bento

Above BT01-BT06
going to be set with
below BT07

- BT07 Assorted Bento (Seasonal)

Starches



Noodles

- ST01 Seafood Yakisoba
Stir fried noodles seasoned with Worcestershire sauce or salt
- ST02 Chef's Ramen
- ST03 Cold Soba
- ST04 Cold Udon
- ST05 Tempura Soba
- ST06 Tempura Udon
- ST07 Spaghetti (200gr/ptn)
- ST08 Fettucine (200gr/ptn)
- ST09 Penne (200gr/ptn)
- ST10 Bolognese Sauce (100gr/ptn)
- ST11 Mushroom Sauce (100gr/ptn)
- ST12 Sauce Tomato Herb (100gr/ptn)
- ST13 Homemade Mushroom Tortellini (120gr/ptn)
- ST14 Homemade Vegetarian Lasagna (200gr/ptn)

Potato

- ST21 Herb Roasted Potatoes (120gr/ptn)
- ST22 Mashed Potatoes (120gr/ptn)
- ST23 Potato Lyonnaise (120gr/ptn)
- ST24 Fried Potato (120gr/ptn)
- ST25 Baked Potato (120gr/ptn)

Rice

- ST31 Steamed Japanese Rice (150gr/ptn)
- ST32 Steamed Jasmine Rice (150gr/ptn)
- ST33 Fried Rice (150gr/ptn)
- ST34 Regular Risotto (300gr/ptn)
- ST35 Saffron Risotto (300gr/ptn)
- ST36 Gyudon
Deliciously simmered beef served on top of steamed rice. (Beef/100gr, Rice/150gr)
- ST37 Oyakodon
Traditional Japanese rice bowl topped with sweetly simmered chicken and egg. (Chicken 70gr, Rice/150gr, 2 eggs)
- ST38 Unagi Kabayaki Don
Fresh water Japanese eel grilled in kabayaki style (Eel Kabayaki/150gr, Rice/150gr)

Curry

- ST41 Curry & Rice Japanese Style
Zesty Japanese style curry with fresh vegetable and chicken. (Curry 200gr, Rice 150gr)
- ST42 Green Thai Curry with Rice
Shrimp, White meat fish, scallop and vegetables in hot spicy Green Thai Curry. (Curry 200gr, Rice 150gr)
- ST43 Red Thai Curry with Rice
Chicken and vegetables in hot and spicy Red Thai Curry. (Curry 200gr, Rice 150gr)

Desserts



Dessert

- DS01 Soufflé Cake
- DS02 Chocolate de Paris
- DS03 Strawberry Tart (seasonable)
- DS04 Lemon Tart
- DS05 Tiramisu
- DS06 Strawberry Short Cake
- DS07 Seasonal Wagashi
- DS08 Haagen Dazs 120ml (Vanilla / Strawberry / Chocolate Brownie / Green Tea)
- DS09 Yukimi Daifuku (Snow rice cake)
Winter Season Only
- DS10 Petite Fours (6pcs/ptn)
- DS11 Cream Puff
- DS12 Salu Cake
- DS13 An Nin Tofu
- DS14 Caramel Tendance
- DS15 Mont Blanc
- DS16 Tea & Mascarpone cake
- DS17 Fromage Blanc

Beverages



Soft drink

BV01	Regular Coca-Cola	350ml
BV02	Coca-Cola Zero	350ml
BV03	Fiji Water	330ml
BV04	Fiji Water	500ml
BV05	Fiji Water	1.5L
BV06	Evian Water	330ml
BV07	Evian Water	500ml
BV08	Evian Water	1.5L
BV09	Local Brand Water	330ml
BV10	Local Brand Water	500ml
BV11	Local Brand Water	1.5L
BV12	Perrier	330ml

Juice

BV21	Strawberry Smoothie	1L (seasonable)
BV22	Mango Smoothie	1L (seasonable)
BV23	Orange Juice	1L
BV24	Grapefruit Juice	1L
BV25	Apple Juice	1L
BV26	Carrot Juice	1L
BV27	Tomato Juice	1L
BV28	Watermelon Juice	1L
BV29	Melon Juice	1L (seasonable)
BV30	Mixed Berries Juice	1L (seasonable)

Alcohol

BV41	Japanese Beer	300ml
BV42	Japanese Beer	500ml

Others

BV51	Fresh Milk	1L
BV52	Fresh Milk	500ml
BV53	Low Fat Milk	500ml
BV54	Non Fat Milk	500ml
BV55	Soya Milk	1L
BV56	Coffee Cream	500ml
BV57	Blend Coffee	1L

Other / Equipment/Personal Effects



Others

- OR01 Lemon Slice
- OR02 Lemon Wedge
- OR03 Lemon Whole
- OR04 Lime Slice
- OR05 Lime Wedge
- OR06 Lime Whole
- OR07 Yogurt 85gr
- OR08 Low Fat Yogurt 100gr

Equipment/Personal Effects

- OR11 Chopsticks Disposal
- OR12 Cutlery Disposal
- OR13 Trash bag 90L (pc)
- OR14 Trash bag 150L (pc)
- OR15 Glove (100pcs/box)
- OR16 Disposable Wet towel
- OR17 Toilet Paper (roll)
- OR18 Tissue (box)
- OR19 Bento Box Container

Newspaper/Magazine

- OR21 Japan Times/International New York Times
- OR22 Japan Times On Sunday
- OR23 Wall Street Journal
- OR24 Financial Times
- OR25 Daily Yomiuri (Japan News)

- OR31 Asahi (Japanese Language)
- OR32 Mainichi (Japanese Language)
- OR33 Yomiuri (Japanese Language)
- OR34 Sankei (Japanese Language)
- OR35 Nikkei (Japanese Language)

- OR41 Economist
- OR42 News Week
- OR43 Time Magazine
- OR44 Business Week

Ice

- OR50 Wet Ice 1kg
- OR51 Dry Ice 1kg

Chinese Cuisine (please order before 72hrs from departure)



Soup

- CC01 Soup Corn and Crab (1L)
- CC02 Hot and Sour Soup (1L)
- CC03 Pork and Bamboo Soup (1L)
- CC04 Japanese Pumpkin and White Fungus Soup(1L)
- CC05 Ginseng Chicken Soup (1L)

Appetizer

- CC11 Jelly Fish with Pickled Cucumber(205g)
- CC12 Chinese BBQ Pork(605g)
- CC13 Assorted Dim Sum(200g)

Main

- CC21 Chinese Sweet & Sour chicken(200g)
- CC22 Chinese Stir Fried Vegetable(300g)
- CC23 Kung Pao Chicken(515g)
- CC24 Beef Stir Fried with Pickled Ginger and Pineapple(685g)
- CC25 Abalone with Oyster Sauce(110g)
- CC26 Steamed Fresh Fish of the Day with Soy, Ginger and Scallion(100g)
- CC27 Chinese Seafood Stir Fried Noodles(520g)
- CC28 Lobster Hong Kong Style(275g)
- CC29 Yangzhou Fried Rice(375g)

Please place above order at least 72h hours prior to your departure time

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