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executive gourmet

by  Sategourmet

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going the extra mile for you.

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# Breakfast & Bread & 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*

### Omelette Filling

- Cheese (15g)
- Mushroom (15g)
- Spinach (15g)
- Onion (15g)
- Tomato (15g)
- Paprika (15g)

- BF09 Fried Egg (2 eggs)  
BF10 Poached Egg (2 eggs)  
BF11 Scrambled Egg (3 eggs)  
BT08 Japanese Breakfast Set  
*fish, egg roll, seaweed, pickles, rice, miso soup*  
BF03 Continental Breakfast  
*Sliced Ham with assorted cheeses, fresh seasonal fruits and croissant*  
BF04 Healthy Breakfast  
*Granola with raisin, seasonal berries, plain yogurt*

## Side Choice

- BF12 Bacon (2 slices)  
BF13 Sausage (2pcs)  
BF14 (HALAL) Chicken Sausage (2pcs)  
BF15 Grilled Tomato ½ cut (2pcs)  
BF16 Grilled Ham ½ slice (2pcs)  
BF17 Mushroom Mix Sautee (35g)  
BF18 Hash Brown (1 pc)

## Bread

- BR08 Bagel (plain)  
BR10 Soft Roll  
BR11 Multigrain Roll  
BR12 Pretzel Roll  
BR14 Hard Roll  
BR15 Mini Baguette  
BR25 Pita (Arabic) Bread  
BR26 English Muffins  
BR27 Pizza (Margarita etc)  
BR28 Assorted Danish Pastry (6 pcs)

## Breakfast Pastries

- BR13 Croissant  
BR16 Hot Pan Cake  
BR17 Waffle  
BR18 Pan Au Chocolate  
BR19 Apple Danish  
BR20 Cinnamon Roll  
BR21 Muffin-Backed Butter  
BR22 Muffin-Banana Walnut  
BR23 Muffin-Chocolate Macadamia  
BR24 Muffin-Blueberry Cheese

## Sandwiches

- SW01 BLT Sandwich  
SW02 Club House Sandwich  
SW03 Croque Monsieur (hot)  
SW04 King Crab Sandwich  
SW05 Prosciutto, Sundried Tomato Sandwich  
SW06 Regular Sandwich  
SW12 Bagel Sandwich with Smoke Salmon & Cream Cheese  
SW13 Pork Katsu Sandwich

# Soup & Appetizer & Tortilla & Congee



## Soup

- SP01 Japanese Miso Soup (300ml/ptn)  
*Red miso soup with fresh tofu and seaweed.*
- SP02 Country Vegetable Soup (300ml/ptn)  
*Chunky vegetables and legumes in aromatic tomato broth*
- SP03 Lobster Bisque (300ml/ptn)  
*Creamy Atlantic lobster bisque.*
- SP04 Cream of Mushroom Soup (300ml/ptn)  
*Mixed wild mushroom essence finished with white truffle oil*
- SP05 Tom Yum Goong (ต้มยำกุ้ง) (300ml/ptn)
- SP06 Cream of Asparagus Soup (300ml / ptn)
- SP07 Pumpkin Soup (300ml / ptn)

## Chinese Soup (1L)

- CC02 Hot and Sour Soup (1L)
- CC04 Japanese Pumpkin and White Fungus Soup(1L)
- CC05 Ginseng Chicken Soup (1L)

## Congee

- CO01 Plain
- CO02 Shrimp
- CO03 Chicken

## Appetizer

- PU01 Premium Cheese Plate (1ptn)  
*Assortment of soft, medium, hard and blue cheeses served with honey, grape bundles, dried fruits and crackers.*
- PU02 Traditional Smoked Salmon Plate (1ptn)  
*Cold smoked salmon with sour cream and chopped chives.*
- PU03 Fisherman's Plate (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 Plate (1ptn)  
*Assortment of freshly prepared raw vegetables with dipping sauce of choice.*
- PU05 Charcuterie Plate (1ptn)  
*Selection of premium deli meats with assorted olives, pickles and preserves*
- PU06 Fresh Fruit Plate (1ptn)  
*Seasonal fresh fruit platter.*
- PU07 Assorted Berries Plate (1ptn)  
*Selection of fresh berries.*

# Starters & Salads



## Plate Appetizer

- AP01 Classic Shrimp Cocktail  
*Poached shrimps with traditional cocktail sauce.*
- AP03 Crab Salad  
*Japan's northern sea King crab salad with mayonnaise*

## Canapés/Snacks

- SN01 Standard Canapés Tray (6pcs/ptn)
- SN03 Yakitori (Japanese Chicken Skewers)  
(2 skewers/ptn)
- SN04 Vegetarian Spring Roll (6pcs/ptn)
- SN05 Yaki Gyoza (Japanese Pork Dumpling)  
(5pcs/ptn)
- SN06 Edamame 300g
- SN07 Hummus 50g
- SN08 Beef Skewers (2 skewers/ptn)
- SN09 Grilled Vegetable Skewers (2 skewers/ptn)
- SN10 Fruit Skewers (2 skewers/ptn)
- CC13 Assorted Dim Sum(200g)

## 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 Arugula Salad  
*Arugula 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.*
- SL06 Caesar Salad  
*Romaine lettuce and croutons dressed with parmesan cheese*
- SL07 Seaweed Salad  
*With sesame dressing*
- SL08 Greek Salad
- SL09 Japanese Style Potato Salad



# Main Courses



## Meat

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

- MC01 Season Grilled Beef Tenderloin with Red Wine Sauce  
or other selected sauce below  
*Grilled 170 grams grain fed Australian beef tenderloin.*
- MC02 Pan-fried Wagyu Beef Tenderloin with Grated Radish and Ponzu Sauce  
or other selected sauce below  
*Top grade pan-fried Japanese beef. (Beef 200gr)*
- MC03 Roasted Chicken with Yuzu Ponzu Sauce  
*Slowly roasted free range chicken*  
or other selected sauce below  
*(Chicken 170gr)*
- MC04 Chicken Teriyaki  
*Grilled free range chicken thighs with homemade teriyaki sauce. (Chicken 250gr)*
- MC05 Lamb Chop  
*Savory pan-fried Lamb cutlet. (Lamb Cutlet 140gr)*
- MC07 Braised Short Rib  
*(Rib 150gr)*  
with other selected sauce below

## Sauce for Meat

Tomato Herb Sauce

Mushroom Cream Sauce

## Fish

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

- MC11 Pan Fried Sea Bass  
*Pan-fried premium sea bass in white wine butter sauce. (180gr/ptn)*
- MC12 Traditional Saikyo-yaki Alaskan Black Cod  
*Grilled buttery black cod marinated in miso and sake. (180gr/ptn)*
- MC14 Teriyaki Salmon  
*Tender cooked Salmon with Teriyaki sauce. (150gr/ptn)*
- MC16 Assorted Tempura  
*Assortment of Tempura; 2 prawns and 4 kinds of vegetables*
- MC17 Grilled Salmon  
*(80gx2/ptn)*

# Bento & Donburi & Vegetables



## 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
- BT07 Chef's Choice Bento (Seasonal)

## Donburi

### (Japanese rice bowl dish)

- 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)*
- ST39 Pork Katsu Don  
*Japanese traditional food*  
(Fried Pork Cutlet 6 slices, Rice/150gr)

## Vegetable

- VG01 Grilled Bell Peppers (100gr/ptn)
- VG02 Grilled Zucchini (100gr/ptn)
- VG03 Grilled Eggplant (100gr/ptn)
- VG05 Grilled Asparagus (100gr/ptn)
- VG07 Grilled Mushroom Shiitake (100gr/ptn)
- VG08 Grilled Mushroom Eringi (100gr/ptn)
- VG09 Grilled Tomato ½ 2pc (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)
- VG20 Steamed Bok Choy (100gr/ptn)
- VG21 Assorted Grilled Veg (300gr/ptn)
- VG22 Assorted Steamed Veg (300gr/ptn)

## Side Dish

- SD01 Tofu with Soy Sauce (300g)
- SD02 Japanese Assorted Simmered Vegetables (200g)



# Chinese Main Courses

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## Family Chinese Cuisine

**Minimum order is 1 portion=2 persons**

- CC21 糖醋雞  
Chinese Sweet & Sour chicken
- CC22 中式炒菜  
Chinese Stir Fried Vegetable
- CC23 宮保雞丁  
Kung Pao Chicken
- CC30 麻婆豆腐  
Spicy Sichuan Style Bean Curd & Minced  
Pork
- CC31 麻婆茄子  
Spicy Sichuan Style Egg Plant & Minced  
Pork
- CC32 棒棒雞  
Steamed Chicken Breast with Spicy Sauce
- CC33 青椒肉絲  
Chinese Stir Fried Beef & Peppers
- CC34 回鍋肉  
Wok Fried Pork & Cabbage with Miso  
Sauce
- CC35 油淋雞  
Crispy Chicken with Chinese Soy  
Vinaigrette
- CC36 干燒蝦仁  
Shrimp in Sweet Chili Sauce

# Starches



## Noodles

- CC27 Seafood Stir Fried Noodles(520g)
- ST02 Chef's Ramen
- ST03 Cold Soba
- ST04 Cold Udon
- ST05 Tempura Soba Hot
- ST06 Tempura Udon Hot
- ST07 Spaghetti (200gr/ptn)
- ST09 Penne (200gr/ptn)
- ST10 Bolognese Sauce (100gr/ptn)
- ST11 Mushroom Sauce (100gr/ptn)
- ST12 Sauce Tomato Herb (100gr/ptn)
- ST13 Sauce Tomato Herb (100gr/ptn)
- ST14 Homemade Vegetarian Lasagna (200gr/ptn)

## Potato

- ST21 Herb Roasted Potatoes (200gr/ptn)
- ST22 Mashed Potatoes (200gr/ptn)

## Rice

- ST31 Steamed Japanese Rice (150gr/ptn)
- ST32 Steamed Jasmine Rice (150gr/ptn)
- CC29 Fried Egg Rice(375g/ptn)

## 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)*

## Starches

- SH01 Assorted Sushi for 1 portion – 10 pcs
- SH02 Assorted for 1 portion – 5 kinds

# Crew Meal Box

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## Crew Meal Box

- CM01 Crew Meal Dinner Box + Entrée (meat/fish/veg)
- CM02 Crew Meal Breakfast/Lunch Box ① with Tortilla
- CM03 Crew Meal Breakfast/Lunch Box ② with Sandwich

# Desserts

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## Dessert

- DS02 Chocolate de Paris
- DS06 Strawberry Short Cake
- DS07 Seasonal Wagashi
- DS08 Haagen Dazs 120ml  
Vanilla / Strawberry / Chocolate/ Green  
Tea/Macadamia/Cookie&Cream
- DS09 Yukimi Daifuku (Snow rice cake)  
*Winter Season Only*
- DS10 Petite Fours (6pcs/ptn)
- DS12 Salu Cake
- DS17 Fromage Blanc
- DS22 Maron Mon Blanc
- DS23 Strawberry Mon Blanc
- DS24 Green Tea Mon Blanc
- DS25 Hokkaido Milk Short Cake
- DS26 Gateau Chocolate
- DS27 Amauo Rare Cheese Cake
- DS28 Soufflé Cheese Cake
- DS29 Berry Berry Cake
- DS30 Baked Cheese Cake
- DS31 Pure Chocolate Cake

## Biscuit/Candy/Cookie



## Biscuit/Candy/Cookie

- CB01 Apollo Chocolate  
アポロチョコレート
- CB02 Coffee Beat Chocolate  
コーヒービート
- CB03 HI-CHEW (choose flavor: grape, strawberry,  
green apple, lemon) ハイチュウ
- CB04 Peanut Choco Ball  
チョコボール ピーナッツ
- CB05 Milky ミルキー
- CB06 Pocky (choose flavor: thin, strawberry, milk,  
almond) ポッキー
- CB07 Caramel Corn  
キャラメルコーン
- CB08 Kappa Ebi Sen Snack (5pk)  
かつばえびせん
- CB09 Kataage Snack Chips  
堅あげポテトうすしお味
- DS18 Cookie-Rich Chocolate
- DS19 Cookie-Macadamia Chocolate
- DS20 Cookie-Coconut Chip
- DS21 Cookie-Almond Toffee

# 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
BV13	Sparkling Water / S. Pellegrino	750ml
BV14	Distilled Water	(2L)

## Others

BV51	Fresh Milk	1L
BV52	Fresh Milk	500ml
BV53	Low Fat Milk (2% Milk)	500ml
BV54	Non Fat Milk (Skim Milk)	500ml
BV55	Soya Milk	1L
BV56	Coffee Cream	500ml
BV57	Blend Coffee	1L
BV58	Decaf Coffee	1L

## Juice

BV21	Strawberry Smoothie	1L
BV22	Mango Smoothie	1L
BV23	Orange Juice	1L
BV24	Grapefruit Juice	1L
BV25	Apple Juice	1L
BV26	Strawberry Juice	1L
BV27	Kiwi Juice	1L
BV28	Watermelon Juice	1L
BV29	Melon Juice	1L (seasonable)
BV30	Mixed Berries Juice	1L
BV31	Pineapple Juice	
BV32	Carrot Juice (non fresh)	

## Alcohol

BV41	Asahi Beer	350ml
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## 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
- OR09 Greek Plain Yogurt 100gr
- OR10 Orange Slice
- OR26 Individual Butter 7g
- OR27 Small Jar of Strawberry Jam
- OR28 Small Jar of Honey
- OR29 Soy Sauce Bottle 100ml
- OR30 Wasabi Tube 300g
- OR52 Herb Kit (*chervil, flat leaf, parsley, chive, basil*) 100g
- OR53 Mint 20g
- OR54 Coriander 20g
- OR55 Bamboo Leaf

### Ice

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

### Newspaper

- 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)

### 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)
- OR20 Paper Towel

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