

Dinning Service

To Start Warm mixed nuts
or
Shrimp dip with pita chips

Appetizer Sliced char siu chicken and drunken shrimp
offered with mixed julienned vegetable salad
or
Smoked salmon accompanied by capers, red onion
and sour cream

The Salad Cart Fresh seasonal greens with daikon radish,
carrots, yellow bell peppers, cucumber and cherry
tomatoes, offered with herbed buttermilk dressing
or *Sapori d'Arts* olive oil and balsamic vinegar

Sliced hoisin marinated chicken breast

Bread Basket Assorted gourmet breads

Main Course **Beef Noodle Bowl**

Wok-fried beef tenderloin marinated in
black pepper sauce, served over vegetable
noodles with broccoli and sugar snap peas

Sweet and Sour Pork

Pork sautéed in sweet and sour sauce accompanied
by steamed rice, bok choy and carrot flower

Mushroom Beef Fillet

Mushroom- crusted beef fillet served with
paprika potatoes and grilled zucchini

A signature Sam Choy item

Roasted Chicken with Lime Butter

Roasted chicken breast topped with lime butter,
accompanied by snap peas with sun- dried
tomatoes and cumin- scented rice

Dine Upon Request® You may choose one of the featured entrées
to be served with an appetizer and dessert,
presented all at once, at any time you wish.

We apologize if your selection is not available.

Dessert Ice Cream Sundae

Vanilla ice cream with a choice of hot fudge, butterscotch or seasonal berry toppings, whipped cream and pecans

Fruit and Cheese

St. Paulin and Gouda cheese accompanied by dates and candied walnuts

Banana Toffee Tart

Sweet pastry with toffee cream and bananas

Snack Attack®

*Please feel free to help yourself to an assortment of sweets
And other snacks near our galley, at any time after your meal.*

Mid-Flight Snack

Select From Dim Sum

Shrimp dumpling, char siu pork bun and vegetable dumpling, served with stir-fried vegetable noodles

Light Sandwich

Char siu chicken and Gruyère sandwich accompanied by assorted snacks

*Followed by a fresh fruit dessert
and a selection of coffee, tea or fruit juices*

Breakfast

Breakfast breads A selection of breakfast breads

Main Course Gruyère Cheese Omelette

A fluffy omelette with Gruyère cheese offered with green asparagus, cherry tomatoes and beef sausage

Cereal and Yogurt

Congee

A bowl of traditional congee offered with quail egg, mixed gluten and julienned pork

Express BreakfastSM *Served 45 minutes prior to landing to allow you to sleep as long as possible*

Warm breakfast breads, seasonal fruit and your choice of beverage

Pre-Arrival Beverage

For your Enjoyment Chilled sparkling or still water with a fresh citrus garnish