

International Menu

Appetiser

Hot Smoked Salmon

Quinoa super food salad and lemon

Main Course

Beef Bourguignon

French style braised beef in red wine, potato-pear gratin, haricot verts and baby carrot

Marinated Prawns with Chili Garlic Sauce

Stir-fried Asian greens and steamed jasmine rice

Dessert

Chocolate Miso Caramel Slice

Unique umami element of miso added in the chocolate caramel slice and served with salted caramel sauce

Cheese and Crackers

From The Bakery

Garlic Butter Injected Bread Roll and Butter

Chocolate

Chocolate

Hot Beverage

Coffee and Tea

We have a variety of snacks available on request throughout the flight. Please feel free to help yourself to the snack selection in the galley or approach our cabin crew and they will be glad to assist you.

International Menu

Light Bites

Cold Savoury Sandwich

Cold Vegetarian Sandwich 

Fresh Fruit

Snacks

Assorted Buns and Muffins

Almond and Cashew Mixed Nuts

Chocolate/Granola Bar

Potato/Corn Chips

Dried Fruits

Flavoured Popcorn

 *Specially prepared vegetarian choice*

International Menu

To Start With

Yoghurt-Oat Cream and Mango

Desiccated coconut crumble

Fruit

Seasonal Fresh Fruit

Main Course

Tomato and Mozzarella Egg Souffle

Pan-fried chicken sausage, bacon, potatoes and chunky tomato sauce

Breakfast Congee with Chicken

Garnished with roasted garlic, shallot and spring onion

From The Bakery

Butter Croissant

Hot Beverages

Coffee and Tea