

## PRIVATE JET CATERING MENU



### HANEDA

Gate Gourmet Haneda  
6-10, Higashi Ohgishima  
Kawasaki-ku, Kawasaki-City  
Kanagawa, Japan  
210-0869

Tel: +81 44 280 2298

Fax: +81 44 280 2232

Email: [viphnd@gategourmet.com](mailto:viphnd@gategourmet.com)

[ExecutiveGourmet-JPN@gatagroup.com](mailto:ExecutiveGourmet-JPN@gatagroup.com)

Website: [www.executive-gourmet.com](http://www.executive-gourmet.com)

### NARITA

Gate Gourmet Narita  
1-720 Sanrizuka  
Narita-city,  
Chiba, Japan  
286-0111

Tel: +81 476 32 1865

Fax: +81 476 32 1872

Email: [vipnrt@gategourmet.com](mailto:vipnrt@gategourmet.com)

[ExecutiveGourmet-JPN@gatagroup.com](mailto:ExecutiveGourmet-JPN@gatagroup.com)

Website: [www.executive-gourmet.com](http://www.executive-gourmet.com)

©Please order before 48 hours from departure time

©Order in 24 hours will be charged 30000JPY/flight

©If you don't have specific instruction, all hot meal will  
put in tin foil.

# 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*

### 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)

- 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)

## Bread

- BR08 Bagel (plain)  
BR10 Soft Roll  
BR11 Multigrain Roll  
BR12 Pretzel Roll  
BR14 Hard Roll  
BR15 Mini Baguette

## Breakfast Pastries

- BR13 Croissant  
BR16 Hot Pan Cake  
BR17 Waffle  
BR18 Pan Au Chocolate  
BR19 Apple Danish  
BR20 Cinnamon Roll

## 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 Bacon & Cream Cheese

- Tortilla** SW09-Tuna,  
SW10 -Chicken,  
SW11-Vegetable)

## Congee

- CO01-plain,  
CO02-shrimp,  
CO03-chicken

executive gourmet

by Gategourmet

a gategroup member

# Soup



## 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)

## Chinese Soup

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

## Appetizer

- PU01 Premium Cheese Plate (1ptn)  
*Assortment of soft, medium, hard and blue cheeses served with honey, grape bundles, dried fruits and crackers.*
- PU02 Norwegian Smoked Salmon Plate (1ptn)  
*Norwegian 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
  
- MC06 Japanese Fried Chicken (5pcs/ptn)
- CC13 Assorted Dim Sum(200g)
- CC11 Jelly Fish with Pickled Cucumber(205g)

## 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*





# Main Courses



## Meat

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

- MC01 Season Grilled Beef Tenderloin with Red Wine Sauce  
*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 200gr)*
- MC03 Roasted Chicken with Yuzu Pepper Sauce  
*Slowly roasted free range chicken breast with Japanese yuzu pepper sauce.  
(Chicken 170gr)*
- MC04 Chicken Teriyaki  
*Grilled free range chicken thighs with homemade teriyaki sauce.  
(Chicken 200gr)*
- MC05 Lamb Chop  
*Savory pan-fried Lamb cutlet.  
(Lamb Cutlet 140gr)*

## Chinese

- CC12 Chinese BBQ Pork(605g)
- 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)
- CC28 Lobster Hong Kong Style(275g)

## 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. (180gr/ptn)*
- MC12 Traditional Saikyo-yaki Alaskan Black Cod  
*Grilled buttery black cod marinated in miso and sake. (180gr/ptn)*
- MC13 Broiled Sea Bream  
*Broiled sea Bream with salt accompanied by Lemon or Japanese sauce. (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*

# 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)*

## 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)

# Starches



## Noodles

- CC27 Chinese 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)
- 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 (200gr/ptn)
- ST22 Mashed Potatoes (200gr/ptn)
- ST23 Potato Lyonnaise (200gr/ptn)
- ST24 Fried Potato (120gr/ptn)
- VG19 Steamed Potato (100gr/ptn)

## Rice

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

## 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
DS04	Lemon Tart
DS05	Tiramisu
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) <i>Winter Season Only</i>
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
- 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

## Alcohol

- BV41 Asahi Beer 350ml

## 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

## 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
  
- OR52 Herb Kit (chervil, flat leaf, parsley ,chive ,basil) 100g
- OR53 Mint 20g
- OR54 Coriander 20g

### 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

### 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)

### Ice

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