Maldives
Inflight Catering

VIP AIRLINE MENU 2026



vip@maldivesinflightcatering.com

Maldives
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We believe clients who use the most exclusive form of travel should experience the most exclusive form of dining. We pay great attention to detail and do whatever it takes to surpass your expectations, making sure your clients have a fine dining experience.



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BREAKFAST

Breakfast Cheeses

A selection of sliced Imported cheeses, walnut bread, grapes, dried apricots and nuts

Dry Meats

A selection of sliced, cured meats with vine cherry tomatoes

Roasted and Smoked Meats

A selection of sliced chicken, duck and beef with cherry tomatoes, Smoked Salmon, Caper, berries, bread and cream cheese

Fruit Platter

Sliced fruit with mixed berries Fruit Brochettes Skewered fruit cubes with fruit purée

Granola Parfait

Layers of berries, fruit granola, yoghurt and honey served with Bircher Muesli Rolled oats soaked in apple juice and milk, finished with dried fruit served in a glass tumbler

Fruit or Plain Yoghurts

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BREAKFAST

Croissants

Danish Pastries

Please ask for your requirements

Mini Danish Pastries

Please ask for your requirements

Sweet or Savoury Muffins

Please ask for flavours required

Toasted Bagels

– Smoked salmon, cream cheese and dill

– Slices Chicken, cheese and pickles

– Smashed avocado and chilli jam

Artisan Bread Rolls

Baguettes

Gourmet Loaves of Bread

With creamy French Beillevaire butter

Seasonl or Exotic Fruit Baskets

Small, medium or large

Mixed Berries Baskets

Small, medium or large

COOKED BREAKFAST

Eggs of Your Choice

Scrambled, poached or fried with toast

BREAKFAST SIDES

– Chicken sausages

– Smoked salmon

– Breakfast potatoes

– Sautéed mushrooms

– Grilled cherry tomatoes

– Toast

Omelettes

Plain or filled, please request your fillings when ordering

Egg White Omelettes

Plain or filled, please request your fillings when ordering

Crushed Avocado with Poached Eggs and Toast

add Smoked salmon

Shakshuka Eggs

Baked in a ramekin with a lightly spiced tomato sauce

American Style Pancakes or French Toast

Fresh berries

Organic Porridge Oats

Cinnamon sugar

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ADDITIONAL ITEMS

Milk

1 pint cartons of full cream / semi skimmed / skimmed

Alternative Milk

1 litre cartons of soya / almond / coconut / hazelnut / rice / lactose-free

Juices

Freshly squeezed juices supplied in half or 1 litre bottles: orange / apple / grapefruit / pineapple / strawberry / watermelon/ lemon/ green juice / mango

Smoothies

Wide range, please ask when ordering

Lemons

Sliced or whole Limes Sliced or whole Raw

Eggs

Supplied in boxes of 6

CANAPE & SUSHIS

Cold Canapés & Hot Canapés

Assorted hot canapés & dipping sauce

Examples:

– Salmon

– Lamb kofta

– Prawn skewer

– Wild mushroom arancini

– Chicken satay

– Beef teriyaki

– Chicken and leek turnover

– Halloumi, mint and lemon spring roll

– Mediterranean vegetable pasty

Sushi

Selection of Maki, Nigiri and California rolls (6 per portion)

Sashimi

Slices of salmon and tuna, with a seared scallop

Sushi Garnish

Pack Chopsticks, pickled ginger, soy sauce and wasabi Complimentary with sushi orders

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SANDWICHES

Our chefs can prepare a selection of sandwiches for you or request your own fillings

Assorted Cocktail Sandwiches
Bite sized triangles on an assortment of breads

Assorted Wraps

Filled tortillas

Crusty baguettes

Open Sandwiches
Deli style *toppings on a slice of gourmet bread 2 pieces per portion*

Club Sandwich
Toasted triple decker *with chicken, Eggs salad and coleslaw*

Cocktail Sandwich Platter
Medium Platter 6 rounds (24 triangles)
Large Platter 8 rounds (32 triangles)

SALADS

Caesar Salad

Cos lettuce, sun blushed tomatoes, anchovies, eggs, croutons and Parmigiano Reggiano with Caesar dressing add Chicken

Greek Salad

Feta, tomatoes, cucumber, red onion, olives, peppers and parsley with herb dressing

Tuna Niçoise

Seared tuna, red onions, new potatoes, eggs, peppers, anchovies, cherry tomatoes and olives with Dijon dressing

Cobb Salad

Char-grilled chicken breast, Roquefort cheese, chicory, watercress, eggs, cherry tomatoes, chives, avocado and croutons with blue cheese dressing

Seasonal Superfood Salad

Broccoli, cabbage, curly kale, kalettes, fine beans, broad beans, courgette, baby spinach, baby watercress and wild rocket with mustard dressing

More Options Available...

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PLATTERS

Please specify the number of portions requested on each platter

Seafood Platter

Half lobster, poached salmon, King prawns, scallops, crab, langoustine, smoked salmon with seafood sauce

Cold Meat Selection

Sliced roasted chicken, beef and smoked duck with gherkins and grilled Vegetable

Cold Meat Selection– No Pork

Sliced roasted chicken, beef, turkey, lamb speck and smoked duck with gherkins and grilled artichokes

Artisan Cheese Platter

A selection of cheeses with cheese biscuits, walnut bread, grapes, apricots, nuts and grape chutney

Sliced Fruits Platter

A selection of Fresh Slices Seasonal Fruits

Cocktail Sandwich Platter

STARTERS

Lobster and Tartare of Avocado
Served with a Passion Fruit Dressing

Tartare of Tuna
with Salsa and Coriander

Salad with King Crab Legs

Cod Fish Ceviche
with Crystal Jus

Balik Salmon
with Sweet Potato & Cream

Smoked Duck Breast
with Green Bean Salad

Vegetables Tartare
with Smoked Trout and Jus

Miso Soup

Ebi Fly - *fried prawns*

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SOUPS

Creamy Lobster Bisque
with Blue Lobster

Coconut Green Pea Soup
with Mint

Tom Yum Soup

Creamy Mushroom Soup

Carrot Soup
with Ginger

Red Tomato Gazpacho
with Croutons

Truffle and Leek potato Soup

Corn and Lentil Soup
with Curry

Traditional Harira Soup

Miso Ramen Soup

FISH

Seared Tuna
With wasabi and sesame crust

Royale seafood stew
With Lobster, cod fish, scallops & mussel

Grilled Salmon Filet
With Caribbean salsa

Halibut
With lime ginger marinade

Grilled King Prawns
With lime ginger marinade

Black Cod
With Miso

Baked Seabass
With lime ginger marinade

Shrimp
With shallots, garlic, fresh chopped tomatoes, wine reduction & cream

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MEAT

Chicken Pastel

Chicken/Beef Stew

Oven Chicken
with Tomato & Basil

Beef /Chicken/Veg Stroganoff

Chicken curry Thai Green

Lamb shanks confit
Slow cooking marinated like a tagine, served with marinated vegetables

Sirloin Steak
Char-grilled steak, roasted garlic potatoes, seasonal vegetables and herb compound butter

Lamb Chops
rack roasted and served with biryani rice, and mint chutney

VEGETARIAN

Sweet Potatoes Curry
with Green Lentils

Truffles Risotto
with Cream & herbs

Mushroom and Chia Seed Curry
with Pilaf Rice

Japchae
Noodles served with Mixed Vegetables, Sesame Seed & Bean Sauce

Spaghetti
with Pesto

Coconut & Vegetables Curry
with Basmati Rice

Stuffed Bell Pepper
with Safran Rice

Thai Red Curry Recipe
with Vegetables

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PIZZA/PASTA

MARGHERITA - V
Fresh mozzarella, vine-ripened tomatoes, basil

SHRIMP
Jumbo shrimp, pesto, cheese

VEGETABLE - V
Seasonal vegetables, roasted garlic, arugula

DRY MEAT
Dry Meat, pesto, cheese

SPAGHETTI MARINARA - V
italian seasonal tomato sauce

PRAWNS ALFREDO
Fettucine, jumbo grilled shrimp, spinach, parmesan cheese

PENNE ARRABIATA - V

LASAGNA -
Beef/Veg

LEBANESE/MIDDLE EAST

Kebbe Boulettes

Falafel

Meat Sambousik

Chich Taouk

Char Grilled Chicken

Samak Harra

Fatayers

Kebbe

Samak Tagine

Mix Grill (Chicken/Beef)

Bamia w/ Lamb/Beef

Fasulia w/ Lamb/Beef

Beef /Lamb Tagine

Roasted Leg of Lamb

Lamb or Chicken Chawarm

Lamb Margo

Lamb Harees

Chicken/ Lahem Oozi

Chicken/ Lahem Maclouba

Lebanese Rice

Pita bread

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DESSERT

Assorted Home Baked Cookies Double Chocolate Brownie

Carrot Cake w/ Cream Cheese Crème Brulee

Poached Pear w/ Raspberry Coulis

Creamy Rice Pudding

Pudding Miniature

Pastries and Petit Fours

Seasonal Fruit Salad

Tiramisu

Strawberry Shortcake

Apple Pie Lemon Bars

Assorted Fresh Fruit Tarts

New York Style Cheesecake

Fresh Fruit Cobbler Chia, Berry & Kiwi

Coconut Pot

Lime & Coconut Cake

Rich Chocolate & Orange Tart

Passion Fruit & Mango Tart

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DRINKS

Water

– Evian 33cl, 50cl and 1.5 litres –
Fiji 33cl, 50cl and 1.5 litres –
Volvic 50cl and 1.5 litre –
Voss still/sparkling 37cl, 80cl glass bottles –
Perrier 33cl cans

Soft Drinks

Please specify your requirements 150ml / 330ml cans

CABIN ESSENTIALS

International Printed Newspapers

Personal Shopping

Whether you need paper napkins, antiseptic, gloves or miscellaneous

Flowers

Contemporary flower arrangements tailored to your style and colours,

Ice

Ice cubes 2 kg bags Crushed ice 2kg bags

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We deliver airside direct to you 24/7
The Catering Coordinator team is on hand to assist you 24 Hours a day, 7 days a week;
PLACING AN ORDER :

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