

# CREW MENU



## BREAKFAST

### EGG SELECTIONS

PLAIN OMELETTE \$30  
local free-range organic eggs

CHEESE OMELETTE \$28  
Swiss cheese

VEGGIE OMELETTE \$32  
spinach, mushroom, Swiss cheese

### SIGNATURE ITEMS

BREAKFAST SANDWICH \$28  
scrambled eggs, apple smoked bacon, Vermont cheddar cheese, harissa  
mayonnaise, brioche bun

CLASSIC BREAKFAST BURRITO \$29  
scrambled eggs, breakfast sausage, Vermont cheddar cheese, flour tortilla  
wrap, house-made salsa, sour cream

CLASSIC LOX BAGEL \$37  
Norwegian nova smoked salmon  
cream cheese  
fresh dill  
sliced tomato  
sliced red onion  
plain bagel

### SWEET ITEMS

YOGURT PARFAIT \$26  
Greek yogurt, house-made granola, fresh assorted berries

INDIVIDUAL FRUIT SALAD \$22  
sliced assorted seasonal fruits



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## LUNCH

### LUNCH BOX 1

- GRILLED CHICKEN CAESAR SALAD \$68  
grilled chicken breast, baby romaine lettuce, cherry tomatoes, croutons,  
parmesan Caesar dressing
- RED LENTIL SOUP (16 fl oz/ 473 ml)  
turmeric, carrots, cilantro, lime juice
- CLASSIC CHOCOLATE CHIP COOKIE  
chocolate chips

### LUNCH BOX 2

- TURKEY CLUB SANDWICH \$68  
house-roasted turkey, crispy bacon, herbed-mayonnaise, lettuce,  
tomatoes, white pullman bread
- MIXED BABY GREEN SALAD  
local greens, shaved carrots, sliced cucumbers, edible micro-  
flowers, lemon dressing
- OATMEAL COOKIE  
nuts, dried fruits, brown sugar

### LUNCH BOX 3

- MONOGRANO SPICY RIGATONI \$68  
calabrian chili peppers, pomodoro cream sauce, parmesan cheese, basil
- MIXED BABY GREEN SALAD  
local greens, shaved carrots, sliced cucumbers, edible micro-  
flowers, lemon dressing
- BROWNIE  
dark chocolate



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## LUNCH BOX 4

### GREEK SALAD & SHRIMP

grilled tiger prawns, feta cheese, kalamata olives, greens, cucumbers, roasted peppers, vine-ripened tomatoes, oregano, sliced red onion, red-wine dressing

\$55

### BANANA COOKIE

bananas

## DINNER

## DINNER BOX 1

### CHICKEN MILANESE

arugula, cherry tomatoes, shaved parmesan cheese, grilled lemon

\$85

### CREAMY MASHED POTATOES

butter, cream

### FRUIT TART

seasonal fruits, almond crust, mascarpone chantilly

## DINNER BOX 2

### CHICKEN FRANCESE

monograno penne pasta, lemon white sauce

\$85

### ARUGULA SALAD

shaved parmesan cheese, lemon dressing

### LEMON & YUZU TART

meringue, blueberry compote



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## DINNER BOX 3

### PAN-ROASTED LEMONGRASS CHICKEN

half green-circle chicken, pickled vegetables, roasted peanuts, lime dressing, chili sauce, jasmine rice

\$85

### CRISPY VEGETABLE SPRING ROLLS (2 pieces)

citrus sauce

### CLASSIC BROWNIE

cocoa nibs, confection sugar

## DINNER BOX 4

### ARGENTINEAN STYLE PRIME SKIRT STEAK

roasted baby potatoes, chimichurri sauce, bouquet garni

\$85

### HARICOT VERT

pommey mustard-butter, shallots

### NEW YORK CHEESECAKE

fresh berries, fresh berry sauce

## DINNER BOX 5

### GRILLED ORA KING SALMON PLANK

quinoa tabbouleh salad, grilled lemon

\$85

### MIXED BABY GREEN SALAD

local greens, shaved carrots, sliced cucumbers, edible micro-flowers, lemon dressing

### LEMON & YUZU TART

meringue, blueberry compote



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NUHMA  
Inflight Dining

## DINNER BOX 6

MONOGRANO PENNE PASTA PRIMAVERA  
seasonal vegetables, parmesan cheese, basil

\$75

CAPRESE SALAD  
mozzarella di bufala, local cherry tomatoes, fresh basil, white balsamic dressing

NUHMA'S CHOCOLATE CAKE  
chocolate frosting filling, chocolate ganache, fresh raspberries

## DINNER BOX 7

SPICY THAI GREEN VEGETABLE CURRY  
seasonal vegetables, tofu, holy basil, white jasmine rice

\$75

CRISPY VEGETABLE SPRING ROLLS (2 pieces)  
citrus sauce

VEGAN CARROT CAKE  
vegan frosting



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## HIGH PROTEIN LUNCH SNACKS

### SNACK BOX 1

#### FRESH MARKET CRUDITE

rainbow carrots, celery, cucumbers, radish, cauliflower, sweet peppers

\$45

#### HUMMUS

chickpeas

#### HOUSE-MADE WHOLE WHEAT PITA CHIPS

za'atar, sesame seeds, lightly salted

#### ALMONDS

### SNACK BOX 2

#### PLAIN HARD-BOILED EGGS (2 pcs)

local, free-range organic

\$32

#### HOUSE-ROASTED TURKEY BREAST ROLL UPS

#### SWISS CHEESE ROLLS UPS

#### CELERY STICKS

## HIGH PROTEIN BREAKFAST SNACKS

### SNACK BOX 1

#### STEEL CUT OATMEAL

chia seeds, peanut butter, whole milk

\$32

#### INDIVIDUAL MIXED BERRY SALAD

assorted seasonal berries

#### PLAIN HARD-BOILED EGGS (2 pcs)

local, free-range organic



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## JUICE BAR

### JUICES & SMOOTHIES

COLD PRESSED ORANGE JUICE assorted oranges	\$24
COLD PRESSED GRAPEFRUIT JUICE assorted pink grapefruits	\$24
ORGANIC GREEN POWER JUICE lacinto lake, cellery, ginger, green apples, cucumber, lemon	\$26
SUNSET JUICE carrots, oranges, pineapple, lime juice, turmeric, ginger	\$26
VERY BERRY SMOOTHIE assorted seasonal berries, plain Greek yogurt, honey	\$28

## OTHER SNACKS

GoMacro Granola Bar (2.3 oz/ 65 gms) assorted flavors	\$7
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