2026

HY-FLY CATERING

Menù Gourmet

Hi Fly Catering

LUXURY INFLIGHT CATERING

Hi Fly Catering

STARTERS

CARAMELIZED SCALLOPS WITH
YUZU BEURRE BLANC, BLACK RICE
CHIP AND CHARGRILLED LEEK

SMOKED DUCK, FOIE GRAS
& RHUBARB CHUTNEY

SMOKED KOHLRABI WITH COMTÉ
MOUSSE, ALMOND CRACKER
AND DILL OIL

WAGYU TATAKI WITH MISO
& MUSTARD MAYO, DAIKON
AND YUZU

Hi Fly Catering

FIRST DISHES

BRAISED SEITAN TORTELLONI
WITH MUSHROOM RAGOUT
AND YELLOW TOMATO COULIS
AND PARSLEY EMULSION

PAPPARDELLE WITH DUCK RAGÙ
AND RED CURRANT DEMI-GLACE

PEA GNOCCHI WITH
SEAFOOD CACCIUCCO,
STRACCIATELLA CHEESE AND
SORRENTO LEMON

SALTED COD RAVIOLI
WITH TOMATO BISQUE,
OLIVE EXTRACT
AND CITRUS ALMOND CREAM

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SOUPS

BARLEY SOUP
WITH PULLED PLANT BBQ,
JERUSALEM ARTICHOKE CHIPS
AND HERB SOUR CREAM

CREAMY MUSHROOM SOUP
WITH ASPARAGUS BORETTANE
ONIONS AND SPROUTS

SWEET POTATO AND MISO SOUP
WITH WAKAME AND WHOLEGRAIN
PITA CROUTON

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RISOTTI

CREAMY CELERY RISOTTO
WITH CANDIED HAZELNUTS
AND BLACK TRUFFLE

PORCINI RISOTTO
WITH MANCHEGO FONDUE
AND JAMON POWDER

MILANESE RISOTTO
WITH VEAL CHEEK
AND SABA REDUCTION

SQUID INK RISOTTO
WITH CHAMPAGNE REDUCTION
AND RED SHRIMP TARTARE

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MEAT MAINS

BRAISED BEEF
WITH POTATO TERRINE,
MARINATED ROOTS
AND LAMBRUSCO JUS

CRISPY CHICKEN SUPREME
WITH MASHED POTATOES,
BASIL PESTO
AND GRILLED MUSHROOMS

CRISPY PORK BELLY
WITH HEIRLOOM CARROTS
AND AGED BALSAMIC JUS

GUINEA FOWL ROLL
WITH ZUCCHINI SCAPECE,
GLAZED FIGS
AND PECORINO-TIMUT CREAM

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FISH MAINS

CHILEAN SEA BASS
WITH PAK CHOI,
SHIITAKE SAUCE
AND MICROGREENS

GLAZED OCTOPUS
WITH CELERIAC, GREEN APPLE
& DILL OIL

MISO BLACK COD
WITH OYSTER MUSHROOM BROTH
AND BABY FENNEL

SEA BREAM WITH GREEN CRUST,
CHARRED ARTICHOKES
AND MINT JUS

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SALADS

BEETROOT
AND LAMB'S LETTUCE SALAD
WITH GRILLED GOAT CHEESE
AND LIME YOGURT DRESSING

HALLOUMI, ROCKET
AND GRILLED PINEAPPLE SALAD
WITH YOGURT DRESSING

RADICCHIO SALAD
WITH PARMESAN PUFFS,
PUMPKIN AND POMEGRANATE

SEARED TUNA WITH MANGO,
ASPARAGUS
AND LIME-SOY DRESSING

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DESSERTS

APPLE TARTE TATIN
WITH SALTED CINNAMON CARAMEL
AND WHITE CHOCOLATE QUENELLE

EXOTIC PASSION CAKE
WITH MANGO-LIME CREAM
AND TOASTED COCONUT FLAKES

RASPBERRY SYMPHONY CAKE
WITH FRESH RASPBERRIES
AND RASPBERRY COULIS

RICOTTA, PEAR
AND CHOCOLATE MOUSSE
WITH ENGLISH CREAM
AND CARAMELIZED WALNUTS

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