

CLOUD 9

C A T E R I N G

INFLIGHT MENU

Unique dining experiences at 40,000 feet

ops@cloud9-catering.com

Continental Breakfast

Pastries, fruits & light morning fare

Mini Breakfast Pastries

Selection of mini croissants, pain au chocolat & danish

Classic Butter Croissant

Hand-rolled puff pastry with French butter, served warm

Pain au Chocolat

Flaky layered pastry filled with premium dark chocolate

Almond Croissant

Frangipane, sliced almonds & icing sugar

Pain aux Raisins

Swirled pastry with custard cream & plump raisins

Bircher Muesli

Overnight oats with seasonal fruits & honey, in a glass

Parfait Yogurt Granola

Greek yogurt, berries & house-toasted granola

Mixed Granola Bowl

Toasted oats, hazelnuts, almonds, seeds & cranberries

Sliced Seasonal Fruits

Artful arrangement, small, medium or large

Exotic Fruit Basket

Mango, papaya, passion fruit, lychee & dragon fruit

Fresh Berry Medley

Blueberry, raspberry, strawberry & blackberry

French Toast

Thick-cut brioche with mixed berries & maple syrup

Buttermilk Pancakes

Fluffy pancakes with your choice of topping

French Crepes

With Nutella, lemon, sugar or seasonal jam

Muffin Selection

Blueberry, double chocolate or lemon poppy seed

Brownie & Cookie Duo

Dark chocolate brownie & salted butter cookie

Artisan Toast & Preserves

Sourdough or brioche with jams, honey & butter

Overnight Chia Pudding

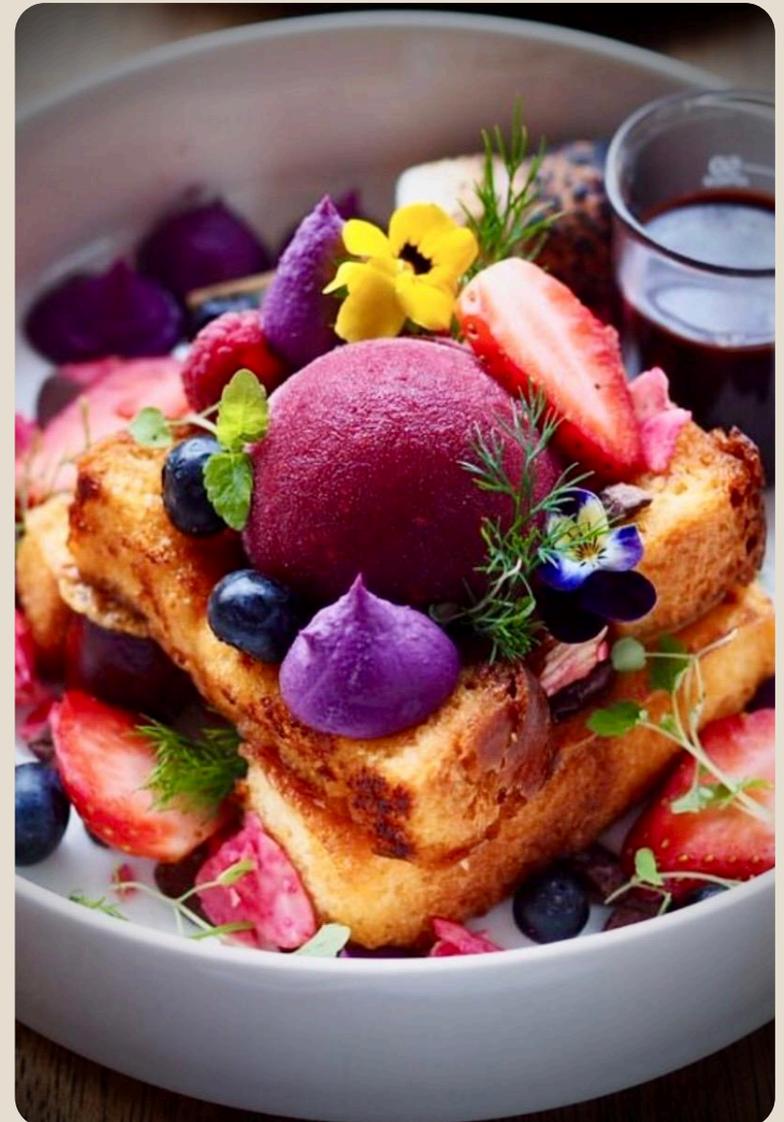
Chia in almond milk with mango & passion fruit

Acai Bowl

Blended acai, banana, granola, coconut & fresh berries

Smoked Salmon Bagel

Toasted bagel, cream cheese, capers & Scottish salmon



Hot Breakfast

Eggs, grills & cooked morning dishes



Scrambled Eggs

Free-range, plain or with fresh herbs & truffle

Eggs Benedict

Poached eggs, Parma ham & hollandaise on muffin

Eggs Royale

Poached eggs, smoked salmon & hollandaise

Eggs Florentine

Poached eggs, wilted spinach & hollandaise

Classic Omelette

Three-egg with cheese, herbs, ham or mushroom

Poached Eggs on Toast

On sourdough with sea salt & cracked pepper

Soft-Boiled Eggs & Soldiers

Free-range with buttered toast fingers

Grilled Smoked Bacon

Premium back bacon, perfectly crisp

Breakfast Sausages

Premium pork, chicken or turkey mini sausages

Grilled Vine Tomato

Slow-roasted with herbs, olive oil & sea salt

Sauteed Wild Mushrooms

Forest mushrooms with garlic, thyme & butter

Baked Beans

Slow-cooked in house-made tomato sauce

Hash Brown Potatoes

Crispy golden potato rostis, hand-pressed

Sauteed Spinach

Baby spinach with garlic, nutmeg & butter

Avocado on Toast

Smashed avocado, chilli flakes, lime & poached egg

Shakshuka

Baked eggs in spiced tomato & pepper sauce

Croque Madame

Gruyere, bechamel & ham with fried egg

Full English Breakfast

Eggs, bacon, sausage, beans, tomato, mushroom & toast

Smoked Salmon Scramble

Scottish salmon with soft scrambled eggs

Huevos Rancheros

Fried eggs on tortilla with black beans & salsa

Healthy & Light

Bowls, superfoods & lighter options

Superfood Salad

Quinoa, avocado, pomegranate, cherry tomato & greens

Buddha Bowl

Tofu, carrot, butternut, spinach, quinoa & cashews

Quinoa & Roasted Vegetable Bowl

Marinated veg, parsley & tahini

Acai Smoothie Bowl

Blended acai, banana, granola & fresh berries

Green Smoothie Bowl

Spinach, banana, matcha, seeds & coconut

Chia Pudding

Almond milk chia with mango & toasted coconut

Avocado Toast

Smashed avocado on sourdough with seeds & chilli

Poke Bowl

Fresh tuna or salmon, sushi rice, edamame & ponzu

Green Detox Juice

Cold-pressed celery, cucumber, apple & ginger

Grilled Chicken & Grain Salad

Farro, roasted veg & herb vinaigrette

Steamed Sea Bass

With steamed vegetables, ginger & sesame

Vegetable Crudites

Raw sticks with hummus, baba ghanouj & tzatziki

Vietnamese Rice Paper Rolls

Prawns, mint & sweet chilli sauce

Overnight Oats

Rolled oats, almond milk, chia & seasonal berries

Coconut Yogurt Parfait

Dairy-free yogurt, tropical fruits & granola

Edamame & Seaweed Bowl

Steamed edamame, wakame & sesame

Watermelon & Feta Salad

Compressed watermelon, feta, mint & lime

Beetroot & Goat Cheese Salad

Roasted beets, chevre & walnuts

Grilled Halloumi Wrap

With roasted vegetables & lemon dressing



Starters & Canapes

Fine appetisers & handcrafted bites



Cold Canape Selection

Chef's choice or your filling, 6 pieces

Caviar Canape

Petrossian caviar on blini with creme fraiche

Hot Canape Selection

Chef's choice or your filling, 6 pieces

Beef Carpaccio

Thinly sliced with parmesan, rocket & truffle oil

Salmon & Avocado Tartare

Scottish salmon, avocado & citrus dressing

Lobster Tartare

Poached lobster with cocktail sauce & micro herbs

Duck Foie Gras

Pan-seared with gingerbread & fig chutney

Lobster & Mango Salad

Claw meat, mango, avocado & yuzu dressing

Melon with Bresaola

Charentais melon with aged bresaola

Scallops Carpaccio

Hand-dived with passion fruit & pomegranate

Prawn Cocktail

Tiger prawns, Marie Rose sauce & baby gem

Tuna Tataki

Seared yellowfin with sesame, soy & wasabi

Burrata & Heirloom Tomato

Creamy burrata, vine tomatoes & basil oil

Ceviche

Sea bass in lime with chilli, coriander & red onion

Beef Tartare

Hand-cut tenderloin, capers, shallots & quail egg

Oysters

Half-dozen with shallot mignonette & lemon

Tuna Tartare

Diced tuna, avocado, soy, sesame & crispy wonton

Vitello Tonnato

Sliced veal with tuna-caper sauce

Smoked Salmon Blini

Scottish salmon on warm blini with dill cream

Zucchini Duo Tartare

Green & yellow zucchini, herb-seasoned

Soups

Warming broths & velvet veloutes

Lobster Bisque

Rich bisque with claw meat, cognac & cream

Lentil Soup

Hearty green lentils with truffle oil & croutons

Seasonal Vegetable Soup

Chef's selection of fresh seasonal vegetables

Chicken Noodle Soup

Free-range chicken & egg noodles

Gazpacho

Chilled Andalusian tomato, cucumber & olive oil

Asparagus Cream Soup

Velvety asparagus veloute with creme fraiche

Minestrone

Traditional vegetable with pasta, beans & parmesan

Wild Mushroom Veloute

Forest mushrooms with truffle cream

French Onion Soup

Caramelised onion with Gruyere crouton gratinee

Tomato & Basil Soup

Roasted vine tomatoes with fresh basil

Butternut Squash Soup

Roasted squash, nutmeg & pumpkin seeds

Coconut & Sweet Potato

Spiced sweet potato with coconut cream

Green Pea & Mint Soup

Garden peas with mint & feta, hot or cold

Thai Tom Yum

Spicy prawn broth, lemongrass & kaffir lime

Miso Soup

Dashi broth with silken tofu & wakame

Clam Chowder

New England style with potatoes & cream

Roasted Red Pepper Soup

Charred peppers, paprika & goat cheese

Bouillabaisse

Provençal seafood broth with rouille & croutons



Salads

Garden-fresh leaves & composed salads



Baked Goat Cheese Salad

Mixed leaves, baked chevre, pine nuts & honey

Caesar Salad

Romaine, parmesan, croutons & Caesar dressing

Honey & Soy Duck Salad

Duck breast, walnuts, Roquefort & honey

Caprese Salad

Buffalo mozzarella, vine tomato, basil & pesto

Greek Salad

Cucumber, peppers, olives, tomato, feta & oregano

Garden Salad

Seasonal baby vegetables & herb vinaigrette

Spring Asparagus Salad

Asparagus, goat cheese, hazelnut & beans

Nicoise Salad

Seared tuna, egg, olives & anchovy dressing

Waldorf Salad

Apple, celery, walnuts, grapes & light mayo

Thai Prawn Salad

Tiger prawns, mango, chilli, lime & coriander

Fattoush

Crispy pita, greens, radish & pomegranate molasses

Lebanese Tabbouleh

Parsley, fine bulgur, tomato, mint & lemon

Kale & Avocado Salad

Massaged kale, avocado, pumpkin seeds & tahini

Roasted Beetroot Salad

Golden & red beets, goat cheese & balsamic

Quinoa & Pomegranate

Tricolour quinoa, pomegranate & citrus dressing

Lobster Salad

Poached lobster, avocado & champagne vinaigrette

Fig & Prosciutto Salad

Fresh figs, prosciutto, burrata & rocket

Panzanella

Tuscan bread salad with vine tomatoes & basil

Cobb Salad

Chicken, bacon, avocado, egg & blue cheese

Cold Platters

Artisan selections & curated boards

Cold Cut Meats

Premium cold meats with condiments & grissini

Cured Meats Delicatessen

Prosciutto, bresaola, coppa & salami

Antipasti Platter

Cured meats with grilled Mediterranean vegetables

French Cheese Selection

5 artisan cheeses with dried fruits & crackers

Scottish Smoked Salmon

Hand-sliced with tangy cream, capers & blini

Cold Smoked Fish Platter

Salmon, trout & mackerel with dips

Cold Seafood Platter

Prawns, crab & langoustines with condiments

Cold Seafood with Lobster

Premium selection with whole lobster

Vegetable Crudites

Raw seasonal sticks with hummus & guacamole

Charcuterie Board

Curated cured meats, pickles & mustards

Beef Carpaccio Platter

Thinly sliced with parmesan, rocket & truffle

Gravlax

House-cured salmon with dill mustard & rye bread

Burrata Board

Fresh burrata, heirloom tomatoes & focaccia

Oyster Platter

6 or 12 fresh oysters with mignonette & lemon

Foie Gras Terrine

Chilled terrine with brioche & fig chutney

Caviar Service

Petrossian with blini, creme fraiche & chives

Mezze Board

Hummus, baba ghanouj, labneh, olives & pita

Tuna Tataki Platter

Seared tuna with ponzu, daikon & shiso

Vitello Tonnato

Sliced veal with tuna-caper mayonnaise



Sandwiches & Wraps

Artisan breads & gourmet fillings



Club Sandwich

Triple-decker, roast chicken, bacon, egg & lettuce

Croque Monsieur

Grilled ham & Gruyere on brioche with bechamel

Croque Madame

Croque Monsieur topped with a fried egg

Finger Sandwiches

Chef's selection, white & wholemeal, 4 pieces

Gourmet Sandwich

Premium fillings on artisan sourdough or ciabatta

Open Sandwich

Smoked salmon, prawn or roast beef on dark rye

Bagel Sandwich

Toasted bagel, cream cheese & your filling

Baguette Sandwich

French baguette, cured meats or vegetables

Wrap Tortilla

Chicken, falafel or vegetable in flour tortilla

Homemade Pizza

Stone-baked, buffalo mozzarella & your toppings

Individual Quiche

Lorraine, spinach & feta, or seasonal vegetable

Beef Burger

Prime beef, brioche bun, aged cheddar & trimmings

Chicken Burger

Grilled chicken, avocado, baby gem & truffle aioli

Panini

Pressed ciabatta, mozzarella & roasted vegetables

Lobster Roll

Butter-poached lobster in toasted brioche roll

Steak Sandwich

Sliced fillet on ciabatta with rocket & truffle mayo

Falafel Wrap

Crispy falafel, hummus, pickled turnip & tahini

BLT Deluxe

Smoked bacon, baby gem, vine tomato & garlic aioli

Beef or Chicken Skewers

Marinated & grilled with dipping sauce

Pasta & Risotto

Fresh pasta & creamy Italian rice

Lobster Linguine

Fresh pasta, whole lobster, cherry tomatoes & basil

Truffle Tagliatelle

Fresh tagliatelle, black truffle & parmesan cream

Seafood Linguine

Mixed seafood, white wine, garlic & olive oil

Prawn Spaghetti

Tiger prawns, chilli, garlic & cherry tomatoes

Beef Lasagna

Slow-cooked ragu, bechamel, parmesan & basil

Vegetarian Lasagna

Grilled vegetables, ricotta, spinach & tomato

Wild Mushroom Risotto

Arborio rice, porcini & truffle oil

Asparagus Risotto

Creamy risotto, fresh asparagus & parmesan

Seafood Risotto

Mixed seafood in saffron Carnaroli rice

Black Truffle Risotto

Perigord truffle shavings on creamy risotto

Cacio e Pepe

Pecorino Romano & cracked black pepper

Penne Arrabbiata

San Marzano tomato with chilli & basil

Spaghetti Carbonara

Guanciale, egg yolk, Pecorino & pepper

Potato Gnocchi

Hand-rolled, gorgonzola cream or fresh pesto

Fresh Ravioli

Ricotta & spinach, lobster, or wild mushroom

Pappardelle Ragu

Slow-braised beef ragu with wide ribbon pasta

Risotto Milanese

Saffron risotto with bone marrow

Orecchiette

Broccoli rabe, anchovy & toasted breadcrumbs

Tortellini in Brodo

Hand-made tortellini in clear chicken broth



Main Courses - Meat

Prime cuts & slow-cooked classics



Beef Fillet

Prime tenderloin, cooked to your preference

Beef Fillet with Truffles

Truffled mash & seasonal vegetables

Beef Fillet Rossini

Foie gras, truffle & Madeira sauce

Beef Bourguignon

Braised in Burgundy red wine & root vegetables

Beef Stroganoff

Tender strips in creamy mushroom sauce

Rack of Lamb

Herb-crusted, tomatoes provencal & green beans

Lamb Shank

Braised 8 hours, thyme jus & root vegetables

Lamb Cutlets

Grilled with mint jus & crushed new potatoes

Pan-fried Veal Chop

With asparagus & morel mushroom cream

Veal Milanese

Breaded cutlet, rocket, parmesan & lemon

Seared Duck Breast

Dauphinois potato, fig sauce & spinach

Chicken Supreme

Corn-fed chicken, seasonal garnish & pan jus

Wagyu Steak

Premium A5 with wasabi, soy & pickled ginger

Tomahawk Steak

Bone-in ribeye, dry-aged 28 days, for sharing

Beef Wellington

Fillet in mushroom duxelles & puff pastry

Osso Buco

Braised veal shank, gremolata & saffron risotto

Venison Loin

Pan-roasted, blackberry jus & chestnuts

Pork Tenderloin

Herb-crusted, apple compote & roasted potatoes

Grilled Chicken Breast

Free-range with herb butter & lemon

Beef or Chicken Skewers

Marinated, two pieces with dipping sauce

Main Courses - Fish & Seafood

Ocean-fresh & sustainably sourced

Pan-seared Salmon

Seasonal vegetables & dill butter sauce

Roasted Sea Bass

Lime, candied fennel & baby carrots

Breaded Cod

Mashed potato, sea salt & basil foam

Sea Bream Fillet

Steamed potato & citrus beurre blanc

Dover Sole Meuniere

Brown butter, capers & lemon

Red Mullet

Mediterranean vegetables & olive tapenade

Whole Lobster

Grilled, steamed, thermidor or fricassee

Baked Lobster Tail

Fresh herbs, drawn butter & lemon

Seared Scallops

Pea puree, crispy pancetta & watercress

Grilled King Prawns

Tiger prawns with garlic herb butter

Prawn Skewers

Marinated & grilled, two pieces

Salmon Toscana

Pan-fried with tagliatelle & parmesan

Lobster Thermidor

Brandy, mustard & Gruyere gratin

Seared Tuna Steak

Sesame-crust, ponzu & pickled ginger

Grilled Swordfish

Salsa verde, roasted tomatoes & capers

Turbot

Pan-roasted, beurre noisette & brown shrimp

Cold Seafood Platter

Lobster, prawns, crab & condiments

Monkfish

Wrapped in Parma ham with crushed potatoes

Mixed Fish Skewers

Salmon, sea bass & prawn, two pieces



World Cuisine - Asian

Japanese, Thai, Vietnamese & Chinese



Sushi Selection

Nigiri, maki & California rolls, 12 pieces

Sashimi Platter

Fresh salmon, tuna, yellowtail & sea bass

Edamame

Steamed soybeans with Maldon sea salt

Chicken Thai Salad

Peanut, lime, chilli & herb dressing

Fried Spring Rolls

Shrimp or chicken, 2 pieces, sweet chilli

Fresh Rice Paper Rolls

Prawns, herbs & hoisin dipping sauce

Prawn Tempura

Lightly battered, 3 pieces with tentsuyu

Miso Soup

Dashi broth, silken tofu & wakame

Tom Yum Kung

Spicy & sour Thai soup with prawns

Beef Satay Noodles

Wok-fried noodles, beef & satay sauce

Prawn Pad Thai

Rice noodles, prawns, peanuts & tamarind

Thai Green Curry

Chicken or prawns with jasmine rice

Teriyaki Chicken

Glazed chicken, rice, ginger & sesame

Korean Bibimbap

Rice bowl, vegetables, beef & gochujang

Vietnamese Pho

Beef broth, rice noodles, herbs & lime

Gyoza

Pan-fried dumplings, pork or vegetable, 4 pieces

Black Cod Miso

White miso marinade, grilled with ginger

Kung Pao Chicken

Wok-fried, peanuts & Sichuan pepper

Shrimp Thai Salad

Lemongrass & fish sauce dressing

World Cuisine - Middle Eastern

Levantine, North African & Arabian

Hot Mezze Platter

Kebbe, fatayer, falafel, kefta & sambousek

Hummus

Chickpea dip, tahini, lemon & olive oil

Baba Ghanouj

Smoky fire-roasted eggplant with tahini

Labneh

Strained yogurt, olive oil, za'atar & pita

Fattoush Salad

Crispy pita, greens, sumac & pomegranate

Lebanese Tabbouleh

Parsley, fine bulgur, tomato, mint & lemon

Stuffed Vine Leaves

Grape leaves with herbed rice & pine nuts

Grilled Meat Mix

Lamb kofta, chicken shish & beef kebab

Chicken Tajine

Preserved lemon, green olives & saffron

Lamb Tajine

Braised with apricots, almonds & honey

Couscous Royal

Lamb, chicken, merguez & vegetable broth

Shawarma Platter

Carved spiced lamb or chicken, garlic toum

Kibbeh

Fried bulgur, spiced lamb & pine nuts

Manakeesh

Flatbread with za'atar, cheese or spiced lamb

Lamb Kofta

Grilled spiced lamb skewers & tzatziki

Muhammara

Roasted red pepper & walnut dip

Chicken Shawarma Wrap

Marinated chicken, garlic sauce & pickles

Foul Mudammas

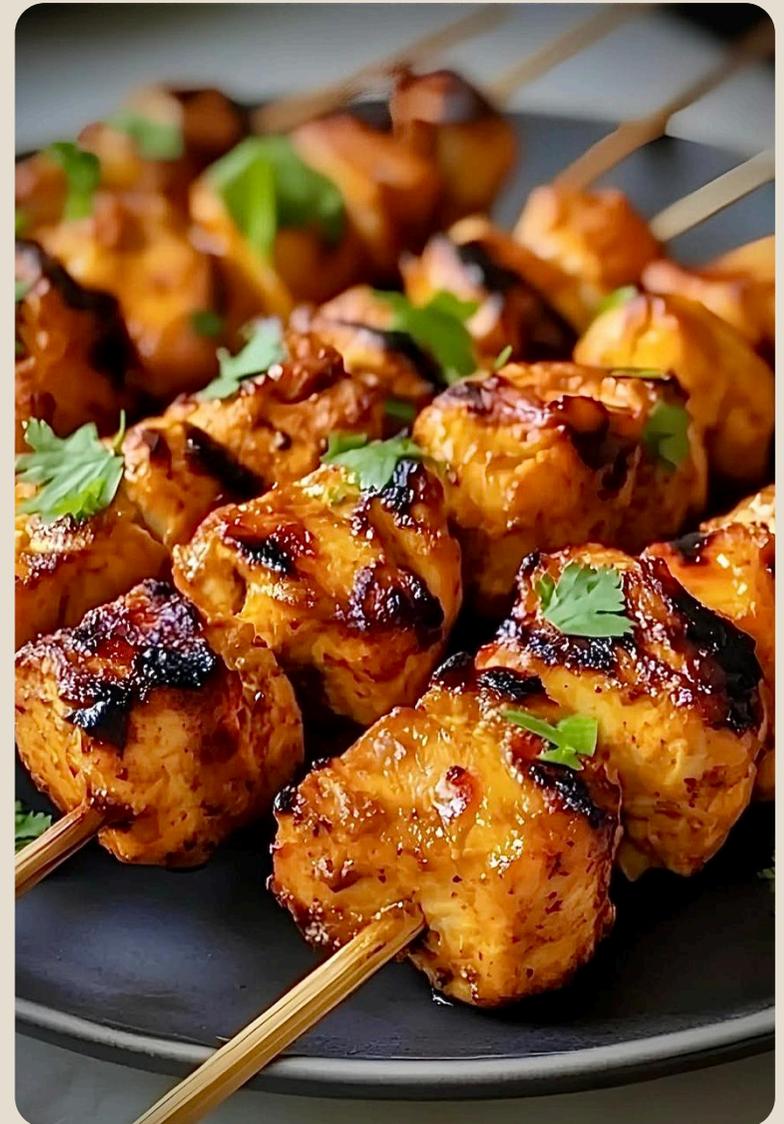
Slow-cooked fava beans, garlic & lemon

Kunefe

Shredded pastry, melted cheese & rose syrup

Pita Bread Selection

White, wholemeal & za'atar, freshly baked



World Cuisine - Indian

Tandoori, curries & aromatic specialities

Chicken Tikka Masala

Tandoori chicken in creamy tomato sauce

Butter Chicken

Classic makhani with naan & basmati rice

Chicken Tandoori

Clay-oven marinated with raita & chutney

Chicken Tikka

Boneless, yogurt, ginger & aromatic spices

Lamb Rogan Josh

Slow-cooked in rich Kashmiri sauce

Prawn Curry

Tiger prawns, coconut & curry leaf sauce

Vegetable Curry

Seasonal vegetables in fragrant garam masala

Chicken Biryani

Basmati with spiced chicken & saffron

Lamb Biryani

Aromatic rice, slow-cooked lamb & fried onion

Vegetable Biryani

Fragrant rice, vegetables, cashews & raisins

Samosa

Crispy pastry, spiced potato or minced lamb

Naan Bread Selection

Plain, garlic, peshwari, cheese or keema

Dal Makhani

Black lentils in butter, cream & tomato

Palak Paneer

Cottage cheese in spiced spinach sauce

Aloo Gobi

Potato & cauliflower, turmeric & cumin

Lamb Seekh Kebab

Minced lamb skewers with spices & herbs

Fish Tikka

Sea bass in tandoori spices, clay-oven grilled

Mango Lassi

Traditional yogurt drink with Alphonso mango

Gulab Jamun

Warm milk-solid dumplings, rose-cardamom syrup

Vegetarian & Vegan

Plant-based & dairy-free creations

Buddha Bowl

Tofu, carrot, avocado, spinach, quinoa & cashews

Superfood Salad

Quinoa, avocado, pomegranate, peas & mint

Greek Salad - Vegan

Marinated tofu replacing feta

Green Curry Vegetables

Thai coconut curry with jasmine rice

Lentil & Root Vegetable Stew

Hearty plant-based comfort dish

Chili Sin Carne

Spiced bean & vegetable chilli with rice

Veggie Pad Thai

Gluten-free noodles with tofu & vegetables

Coconut Quinoa Risotto

Creamy coconut with pine nuts & raisins

Mushroom & Truffle Risotto

Wild mushrooms & truffle oil, vegan

Cauliflower Steak

Roasted with chimichurri & pickled red onion

Aubergine Parmigiana

Grilled aubergine, tomato & mozzarella

Jackfruit Tacos

Pulled jackfruit, slaw & chipotle sauce

Vegetable Tempura

Lightly battered with ponzu dipping sauce

Wild Mushroom Tart

Puff pastry, mushrooms, thyme & truffle

Roasted Vegetable Couscous

Herbed couscous & harissa drizzle

Stuffed Bell Peppers

Quinoa, black beans, corn & spiced tomato

Chickpea & Avocado Wrap

Smashed chickpeas, avocado & rocket

Sweet Potato & Coconut Soup

Ginger-spiced with vegetable chips

Zucchini Duo Tartare

Green & yellow zucchini, finely seasoned

Tomato & Basil Soup

Roasted vine tomato with fresh basil, vegan



Children's Menu

Favourites for our youngest passengers

Chicken Fingers

Crispy breaded strips with ketchup or BBQ sauce

Mini Beef Burger

Small patty, soft bun, cheese & fries

Fish Fingers

Golden breaded fish with tartare sauce

Penne Bolognese

Mild meat sauce & grated parmesan

Mac & Cheese

Creamy three-cheese macaroni, baked golden

Mini Margherita Pizza

Stone-baked, tomato & mozzarella

Grilled Chicken Breast

Simply seasoned with mashed potato

Fluffy Pancakes

Maple syrup, banana & chocolate chips

Fruit Skewer

Colourful seasonal fruit on a stick

Mini Croissant & Jam

Warm croissant with strawberry jam

Cheese Quesadilla

Toasted tortilla with melted cheddar

Mini Hot Dog

Cocktail sausage in soft roll

Spaghetti & Meatballs

Mini meatballs in mild tomato sauce

Scrambled Eggs & Toast

Soft scrambled eggs with toast soldiers

Chicken Nuggets

Tender breast nuggets with sweet & sour dip

Mini Sandwiches

Ham & cheese, tuna mayo on soft white

Fruit Salad Cup

Diced seasonal fruits with honey drizzle

Chocolate Mousse

Mild dark chocolate mousse in a glass

Desserts

Patisserie, fruits & sweet indulgences

Chocolate Mousse

Valrhona dark chocolate in a crystal glass

Tiramisu

Mascarpone, espresso & Marsala in a glass

Creme Brulee

Tahitian vanilla custard, caramelised sugar

Panna Cotta

Vanilla bean cream, seasonal red berry coulis

Tarte Tatin

Caramelised apple tart with Chantilly cream

Seasonal Fruit Tartlet

Pastry cream & fresh fruits

New York Cheesecake

Classic baked with mixed berry compote

Millefeuille

Flaky puff pastry & vanilla diplomat cream

Eclair

Chocolate, coffee or vanilla cream filled

Carrot Cake

Spiced cake, cream cheese frosting & walnuts

Fondant au Chocolat

Warm cake, molten centre & fresh berries

Lemon Tart

Tangy lemon curd, sweet pastry & meringue

Opera Cake

Almond sponge, coffee buttercream & ganache

Profiteroles

Choux buns, vanilla cream & warm chocolate

Coconut Panna Cotta

Vegan, seasonal berries & passion fruit

Chia Pudding

Almond milk, chia & tropical fruits, vegan

Chocolate-dipped Strawberries

Fresh berries in Belgian chocolate

Fresh Berry Selection

Blueberry, raspberry & strawberry

Raspberry Cheesecake

Light cheesecake with raspberry coulis

Fruit Skewer

Mixed seasonal fruits, mini or large



Cheese & Fruit

Artisan cheeses & seasonal fruits



French Artisan Cheese Board

5 cheeses, dried fruits & crackers

Brie de Meaux

Creamy French Brie with walnut bread

Comte 18 Months

Aged Comte with fig preserve

Roquefort

AOC blue cheese, honeycomb & walnuts

Manchego

Spanish sheep's milk with membrillo & almonds

Stilton

English blue with port-soaked figs & oat crackers

Gouda

Aged Dutch Gouda with mustard & cornichons

Pecorino Toscano

Aged Tuscan sheep's cheese & truffle honey

Taleggio

Soft-washed rind with grissini & fig jam

Mozzarella di Bufala

Fresh buffalo mozzarella, tomato & basil

Gruyere

Swiss alpine cheese, dried apricots & walnuts

Goat Cheese with Honey

Fresh chevre with lavender honey

Fig & Walnut Cheese Plate

Three cheeses, fresh figs & grapes

Seasonal Fruit Platter

Artful arrangement, small, medium or large

Tropical Fruit Selection

Mango, papaya, passion fruit & dragon fruit

Citrus Selection

Blood orange, grapefruit, kumquat & tangerine

Fresh Berry Bowl

Strawberries, raspberries & blueberries

Dried Fruit & Nut Mix

Apricots, dates, figs, almonds & pistachios

Melon & Prosciutto

Charentais melon & aged prosciutto di Parma

Beverages - Hot

Coffee, tea & warming drinks

Espresso

Single or double shot, premium blend

Americano

Long black coffee with optional milk

Cappuccino

Espresso, steamed milk foam & cocoa dust

Latte

Espresso, steamed milk, vanilla or caramel option

Flat White

Double ristretto with micro-foam milk

Macchiato

Espresso with a dash of foamed milk

Hot Chocolate

Belgian cocoa, steamed milk & marshmallows

English Breakfast Tea

Classic black tea with milk & sugar

Earl Grey

Bergamot-infused black tea with lemon

Green Tea

Japanese sencha, Chinese jasmine or matcha

Herbal Infusion

Chamomile, peppermint, lemongrass or rooibos

Chai Latte

Spiced masala tea, steamed milk & cinnamon

Fresh Mint Tea

Whole fresh mint leaves in hot water

Turmeric Latte

Golden milk, turmeric, ginger & coconut

Decaffeinated Coffee

Swiss water process, any preparation

Darjeeling

First flush single-origin tea

Oolong Tea

Taiwanese high-mountain oolong

Ristretto

Short, concentrated espresso shot

Beverages - Cold & Wines

Fresh juices, smoothies & curated wines

Fresh Orange Juice

Freshly squeezed to order

Fresh Grapefruit Juice

Pink grapefruit, squeezed fresh

Fresh Lemon Juice

With optional honey, ginger or mint

Cold-pressed Apple Juice

Granny Smith & Royal Gala blend

Carrot & Ginger Juice

Fresh-pressed with turmeric option

Mango Juice

Fresh tropical Alphonso mango blend

Red Berry Smoothie

Mixed berries, yogurt or coconut milk

Green Smoothie

Spinach, banana, apple, spirulina & chia

Exotic Smoothie

Mango, passion fruit, pineapple & coconut

Green Detox Juice

Celery, cucumber, apple & kale, 500ml

Beetroot & Carrot Detox

Cold-pressed with lemon & ginger

Infused Water

Lemon & mint or cucumber & lime, 1L

Still Water

Evian, Volvic, Vittel, Fiji or San Benedetto

Sparkling Water

San Pellegrino, Perrier or Badoit

Soft Drinks

Full selection in cans & bottles

Champagne

Vintage & non-vintage champagne selection

Wine Selection

Fine red, white, rose & dessert wines

Craft Cocktails

Pre-batched signature cocktails on request

Non-Alcoholic Cocktails

Mocktails with fresh ingredients

Special Dietary

Allergen-safe & medically tailored options

Gluten-Free Menu

Full menu adaptations for all categories

Dairy-Free Options

Plant-based alternatives for every dairy dish

Nut-Free Preparations

Strict protocols for nut-allergy safety

Halal Menu

Certified halal meat sourcing & preparation

Kosher Menu

Kosher-certified meals with advance notice

Low-Sodium Menu

Heart-healthy reduced-salt preparations

Diabetic-Friendly

Low glycaemic index, sugar alternatives

Paleo Menu

Grain-free, dairy-free whole food options

Keto Menu

High-fat, low-carbohydrate meal options

Raw Food Menu

Uncooked plant-based dishes, fresh to order

FODMAP-Friendly

Low-FODMAP for digestive sensitivities

Allergen Information

Full 14-allergen matrix for every dish

Custom Dietary Plans

Tailored menus for specific medical needs

Vegan Protein Menu

High-protein plant-based meals

Anti-Inflammatory Menu

Omega-3 rich & antioxidant-focused

Low-Calorie Options

Balanced meals under 500 calories

Pregnancy-Safe Menu

Avoiding raw fish, soft cheese & mercury

Child Allergy Menu

Age-appropriate allergy-safe options

Concierge & Services

Bespoke provisions & cabin essentials

Petrossian Caviar

Premium tins: 30g, 50g, 125g, 250g & 500g

Balik Salmon

Swiss smoked salmon, hand-sliced to order

Luxury Macarons

Laduree, Pierre Herme or your patisserie

Premium Chocolates

Valrhona, La Maison du Chocolat or custom

Celebration Cakes

Custom cakes for birthdays & occasions

Flower Arrangements

Fresh floral displays for the cabin

Oshibori Towels

Bulgari, Hermes or Roger & Gallet

Cabin Pillows & Blankets

Luxury cashmere or silk bedding

Premium Slippers

Soft leather or cotton cabin slippers

Kitchen Equipment

Crystal glassware, china & silverware

Personal Shopping

Bespoke shopping & same-day courier

High Loader Service

Professional on-ramp loading

Rare Tea Collection

First-flush Darjeeling, pu-erh & matcha

Dietary Consultation

Pre-flight menu planning with our chefs

Newspaper & Magazines

International press & luxury publications

Luxury Amenity Kits

Bespoke toiletry kits, premium skincare

Custom Menu Printing

Branded or personalised menu cards

Entertainment

Curated playlists & noise-cancelling headphones

CLOUD 9

C A T E R I N G

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