



global kitchen

a subsidiary of Saujana Hotels and Resorts. We take pride in offering premium luxury F&B experience with an aim to redefine standards in aviation hospitality. Discover a world of culinary delights with Global Kitchen's collaboration with SkyPark Regional Aviation Centre and experience the same high standard of refined dining that you could expect from a top restaurant when you choose our inflight catering services.

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BREAKFAST

THE CONTINENTAL BREAKFAST

Freshly Squeezed Fruit Juice or Fruit Platter
Bakery Basket (Chef's Choice)

THE MALAYSIAN BREAKFAST

Freshly Squeezed Fruit Juice or Fruit Platter
Nasi Lemak with Condiments or
Roti Canai served with Dhall Curry and Chicken Curry

THE GLOBAL BREAKFAST

Freshly Squeezed Fruit Juice or Fruit Platter
Bakery Basket (Chef's Choice)
Egg Dishes: Choice of Fried, Scrambled, Poached, Omelette or Boiled
served with Grilled Tomatoes, Herb Potatoes, Beef Bacon and Chicken Sausages

EGG CHOICES

Scrambled, Poached or Omelette served with Grilled Sausages, Hash Brown, Potatoes, Grilled Tomatoes and Beef Bacon

SCRAMBLED

POACHED

OMELETTE

BIRCHER MUESLI

with Milk, Grated Apple, Chopped Nuts and Dried Fruits

YOGHURT

Plain or Flavoured Fruit

PLATTER OF SEASONAL FRESH FRUITS

FRENCH TOAST

(Three Pieces) served with Real Maple Syrup and Fresh Berries

PANCAKES

(Three Pieces) Plain, Blueberries, Strawberries, Banana or Chocolate
with Real Maple Syrup

BAKERY BASKET

Danish, Croissant, Muffin, Pain au Chocolate served with Butter and Jam

ROTI CANAI

Pan-Fried Indian Flat Bread served with Dhall Curry and Chicken Curry

CONGEE

Choice of Chicken, Fish or Vegetables Porridge with Condiments

MAMAK MEE GORENG

Fried Noodles with Prawns, Potatoes and Seafood

NASI LEMAK

Coconut Rice served with Chicken Curry, Prawn Sambal, Fried Chicken
and Condiments

VEGETARIAN SINGAPORE MEE HOON

Julienne Vegetables, Beansprouts and Chives

CLASSICS

SANDWICH ROLLS

Small Batch, Hand-crafted Breads and Rolls, combined with Freshly
Sliced Meats and Cheese

CHICKEN HAM CROQUE MONSIEUR/MADAME

OPEN-FACED ON FOCACCIA

ROASTED BEEF AND MOZZARELLA

SMOKED CHICKEN AND PARMESAN

SMOKED SALMON AND HERBED GOAT'S CHEESE

HALF BAGUETTE

ITALIAN SALAMI AND CHEESE

TURKEY HAM AND SWISS

TOMATOES, BUFFALO MOZZARELLA AND BASIL

ROASTED BEEF AND AGED CHEDDAR

ROASTED TURKEY AND PROVOLONE

GRILLED VEGETABLES AND PORTOBELLO

GRILLED CHICKEN WITH PESTO

TEA-CUT SANDWICHES

Chef's suggestions include Egg, Mayo, Micro Greens, Beef, Butter and Pommery
Mustard, Nova Salmon and Neufchatel (eight triangles per passenger)

All Sandwiches served with Potato Crisps

SOUPS

CARROT GINGER

Creme Fraiche, Cilantro

ROASTED TOMATO

Sour Cream, Basil, Parmesan Crisps

GAZPACHO

Peppered Creme Fraiche, Scallions

POTATO LEEK

Smoked Beef Bacon, Herb Oil, Sun-dried Tomatoes



APPETIZERS

SMOKED SALMON

Swedish Rye Bread, Cream Cheese and Arugula Salad

PACIFIC CRAB SALAD

Avocado, Tomatoes, Shallot Salsa and Celeriac Remoulade

CLASSIC CAESAR SALAD

Romaine Lettuce, Beef Bacon, Focaccia Croutons, Poached Egg

SMOKED SALMON

GRILLED CHICKEN BREAST

GRILLED PRAWN

NICOISE SALAD

Maguro Tuna, Olives, Tomato Confit, Fine Beans and Quail Eggs

QUICHE LORRAINE

Mesclun Lettuce and Shallot Vinaigrette



SOUPS

GRATINATED FRENCH ONION SOUP

Gruyere Cheese, Sour Dough Croutons

WILD MUSHROOM SOUP

Served with Truffle Oil

SUP EKOR

Malay Oxtail Soup

TOM YAM GOONG

Spicy Thai Seafood Soup



FROM OUR GRILL

AUSTRALIAN RACK OF LAMB

AUSTRALIAN GRASS FED BEEF SIRLOIN

AUSTRALIAN GRASS FED BEEF TENDERLOIN

HERBS MARINATED CHICKEN BREAST

All our grilled items are served with fresh green vegetables sautéed with olive oil, roasted herbs potatoes and your choice of sauce:

Black Pepper Sauce, Wild Mushroom Sauce, Shallot and Thyme Jus or Béarnaise



SEAFOOD

PAN FRIED SEABASS

Kalamata Olives, Fine Beans, Cherry Tomatoes and Julienne Vegetables

SLOW ROASTED BLACK COD

Baby Potatoes, Mushrooms and Caper Butter Sauce

GRILLED TASMANIAN SALMON

Almond Broccoli, Watercress Salad, Choron Sauce and Steamed Potatoes

PESTO MARINATED TIGER PRAWN

Spaghetti with Garlic, Tomato Confit and Parsley

FISH & CHIPS

Dory Fish Fillet, French Fries and Tartar Sauce



GOURMET BURGERS & SANDWICHES

HOMEMADE BEEF BURGER

HOMEMADE CHICKEN BURGER

Tomato, Pickles, Basil Mayo, Lettuce and Melting Cheese

STEAK SANDWICH

Australian Grass-fed Beef Sirloin, Caramelized Onion, Tomatoes, Lettuce, Basil Mayo

CLUB SANDWICH

Rosemary Focaccia, Grilled Chicken, Beef Bacon, Tomatoes, Avocado and Fried Egg

FINGER SANDWICHES

TUNA MAYO

EGG AND HERBS

SMOKED CHICKEN WITH BASIL



PASTAS

Choice of Pasta:

Spaghetti, Penne or Fettuccini

BEEF BOLOGNAISE

Australian Minced Beef with Tomatoes and Herbs

NAPOLITANO

Classic Tomato Sauce and Basil

CARBONARA

Creamy Sauce with Sautéed Mushrooms



NOODLES

HOKKIEN NOODLES

Braised Hokkien Noodles with Dark Soya Sauce

STIR FRIED BLACK PEPPER UDON NOODLES

Udon Noodles, Sliced Beef Tenderloin and Vegetables

WANTON NOODLES

Roasted or Steamed Chicken, Prawn Dumplings and Choy Sum

CANTONESE FRIED SEAFOOD NOODLES

Choice of Kway Teow, Mee Hoon or Yee Mee Simmered in Egg Gravy

CHAR KWAY TEOW

Wok Fried Noodles, Chives, Beansprouts, Chicken and Seafood

MEE MAMAK

Stir Fried Yellow Egg Noodles, Seafood, Beancurd Choy Sum and Fish Cakes

MEE SIAM

Spicy Stir Fried Vermicelli Noodles, Vegetables, Eggs and Seafood

MEE KARI

Chicken Curry Broth Choice of Kway Teow, Vermicelli or Yellow Noodles

MEE SOUP

Flavoured Broth, Choy Sum, Beansprout with Choice of Beef or Chicken



RICE

CHINESE FRIED RICE

Prawn Crackers, Baby Kailan and Fried Eggs

NASI GORENG KAMPUNG

Fish Crackers, Fried Chicken, Eggs and Pickled Vegetables

HAINANESE CHICKEN RICE

Roasted or Steamed with Clear Soup



LOCAL DELIGHTS

GRILLED SATAY

Choice of Beef or Chicken with Rice Cakes, Cucumber, Onion and Peanut Sauce

POPIAH BASAH

Homemade Spring Roll, Spicy Sauce and Sweet Black Sauce

ASPARAGUS BELACAN

Stir Fried Asparagus and Prawn Paste

NYONYA CHAP CHAI

Braised Mixed Vegetables and Glass Noodles

KARI ABASH PASHED

Fish Head Curry, Eggplant and Lady's Finger

PASE SIAKAP ASAH FOLLE FIGGU

Baked Fillet Fish and Nyonya Chili Paste

SOY LI MANG PASHED

Stir Fried Seabass and Soya Sauce

BRADO FRENCH BEAN KU HO BOO

Stir Fried French Bean, Beancurd and Eggs

GARLINYE KARI DEVIL

Braised Chicken Ala Nyonya Style

BARKKE SEMUR

Braised Beef, Potatoes and Dark Soya Sauce

GARLINYE KARI KELUAK

Braised Chicken and Black Nut Curry

BARKKE KARI AMBILA KACANG

Spicy Tamarind Braised Beef with Long Beans

KARIPAP

Curry Puffs (3 Pieces)



DESSERTS

CHEESE CAKE

MARBLE CHEESE CAKE

CHOCOLATE CAKE

HÄAGEN-DAZS ICE-CREAM

Choice of Vanilla, Chocolate or Strawberry

KETAYAP

Pandan Flavoured Crepes, Grated Coconut and Palm Sugar

ASSORTED FRUITS PLATTER