

AIRPORT

China, Shanghai Pudong Airport

CONTACT

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ORDER DETAILS

Delivery Date:	
Delivery Time (LT):	
A/C Registration:	
Handling:	
Heating Equipment:	
Name:	
Phone:	
Email:	
Bulk or ready to serve?	

COLD MEALS

STARTERS	QTY
MO Club Sandwich <i>Homemade Seven Grain Bread, Chicken Breast, Fried Egg, Bacon, Tomato and Lettuce</i>	
David Herve La Ronce No.2 Oysters, 6 pieces	
Periwinkles à l'Escargot	
Seared Foie Gras with Raspberry, Pistachio, Pickled and Cooked Beetroot	
Seared Hokkaido Scallop with Fennel and Citrus	

SALADS	QTY
Autumn Salad of Roast Pumpkin with Comte and Pomegranate	
Charred Green Asparagus and Cucumber Salad with Burrata di Bufala	
Poached Prawns Salad with Pomelo, Basil, Avocado and Lime	
Warm Salmon Salad with Garden Peas and Sour Cream Espuma	
Classic Caesar Salad with Crispy Bacon, Anchovies and Croutons <i>Choice of Grilled Chicken, Shrimps or Smoked Salmon</i>	
Smoked Salmon and Grapefruit Salad	
Shanghaiese Smoked Fish with Asparagus and Golden Pumpkin Salad	
Steamed Chicken with Cucumber and Cold Noodles in Chili Sauce	
Fried Clam with Arctic Shellfish and Bamboo Shoots	
Green Salad with Feta, Chia Seeds and Mustard Dressing <i>Vegetarian menu</i>	
Beetroot Salad with Raspberry, Green Apple and Cracker <i>Vegetarian menu</i>	
Heirloom Tomato, Watermelon and Burrata Salad <i>Vegetarian menu</i>	

HOT MEALS

SOUPS	QTY
Smoked Ham Hock, Legume andVegetable Soup, per portion	
Caramelized Corn Veloute with Mud Crab and Espelette Cream, per portion	
Baked Oxtail Consomme with Mushroom and Madeira, per portion	
Boiled Chicken with Dried Matsutake and Mushroom Soup, per portion	
Tom Kha Gai Thai Chicken Soup with Coconut, per portion	
Yellow Croaker Soup with Bamboo Shoots, Bean Paste and Pepper, per portion	
Fish Maw with Bok Choy and Nori, Wontons in Broth, per portion	
Summer Vegetable Soup, per portion <i>Vegetarian menu</i>	

MAIN DISHES - MEAT	QTY
Braised Pork Neck with Garden Peas and Porcini	
Beef Wellington, Root Vegetables and Red Wine Jus	
O'Connor Grass Fed Angus Beef Tenderloin, 250 gr	
Ranger Valley Grain Fed Rib-Eye, 280 gr	
Ranger Valley Wagyu MBS5 Flank Steak, 220 gr	
Ranger Valley Wagyu MBS5 Sirloin, 250 gr	
Stockyard Long Fed Angus Gold Cote de Boeuf, 1kg-min 2 persons <i>served with Two Sides and Two Sauces</i>	
MO Prime Beef Burger <i>Multigrain Bun, Tomatoes, Gherkins, Lettuce, Cheddar Cheese and Red Onion</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Pan Fried Salmon with King Oyster Mushroom and Musse	
Sablefish with Piperade and Cuttlefish	
MAIN DISHES - VEGETARIAN	QTY
Truffle and Onion Rice Pilaf <i>Vegetarian menu</i>	
Roasted Aubegrine "A La Prioventale" <i>Vegetarian menu</i>	
Creamy Spaghetti, Wild Mushrooms and Shaved Truffle <i>Vegetarian menu</i>	
PASTA & RISOTTO	QTY
Pasta Bolognese	
Pasta Pomodoro	
Pasta Carbonara	
Pasta Arrabbiata	

SIDE DISHES	QTY
Sauteed Spinach with Garlic and Butter	
Grilled Green Asparagus	
Garden Peas 'a la Francaise'	
Sauteed Baby Mushroom with Garlic and Parsley	
Smoked Spelt and Cheese Risotto	
Potato Mousseline	
Potato Mousseline with Truffles	
SAUCES & MORE	QTY
Bearnaise Sauce	
Chimichurri Sauce	
Fifty 8° Grill Steak Sauce	
Red Wine Jus	
Mustard Selection	
HOT MEAL SETS	QTY
Individual Set 1 <i>Hainanese Chicken with Ginger Scented Rice, Green Vegetables and Herbal Broth</i>	
Individual Set 2 <i>Fried Rice Noodles with Seafood , Egg and XO Sauce served with Pork Sticker</i>	
Individual Set 3 <i>Shanghainese Noodles with Yellow Croaker and Pickled Vegetable Soup, Bean Curd</i>	
Individual Set 4 <i>Pork Sticker with Spring Onion and Sesame, Wok Fried Pork with Scallion and Chili Sauce served with Steamed Rice</i>	
Individual Set 5 <i>Homemade Vegetarian Spring Rolls with Chili-Black Rice Vinegar, Pumpkin Ball served with Vegetable Soup</i>	
Individual Set 6 <i>Seared Beef on Steamed Rice, Spring Egg served with Japanese Soy Sauce</i>	
Individual Set 7 <i>Thai Vegetable Curry, Yellow Dal Tadka, served with Steamed Rice</i>	
DESSERTS & FRUIT	

DESSERTS	QTY
Apple Tart with Vanilla Ice Cream	
Vanilla Panna Cotta with Strawberry and Raspberry Sorbet	
Crispy Katafi with Figs, Greek Yogurt, Honey and Rosemary	
Chocolate Souffle with Cacao Sorbet	