

## AIRPORT

Russia, Vladivostok

## 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

SNACKS	QTY
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Flatbread  
*Aioli, mix of greens, red caviar, smoked protein caviar, nuts*

Greek olives  
*Large olives, citrus marinade, garlic*

STARTERS	QTY
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Shrimp ceviche  
*Tiger prawns, protein caviar, aioli, spicy lime dressing*

Beef tataki  
*Beef tenderloin scorched by live fire, sesame sauce, lime and orange juice*

Scallop ceviche  
*Steamed seaside scallop, cucumber, Tiger milk dressing, black caviar*

Octopus  
*Far Eastern octopus, lemon gel, lemon zest, olive oil, cubeb pepper*

Pate  
*Chicken liver pate, cocoa, coffee-caramel sauce, bread*

Coppa  
*Dried pork neck, olive oil, cubeb peppe*

Beef Tartar  
*Chopped marbled beef, green aioli, capers, mustard, gherkins*

SALADS	QTY
<p>Shrimps and coppa salad <i>Mix of greens, fried shrimps, coppa, sesame - citrus dressing</i></p>	
<p>Green <i>Mix of greens, edamame beans, cucumber, broccoli, avocado, tomatoes, mix of seeds</i></p>	
<p>Beet &amp; duck <i>Baked beetroot, duck - confit, spicy nuts, prunes</i></p>	
HOT MEALS	
SNACKS & STARTERS	QTY
<p>Shrimp a la plancha <i>Tiger prawns, bisque sauce, sun-dried tomatoes, oranges, prunes</i></p>	
SOUPS	QTY
<p>Celery &amp; porcini mushrooms <i>Celery root cream, porcini mushrooms, pine nuts, croutons</i></p>	
<p>Corn <i>Corn, chili, spicy nuts, cream cheese</i></p>	
<p>Duck soup <i>Aged duck meat, edamame beans, mushrooms, young potatoes</i></p>	
MAIN DISHES - MEAT	QTY
<p>Veal cheeks <i>Stewed veal cheeks, mushroom puree with truffle, sauce with oyster mushrooms</i></p>	
<p>Stewed beef shank <i>Stewed beef shank, demi-glace sauce, bone marrow, parsley, stem salsa, mix of greens</i></p>	
<p>Skirt steak <i>Skirt - steak, demi-glace sauce, parsley root puree</i></p>	
<p>Striploin <i>Striploin, demi-glace sauce, mix of greens</i></p>	
<p>Wellington <i>Beef tenderloin, puff pastry, mushroom duxel, coppa, demi-glace</i></p>	
MAIN DISHES - FISH & SEAFOOD	QTY
<p>Black cod <i>Black cod, lemon gel, fish sauce, cauliflower</i></p>	
<p>Halibut &amp; green peas <i>Halibut, green pea puree, artichokes, mix of greens</i></p>	

MAIN DISHES - POULTRY	QTY
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Chicken  
*Chicken gherkin, vanilla sauce, fries, citrus oil*

Aged duck  
*Dry-aged duck breast, banana chutney, pear in wine*

Duck leg  
*Duck leg, green buckwheat risotto, malt caramel*

MAIN DISHES - VEGETARIAN	QTY
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Eggplant  
*Eggplant, BBQ sauce, pangrattato, baked pepper, miso sauce, fries, mix of nuts*

Pumpkin & millet risotto  
*Stewed sweet pumpkin, spicy nuts, millet risotto, onion demi-glace*

PASTA & RISOTTO	QTY
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Tortellini with crab  
*Pasta stuffed with crab, bisque sauce, red caviar, black caviar*

Pappardelle with duck  
*Pappardelle pasta, duck stew, parmesan, pine nuts*

SIDE DISHES	QTY
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Mix of greens  
*Mix of greens, lemon vinaigrette, tomatoes*

New potatoes  
*Mustard sauce, pearl onions*

Broccoli  
*Broccoli, seed mix, lemon vinaigrette*

#### DESSERTS & FRUIT

CAKES & TARTS	QTY
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Honey cake

Chocolate cake

Charlotte apple pie