

AIRPORT

Maldives, Male

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?	

BREAKFAST & BAKERY

BREAD	QTY
Plain naan <i>Indian Cuisine</i>	
Aloo naan <i>Indian Cuisine</i>	
Paneer naan <i>Indian Cuisine</i>	
Lassan naan <i>Indian Cuisine</i>	
Plain paratha <i>Indian Cuisine</i>	
Aloo paratha <i>Indian Cuisine</i>	
Paneer paratha <i>Indian Cuisine</i>	
Lassan paratha <i>Indian Cuisine</i>	

PASTRIES	QTY
Banana Muffin, per piece	
Plain Croissant, per piece	
Chocolate Croissant, per piece	
Almond Croissant, per piece	
Plain Doughnut, per piece	
White Chocolate Doughnut, per piece	
Fresh Fruit Danish, per piece	
Cinnamon Danish, per piece	
YOGHURTS	QTY
Homemade Mango Yoghurt With Nuts	
Homemade Raspberry Yoghurt With Seeds	
Homemade Mix Fresh Fruit Yoghurt	
CEREALS	QTY
All Bran Cereal and Milk	
Rice Crispy Cereal and Milk	
Corn Flakes Cereal and Milk	
Coco Crunch Cereal and Milk	
Muesli Cereal and Milk	
COLD CUTS	QTY
Cold Cut Platter <i>Traditional fine ham from parma, salami, tipo, felino "capitelli" 100g, made from lean pork meat</i>	
Cheese Platter <i>Tomme de savoie raw cow's milk - semi hard cheese with slightly salty & savory taste. Camembert normandy filtered cow's milk cheese - similar to brie, slightly more robust & nutty</i>	
Cold Cut and Cheese Platter	
BLINIS & PANCAKES	QTY
Pancake Waffles <i>Maple syrup, butter, jams</i>	

HOT BREAKFAST	QTY
Shakshuka <i>Eggs on tomato sauce, chili peppers, garlic & paprika. Served with arabic bread</i>	
2 Eggs Of Your Choice <i>Served with your choice of sausages, grilled tomato and hash brown</i>	
Eggs Benedict <i>English muffin, turkey ham, poached eggs, hollandaise</i>	
Hot Oatmeal	
Congee <i>Chinese rice porridge with condiments</i>	
Breakfast Nachos <i>"Beyond meat sausages", guacamole, tomato salsa, fried eggs, chili and coriander</i>	
COLD BREAKFAST SETS	QTY
Continental Breakfast <i>Cereal, seasonal fruits, yoghurt, 3 pieces of danish pastry, choice of orange juice, tea or coffee</i>	
HOT BREAKFAST SETS	QTY
American Breakfast <i>2 eggs of your choice, bacon, tomato, hash-brown, toast and spreads, cereal, choice of orange juice, tea or coffee</i>	
Kurumba Healthy Breakfast <i>Egg white omelet, bircher muesli, yoghurt, fresh tropical fruits, beetroot booster, choice of orange juice, tea or coffee</i>	
Arabic Breakfast <i>2 boiled eggs, arabic bread, lamb sausages, labneh, olives, fresh cucumber, extra virgin olive oil, hummus, baba ghanoush, mint tea</i>	
Maldivian Breakfast <i>Omelet, roshi, mashuni, rihaakuru, tea or coffee</i>	
COLD MEALS	
SANDWICHES	QTY
Smoked Salmon Bagel <i>Cream cheese and red onion</i>	
Cheese Sandwich	
Tuna Sandwich	
Ham Sandwich	

SUSHI	QTY
Dragon Roll, 8 pieces <i>Unagi, shrimp, tempura, avocado, cucumber</i>	
Spider Roll, 8 pieces <i>Soft shell crab, avocado, cucumber</i>	
Spicy Maguro Roll, 8 pieces <i>Tuna, cucumber</i>	
Philadelphia Roll, 8 pieces <i>Salmon, cream cheese, avocado, cucumber and spring onion</i>	
Vegetarian Roll, 8 pieces <i>Marinated radish, sesame seed, cucumber, avocado, mango chutney and spring onion</i>	
Tuna Nigiri, 3 pieces	
Salmon Nigiri, 3 pieces	
Ebi Nigiri, 3 pieces	
Unagi Nigiri, 3 pieces	
Foie-gras and Tuna Nigiri, 3 pieces	
SALADS	QTY
Kachumber Salad <i>Romaine lettuce with tomato, onion and cucumber. Indian Cuisine</i>	
Murgh Chaat <i>Chargrilled chicken with tomato, cucumber and mint in a tamarind sauce. Indian Cuisine</i>	
Yum Mamuang <i>Thai green mango salad with red onions, spring onion, coriander, toasted cashews tossed in a spicy chili dressing. Thai Cuisine</i>	
Som Tum Thai <i>Thai spicy papaya salad with long beans, carrot, tomato, peanuts and dried shrimps. Thai Cuisine</i>	
Green Salad <i>Avocado, snow peas, tomato, asparagus, carrot, cucumber, mixed green salad, lettuce, onion ring and grain honey mustard, lemon olive oil dressing</i>	
Tuna Nicoise <i>Confit tomato, white anchovy, kipfler potato, green beans, tomato, onion, cucumber, olives, lemon olive oil dressing</i>	
Greek Salad <i>Heirloom tomatoes, cucumber, marinated feta, onion, bell pepper, basil, olives, oregano, lemon olive oil dressing</i>	
Tropical Salad <i>Coconut and almond crusted chicken, mango, onion, avocado and pineapple, red chili, coriander, lemon honey mustard dressing</i>	
Caesar Salad <i>Crisp romaine lettuce, beef bacon, aged parmesan, anchovy, garlic croutons, egg, caesar dressing. With grilled chicken breast</i>	

LEBANESE	QTY
Hummus	
Tabouleh	
Baba Ganoush	
Moutable	
Fatoush Salad <i>Tomato, cucumber, bell pepper, pomegranate, extra virgin olive oil, dukkah spiced crisps</i>	
Moroccan Orange Salad <i>Citrus fruits, baby greens, pistachio, sumac, balsamic soaked golden raisin</i>	
EXTRA GARNISH & SAUCES	QTY
Whole Avocado	
HOT MEALS	
SNACKS & STARTERS	QTY
Aloo Mutter Ke Samosa <i>Potato and green pea fried pastries. Indian Cuisine</i>	
SOUPS	QTY
Lentil Soup <i>With labneh</i>	
Mulligatawny Shorba Soup <i>Chicken stock, garlic and ginger paste with garam masala. Indian Cuisine</i>	
Dhal Shorba Soup <i>Lentil, butter, coriander, garlic and ginger. Indian Cuisine</i>	
Chicken Tom Yum <i>A traditional Thai hot and spicy soup simmered with mushrooms, lemongrass, chili and coriander. Thai Cuisine</i>	
Beef Tom Yum <i>A traditional Thai hot and spicy soup simmered with mushrooms, lemongrass, chili and coriander. Thai Cuisine</i>	
Seafood Tom Yum <i>A traditional Thai hot and spicy soup simmered with mushrooms, lemongrass, chili and coriander. Thai Cuisine</i>	

MAIN DISHES - MEAT	QTY
Grilled Herbs Provencale Lamb Chops <i>Seasonal vegetables, herb mash, red wine sauce, haricot beans</i>	
Beef Tenderloin, 200gr <i>Asparagus, roasted potatoes and creamy mushroom sauce</i>	
Gosht Korma Badami Curry <i>Saffron marinated lamb in a creamy almond sauce, kashmiri style. Indian Cuisine</i>	
Gosht Rogan Josh Curry <i>Spicy lamb cooked in tomato and yoghurt. Indian Cuisine</i>	
Gosht Briyani <i>Indian Cuisine</i>	
Beef Pad Thai <i>The famous stir fried rice noodle dish with tamarind sauce, prawns eggs and crushed peanuts. Thai Cuisine</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Seafood Pad Thai <i>The famous stir fried rice noodle dish with tamarind sauce, prawns eggs and crushed peanuts. Thai Cuisine</i>	
Chu Chi Goong <i>Tiger prawns in a rich red curry sauce with coconut milk. Thai Cuisine</i>	
Mas Riha <i>Tuna Fish Curry with coconut rice. Asian Cuisine</i>	
Sri Lankan Style Prawn Curry <i>Vegetable, fresh coriander, shaved coconut. Asian Cuisine</i>	
Nasi Goreng <i>Indonesian fried rice with prawn satay, peanut sauce, fried egg. Asian Cuisine</i>	
MAIN DISHES - POULTRY	QTY
Roasted Duck Breast <i>Roasted duck breast with soft polenta and ratatouille</i>	
Tandoor Murgh Malai Kebab <i>Chicken marinated with cashew nuts and cream. Indian Cuisine</i>	
Tandoor Murgh Tikka Achari <i>Tender chicken marinated in spiced yoghurt and pickle. Indian Cuisine</i>	
Murgh Makhni Curry <i>Chicken tikka with a rich tomato sauce. Indian Cuisine</i>	
Chennai Chicken Curry <i>Fresh coriander, tomato and coconut with basmati rice or chapati bread. Asian Cuisine</i>	
Chicken Pad Thai <i>The famous stir fried rice noodle dish with tamarind sauce, prawns eggs and crushed peanuts. Thai Cuisine</i>	
Gaeng Keow Wan <i>Spicy thai green curry with coconut milk, chicken, broccoli, cauliflower and eggplant. Thai Cuisine</i>	

MAIN DISHES - VEGETARIAN	QTY
Paneer Tikka <i>Homemade cheese with capsicum, marinated in spiced and cooked in a clay oven. Indian Cuisine</i>	
Paneer Makhini <i>Homemade cheese in tomato cream sauce. Indian Cuisine</i>	
Dhal Makhni <i>Mixed lentils cooked in a spiced tomato sauce. Indian Cuisine</i>	
Gaeng Phed <i>Spicy thai red curry with coconut milk, broccoli, cauliflower and tomato. Thai Cuisine</i>	
Gaeng Massaman <i>Thai massaman curry with coconut milk, potatoes. Thai Cuisine</i>	
Mozambique Cashewnut Curry <i>Green peas, coconut, cashewnut, coconut sultana rice. Asian Cuisine</i>	
Mee Goreng <i>Yellow egg noodles with seasonal vegetables, ginger and soya sauce. Asian Cuisine</i>	
PASTA & RISOTTO	QTY
Pappardelle all Anatra <i>Homemade fresh pasta sauteed with braised duck, truffle and thyme</i>	
Penne Bolognese <i>Minced beef and tomato sauce, tomatoes, parmesan</i>	
Mushroom Spaghetti Alfredo <i>Classic creamy alfredo recipe with mushrooms</i>	
Rigatoni <i>Cherry tomato, onion, garlic, thyme, sage, light tomato, black olive, melted buffalo, mozzarella, prosciutto rose ham</i>	
Black Ink Linguini <i>With prawn, calamari, lemon & lobster bisque, shitake mushrooms, asparagus and creamy sauce</i>	
Lasagna Alla Bolognese <i>Beef bolognese baked on cheesy sauce</i>	
SIDE DISHES	QTY
Pulao Rice <i>Indian Cuisine</i>	
Mee Goreng <i>Yellow egg noodles with seasonal vegetables, ginger and soya sauce. Asian Cuisine</i>	

LEBANESE	QTY
Lebanese Mixed Grill <i>Saffron chicken, lamb kebab, lamb minced kebab, lamb cutlet, jumbo prawns, reef fish with arabic rice</i>	
Moroccan Style Chicken <i>Preserved lemon, green olives, spices served with arabic rice</i>	
Spiced Beef Cheek <i>Roasted butternut squash, red onion, tahini, za'atar served with couscous</i>	
Slow Braised Lamb <i>Spiced prunes, brown butter faro spinach, baby herbs and sea salt</i>	
DESSERTS & FRUIT	
DESSERTS	QTY
Tiramisu <i>Classic Italian dessert</i>	
Baked Alaska <i>Apple baked in crust and vanilla sauce</i>	
FRUIT	QTY
Fresh Fruit Platter <i>Selection of seasonal fruits</i>	
BERRIES	QTY
Fresh Berries <i>Strawberry, blackberry, blueberry, raspberry</i>	
CHEESE	QTY
Cheese Board <i>Parmesan, goat cheese, sharp cheddar, brie, camembert</i>	
BEVERAGES	
SOFT DRINKS	QTY
Coke, 250ml	
Sprite, 250ml	
Soda, 250ml	
Tonic, 250ml	

JUICES	QTY
Fresh Orange Juice, 1L	
Fresh Carrot Juice, 1L	
Fresh Pineapple Juice, 1L	
Fresh Watermelon Juice, 1L	
MILK & CREAM	QTY
Skim Milk, 1L	
Full Fat Milk, 1L	
Soya Milk, 1L	
Almond Milk, 1L	
LEMON	QTY
Whole Lemon	
Whole Lime	