



Rārangi kai *Menu*

businesspremier™

Hapa Dinner

Amuse-bouche:
Gravlax with cucumber and salmon caviar

From the bakery: Your choice of:

- Beetroot and onion rolls
- Black olive bread
- Garlic flat bread

served with:
Hawke's Bay extra virgin olive oil

Appetiser:

- **Mixed tasting plate** - Seared tuna, miso aioli, mango salsa, Prosciutto, fig, goat cheese whip, Baby mozzarella, tomato gel and olive, or
 - **Spiced pumpkin, tomato and lentil soup** with nutmeg cream and sage scones
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Mains:

- **Slow cooked New Zealand lamb** with balsamic and rosemary jus
 - **Fresh pasta**, with tomato sugo, fresh asparagus spears, black olives and basil, parmesan
 - **Superfood salad** with kale, nuts and red rice with quinoa, cranberries and feta with tahini and orange dressing
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Dessert:

- **Cannoli** with ricotta, mango mousse and berries, or
 - **Chocolate brownie ice cream**, salted caramel sauce and pretzels
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Cheese:

A selection of fine American cheese served with relish and crackers.

Bliss Sleep Ritual:

We invite you to wind down with our curated sleep ritual experience of sleepy tea, bliss mix and exclusive sleep balm. Kia au te moe.

Paramanawa | Mid-flight snacks:

Ask your flight attendant for a

- **Warm New York pastrami and Swiss cheese sandwich** with pickle and mustard, or
- **Vegetarian grilled vegetable sandwich** with hummus.

Or help yourself from our range of snacks available throughout the flight.

Customise

We invite you to add one of these items to the meals labelled above, if you wish

- Baby cos, heirloom tomato salad, toasted seeds
 - Roasted Yukon gold potatoes
 - Steamed green vegetables
 - Paleo roasted root vegetables
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- Seared Alaskan cod
 - Wood roasted free range chicken breast
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Tina Brunch

Sleep-in brunch:

Before going to sleep, please advise your flight attendant you wish to sleep in and we will wake you as late as possible and offer fresh fruit, bircher muesli yoghurt bowl, bakery and a beverage of your choice.

Berry smoothie, or

Cold-pressed pomegranate juice

From the bakery: Your choice of:

- Mixed grain toast
 - Gluten free toast
 - Raisin pecan toast
 - Danish
 - Croissants
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With your choice of:

- **Fresh fruit bowl**
 - **Vogel's Café-style cereal selection**
 - **Bircher muesli yoghurt bowl**
 - **Poached eggs** on brioche buns with pastrami, spinach and hollandaise
 - **Creamy balsamic mushrooms**, potato rosti with grilled tomato and rocket salad
 - **Buckwheat, cinnamon and oat pancakes**, stone fruit compote, yoghurt and vanilla syrup
 - **Gourmet bagel** with crispy bacon, fried egg, Swiss cheese, fresh lettuce and tomato with barbecue sauce
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Customise

We invite you to add this item to the meal labelled above, if you wish

- Crispy streaky bacon
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Inu Drinks

Champagne:

Laurent-Perrier Brut NV
Fresh and well balanced with hints of citrus and white fruits. The fruit progressively emerges to reveal a finely balanced Champagne displaying great length on the finish.

Wine:

The premium New Zealand wine selection on board has been chosen by our wine consultants and internationally recognised wine judges. For details of wines available on your flight today please ask your Flight Attendant.

Beer and Cider:

A selection of New Zealand lager, craft, light beer and cider is available. Please ask your Flight Attendant for details.

Spirits, Port and Liqueur:

- 42 Below Vodka
 - Tanqueray Gin
 - Havana Club Especial Rum
 - Jack Daniel's Bourbon
 - Johnnie Walker Black Label Whisky
 - Glenlivet Distiller's Reserve Single Malt Whisky
 - Courvoisier Cognac
 - Graham's Fine Tawny Port
 - Bailey's Irish Cream
- *premium substitutions may occur due to availability*
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Soft drinks:

Coke, Coke Zero Sugar, Diet Coke, ginger ale, soda water, Sprite, tonic water, still and sparkling mineral water

Juice:

Apple, cranberry, orange, tomato

Hot drinks:

- Freshly brewed coffee and tea, decaffeinated coffee and tea, hot chocolate.
 - Flat white, single or double-shot espresso
- *espresso coffee available on select B787 aircraft*

Tea selection:

- English Breakfast
 - Camomile Flowers
 - Elegant Earl Grey
 - Exceptional Berry
 - Jasmine Green
 - Lively Lime & Orange
 - Peppermint with Cinnamon
 - Rose with French Vanilla
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Kia ora

Our menu is an expression of who we are and is inspired by manaakitanga – the Māori tradition of hospitality.

With a focus on serving Aotearoa on a plate, this menu is inspired by using the freshest seasonal ingredients to give you a taste of New Zealand in the sky. Our talented culinary team has carefully crafted each meal with aroha and your enjoyment in mind. Kia pai te kai.

Customise

We invite you to customise select meals with one of our signature add-ons.

Let your Flight Attendant know when ordering if you wish to personalise your meal with one of our delicious additions.