

WELCOME ABOARD
SUMMER 2019


DELTA
ONE



Thank you for choosing Delta One[®]

We invite you to sit back, relax and explore the many experiences that await you on board, all designed to make your time with us more enjoyable. Dine well with a chef-curated menu featuring fresh, seasonal ingredients, and pair each course with a favorite pour from our selection of premium wine, beer and spirits. Settle into the comfort of your flat-bed seat with premium bedding and thoughtful items from your amenity kit. Unwind by enjoying hundreds of top movies, TV shows, music and more with Delta Studio and stay connected with Free Messaging on Wi-Fi. We'll check on you throughout your flight, but if there's anything you need, please don't hesitate to let us know.

SETTLING IN 宾至如归

 **Signature Cocktail** Enjoy our signature Delta Sunrise Cocktail featuring Bombay Sapphire gin with cranberry-apple juice and a splash of ginger ale

招牌鸡尾酒 享受我们的特调达美日出鸡尾酒，以庞贝蓝钻特级琴酒为基底，搭配蔓越莓苹果汁和少许姜汁汽水。

Premium Heated Nut Mix featuring lightly salted cashews, pecans, almonds and pistachios
优质烘焙混合坚果 提供薄盐腰果、核桃、杏仁和开心果

MENU SELECTION 菜单精选

Please choose either Chinese or Western meal selection
请选择中餐或西餐

CHINESE MENU 中餐菜单

Limited quantities of Chinese meals are available on-board. To guarantee a Chinese meal on your next flight, order via Delta.com or Delta Reservations 48 hours in advance.
机上的中餐仅限量供应。为了确保您在能在下次乘机时享受中餐，请通过 Delta.com 或达美预订部门提前 48 小时订购。

CHINESE STARTERS 中式头盘

Candied Lotus Root and Braised Duck Leg, Marinated Fish in Rice Wine
糖渍莲藕、炖鸭腿和米酒酿鱼

Chestnut and Pumpkin in Syrup
糖浆栗子南瓜

Cucumber Salad
拍黄瓜

Pork Broth with bamboo mushroom
猪肉汤 配竹笋蘑菇

CHINESE MAIN COURSE 中式主菜

Scallop, Crab, and Shrimp Dumplings with steamed rice and Chinese cabbage
扇贝、蟹肉和虾肉水饺 配蒸米饭和白菜



JEREME LEUNG

DELTA ONE CONSULTANT CHEF

A pioneer of modern Chinese cuisine combining proud culinary tradition with international elements, Jereme Leung reinterprets delicacies from all over China. Both in his five international restaurants and in his collaborations with hospitality brands around the globe, he is known for pushing the envelope in style and presentation while staying true to classic technique.

梁子庚先生是现代中式料理的先驱人物，他在传统中餐烹饪中融入了国际元素，由此重新诠释了各地的美食。无论是在他的五间国际餐厅，还是在他与全球品牌酒店的合作中，他均以忠于经典技艺和追求精益求精的风味及品相而著称。

WESTERN MENU

西餐菜单

WESTERN STARTERS

西式头盘

Classic Shrimp Cocktail

经典虾仁杯

Baby Gem Salad with shaved carrots and radish and feta cheese crumbles served with creamy vinaigrette

嫩生菜沙拉 配胡萝卜片、樱桃萝卜和菲达奶酪碎佐以奶油油醋汁

Summer Corn Chowder with chives

夏季玉米杂烩浓汤 配香葱

WESTERN MAIN COURSE

西式主菜

Delta offers a 'Dine and Rest' option in which your meal will be delivered at once, as a single service.

Please inform your flight attendant if you prefer this option when making your entrée selection.

达美航空提供 'Dine and Rest' 服务选项，可将餐食 为您一次奉上。如果您希望以此方式享用您的膳食，在选择主菜时，请告知空服员。

Please select one of the options below

请选择以下选项之一

Beef Tenderloin with yukon gold mashed potatoes, green beans and shallots served with mushroom demi-glace

牛里脊 配育空土豆泥、青豆和青葱佐以蘑菇酱汁

Herb Marinated Chicken with lemon and parsley rice, a medley of roasted zucchini, yellow peppers and grape tomatoes, served with tzatziki sauce

香草腌鸡肉 配柠檬欧芹米饭、烤西葫芦、黄椒和圣女果，佐以酸奶黄瓜酱汁

Halibut with corn mousseline served with grape tomato, red onion and fresh tarragon salad

大比目鱼 配玉米慕斯佐以圣女果、红皮洋葱和新鲜龙蒿叶沙拉

🍃 Fresh Mozzarella Lasagna with Calabrian tomato sauce

新鲜马苏里拉奶酪千层面 配卡拉布里亚番茄酱

🍃 Vegetarian
素食



DESSERTS

甜点

Vanilla Ice Cream Sundae with your choice of sauces, nuts and whipped cream
香草冰淇淋圣代 搭配自选淋酱、坚果和鲜奶油

Mango and Passion Fruit Mousse Cake

芒果百香果慕斯蛋糕

Selection of Fine Cheeses Cypress Grove Midnight Moon, Kaltbach Gruyère and Buttermilk Blue Affinee offered with fresh fruit and fig compote

精选芝士组合 柏木园午夜之月芝士、凯尔巴许格鲁耶尔芝士和白脱鲜乳蓝纹芝士，搭配新鲜水果和糖渍无花果

SNACKS

小吃

Skybreak Basket a variety of sweet and savory snacks will be available for your enjoyment
航空零食篮 多种糖果和美味点心任君挑选

ALMOST THERE

着陆前

Served with seasonal fresh fruit and assorted breads
供应时令新鲜水果和各种面包

Please select one of the options below
请选择以下选项之一

Caprese Quiche with Nueske's applewood smoked bacon *

意式鲜奶酪番茄沙拉乳蛋饼 配 Nueske 苹果木烟熏培根 *

Braised Pork Dumplings with noodle soup, quail eggs, and vegetables **

蒸猪肉水饺 配汤面、鹌鹑蛋和蔬菜 **

⑤ **Ziti Pasta** with garlic herb broth, artichokes, summer tomatoes, fresh mozzarella and broccolini

意大利通心面 配蒜味香草浓汤、朝鲜蓟、夏季番茄、新鲜马苏里拉奶酪和西兰苔

* contains pork

* 含猪肉

** Chinese entrees created by award winning Chef Jerome Leung

** 中餐主菜由获奖厨师梁子庚创作

⑤ Vegetarian

素食



The best happy hour happens at 35,000 feet

The world's most international premium lager beer. Brewed with 100% barley malt and fermented with our unique Heineken A-yeast®, creating its characteristic, fruity aroma and well-balanced taste.

You could win a trip to Amsterdam - the home of Heineken®

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Heineken.com/US/Amsterdam



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BEVERAGES 饮品

Coca-Cola®
可口可乐®

Coca-Cola® Zero Sugar
可口可乐® 零度

Diet Coke®
健怡可乐®

Fresca®

Milk
牛奶

Sprite®
雪碧®

Minute Maid® Apple Juice
Minute Maid® 苹果汁

Minute Maid® Cranberry Apple Juice
Minute Maid® 蔓越莓苹果汁

Minute Maid® Orange Juice
Minute Maid® 橙汁

Mr & Mrs "T"® Bloody Mary Mix
Mr & Mrs "T"® 血腥玛丽混合汁

Seagram's® Dry Tonic
Seagram's® 干汤力水

Seagram's® Ginger Ale
Seagram's® 姜汁汽水

Seagram's® Sparkling Seltzer Water
Seagram's® 起泡苏打水

Tomato Juice
番茄汁

Glacéau SmartWater® (still)
Glacéau SmartWater® (无泡)

Green Tea
绿茶

San Pellegrino® (sparkling)
San Pellegrino® (起泡酒)

Selection of Premium Pure Leaf® Teas
Pure Leaf® 各式茗茶

Starbucks VIA® Italian Roast Decaf Coffee
星巴克 VIA® 意大利烘焙去咖啡因咖啡

Starbucks® Coffee
星巴克® 咖啡

Starbucks® Espresso®
星巴克® 浓缩咖啡

Wuyutai Jasmine Tea
吴裕泰茉莉花茶

* available on select aircraft
仅限于部分航班

ALCOHOLIC BEVERAGES 酒精饮料

Heineken®

Miller Lite®

Tsingtao®

Bacardi® Superior Rum
Bacardi® 优质朗姆酒

Baileys® Original Irish Cream
Baileys® 爱尔兰奶油利口酒

Bombay Sapphire® Gin
Bombay Sapphire® 杜松子酒

Canadian Club® Premium Blended Canadian Whisky
Canadian Club® 优质调和加拿大威士忌

Courvoisier® V.S.O.P. Cognac
Courvoisier® V.S.O.P. 白兰地

Dewar's® Blended Scotch Whisky
Dewar's® 调和苏格兰威士忌

Grey Goose® Vodka
Grey Goose® 伏特加

Jack Daniel's® Single Barrel Select Tennessee Whiskey
Jack Daniel's® 单桶精选田纳西州威士忌

Jack Daniel's® Tennessee Honey
Jack Daniel's® 田纳西州蜂蜜

Jack Daniel's® Tennessee Whiskey
Jack Daniel's® 田纳西州威士忌

The Macallan® Double Cask 12 Single Malt Scotch Whisky
The Macallan® 双桶 12 年单一麦芽苏格兰威士忌

Woodford Reserve® Kentucky Straight Bourbon Whiskey
Woodford Reserve® 肯塔基州纯波旁威士忌



**ANDREA
ROBINSON**
MASTER SOMMELIER

"I've chosen a mix of classical and cutting-edge selections so you have some fun choices, all of them excellent. We tested every wine in-flight to make sure it tastes just as good at altitude as on the ground. Enjoy!"

WHITES 白葡萄酒

Chateau Ste. Michelle 'Mimi' Chardonnay
USA 2017 / Full Bodied • 酒体饱满

Chateau Ste. Michelle, Washington's pioneering winery, has been producing exemplary wines for more than fifty years. This elegant, gently-oaked and tropical-fruited Chardonnay is at once juicy and crisp—delicious on its own, and with seafood dishes, mild cheeses, toasted nuts and creamy pastas.

Vent del Mar Garnatxa Blanca

Spain 2017 / Light Bodied • 轻酒体葡萄酒

The Terra Alta region of Spain enjoys cooling breezes (Vent del Mar means wind from the sea) from the Mediterranean, which help to retain the fresh acidity of this juicy, floral and pear-scented wine. While red Garnacha is widely planted throughout the Mediterranean wine regions, white Grenache or Garnacha Blanca is rarer, and so I have been searching for a wonderful example to pour in Delta One for nearly a decade. So, I am thrilled to have found this one, and I think you will love it. Delicious with smoked and chilled seafood, fresh vegetables and salads, and salty snacks.

REDS 红酒

Bodega Melipal Malbec Lujan de Cuyo

Argentina 2017 / Full Bodied • 酒体饱满

Lujan de Cuyo is one of the Mendoza region's top districts for the Malbec grape, yielding wines such as this one—dense and lush, with dark black cherry and plum fruit, velvety tannins and a long finish. Despite its intensity, the wine is polished and smooth, and thus delicious with food—meat dishes of course, but also rich pastas and cheeses.

Jean Luc Colombo Les Abeilles Rouge

France 2017 / Medium Bodied • 中酒体葡萄酒

Jean-Luc Colombo is one of the French Rhone Valley's top vintners, known for capturing the lusty spiciness of the region's signature Grenache, Syrah and Mourvedre grapes. This wine is named for the bees ("Les Abeilles") that inhabit the Cotes-du-Rhone vineyards where the grapes are grown. Both nose and palate express beautiful pomegranate and blood orange fruit, white pepper and cardamom notes that really pop with meat dishes and spicy or cheesy pastas.

DESSERT WINE 餐后葡萄酒

McWilliam's 10 year old Tawny Port

Australia / Full Bodied • 酒体饱满

Classically, Port comes from Portugal, but Australia has been making delicious "port-style" wines since the early days of viticulture there. The McWilliam family has been producing wine there for 140 years, and we have had the pleasure of serving their Chardonnay on Delta One in the past. The 10 years of barrel aging give this wine intense and heady notes of candied nuts, caramel and toffee, to complement the lush dried fig fruit flavors. Fantastic on its own, as well as with chocolate and cheese.

CHAMPAGNE 香槟

Lanson Black Label Brut

France, NV

A perfect balance of power and finesse, this classic French Champagne shows a deep core of red apple fruit accented with layers of yeasty, toasty complexity.