

# FLYING SEAHORSE



*Fine Gourmet for Private Jets & Yachts*

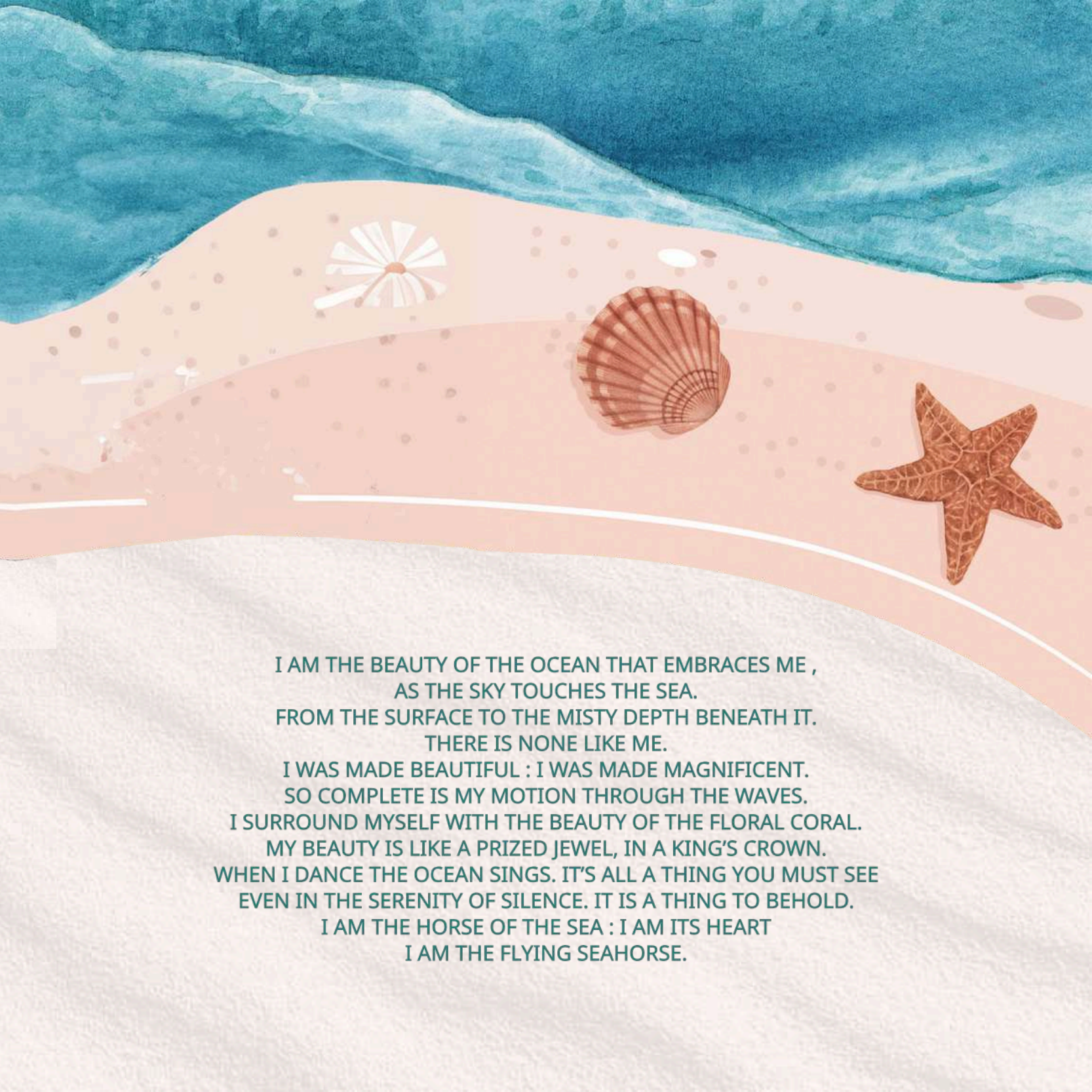
PARIS	FRANCE
SINT	MAARTEN
SAINT	BARTHELEMY
NASSAU	BAHAMAS





Check out  
Our  
Menu





I AM THE BEAUTY OF THE OCEAN THAT EMBRACES ME ,  
AS THE SKY TOUCHES THE SEA.  
FROM THE SURFACE TO THE MISTY DEPTH BENEATH IT.  
THERE IS NONE LIKE ME.

I WAS MADE BEAUTIFUL : I WAS MADE MAGNIFICENT.  
SO COMPLETE IS MY MOTION THROUGH THE WAVES.  
I SURROUND MYSELF WITH THE BEAUTY OF THE FLORAL CORAL.  
MY BEAUTY IS LIKE A PRIZED JEWEL, IN A KING'S CROWN.  
WHEN I DANCE THE OCEAN SINGS. IT'S ALL A THING YOU MUST SEE  
EVEN IN THE SERENITY OF SILENCE. IT IS A THING TO BEHOLD.  
I AM THE HORSE OF THE SEA : I AM ITS HEART  
I AM THE FLYING SEAHORSE.





## Quality Assurance:

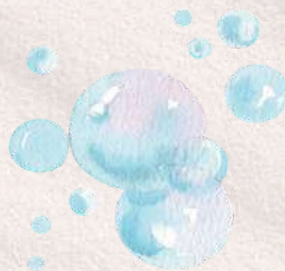
At FlyingSeahorse, quality is not just a promise—it's our passion. We meticulously select the finest ingredients and craft each dish with precision and care. From gourmet entrees to decadent desserts, every item on our menu is a testament to our dedication to excellence. Our clients expect nothing but the best, and we deliver it with every bite.





## Luxurious Dining Experience

FlyingSeahorse offers more than just food—we deliver a luxurious dining experience above the clouds. Whether it's a gourmet breakfast at sunrise or a lavish dinner under the stars, our culinary creations elevate the journey for VIP clients. With our commitment to quality, convenience, and sophistication, FlyingSeahorse sets the standard for private aviation catering worldwide.

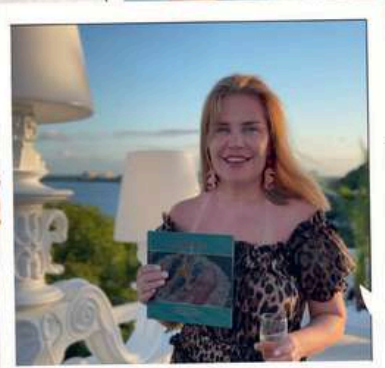


## Unparalleled Service

At FlyingSeahorse, our dedication to service is as exceptional as our cuisine. From the moment an order is placed to the final delivery on board, our team ensures a seamless and unforgettable experience for every client. We understand the importance of attention to detail and personalized service, which is why corporate flight attendants trust us to exceed the expectations of their most discerning passengers.







HSH PRINCESS OF SEBORGIA  
NINA MENEGATTO

### HSH PRINCESS OF SEBORGIA NINA MENEGATTO



*Love at first flight !  
It was an incredible culinary journey  
above the sky.  
Your presentation speaks elegance  
and it's simply delicious.*

# Client Feedback

They're already convinced - you will be too

### SOFIA

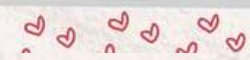
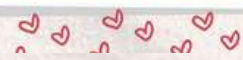


*Good Morning from Paris  
Just a quick note to thank you for the TOP  
catering ! I received several very positive  
comments about quality, taste and  
presentation.  
Always such a pleasure to work  
with you ! I hope to be in TNCM again soon !*

### AMANDA



*The Catering for my guests was wonderful  
and thoroughly  
enjoyed ! Additionally, thank you so much for  
the gift items  
included ! The Agenda is absolute gorgeous  
and im exited to use it.*







## ISABEL



Everything was absolutely wonderfully prepared, tasted great and looked gorgeous! The mini croissants were perfect. The golden smoked salmon beautifully done.



## OLIVIA



I LOVE YOU!

This is so lovely, I am beyond happy. You guys are truly the best! Thank You



## AMANDA



Your attention to detail in delivering your catering order is truly commendable. Your thoughtful touch is deeply appreciated as a corporate flight attendant. Well done. Rest well.



## ELIZABETH



Everything was amazing, dishes taste and portions were generous. I will definitely recommend your service to my fellow CFA. It was a pleasure working with you. The gifts were really nice!



## HANNAH



The Catering was SUPER !! They all loved it and even asked for double portions! Also the poached eggs were fantastic! Thank again for all your help and dedication! And...of course... the gift I found for me made me smile! Hope we can work together many many more times.









# Our Menu Highlights

BREAKFAST

STARTERS

CANAPES & SANDWICHES

CREATIVE TRAYS

MAINS

HEALTHY FOOD

DRINKS

DESSERTS







B

REAKFAST





# Cornflakes

Oatmeal

Assorted Cornflakes

Homemade Bircher Muesli ( Including Berries)

Porridge (Hot Milk or Water)



# Viennoiserie & Danish

Pain au chocolat

Croissant

Pain aux Raisins

American Pancakes

French Pancakes

Belgian Waffles

(with sugar, maple syrup, chocolate, strawberries,chantilly)

Muffin







# Salty Breakfast

Scrambled Eggs

Sunny Side up

Poached

White or Plain Omelet

Soft or Hard boiled Egg

Eggs Royale

Smoked salmon, hollandaise sauce  
On French Toast (Truffle or Caviar).

Smoked Salmon

Hollandaise sauce on French Toast (Truffle or Caviar).

Grilled Mushrooms

Bacon

Grilled Tomatoes

Grilled Sausages

Baked Beans (with or without sauge)

Hashbrowns

Roasted Potatoes



# Dairy

Individual butter (salted or plain)

Plain Yoghurt

Fruit Yoghurt

Cottage Cheese

Chia Yoghurt with Coconut









STARTERS





# Gastronomic Starters

## **Foie Gras** (plain or truffle)

Either plain or with truffles, an enticing treat served with mango and cherry chutney and your choice of toast.

## **Red Mahi Mahi Tartare**

Lime, mango, passionfruit, seasonal vegetables.

## **Scallop Carpaccio**

The perfect appetizer, tender and sweet, enhanced by Yuzu sauce, pink pepper, lemon zest, wakame and side salad.

## **Tuna Tataki**

Lightly seared, lime, mix of pickle veggies, lemon, olive oil.







# Salads

## **Cobb Salad (Chicken/Shrimp)**

A very full programme starring avocado, cheddar or blue cheese, cucumber, tomatoes, egg, bacon, tarragon dressing.

## **Greek**

High in character and taste with tomatoes, pepper, cucumber, feta cheese, red onions, olives, oregano, balsamic dressing.

## **Caesar (Chicken/Shrimp)**

Very distinctive and a great favourite, composed of Romaine lettuce, cherry tomatoes, anchovy, egg, shards of Parmesan, croutons, Caesar sauce.

## **Superfood**

Ultra-nutritious and healthy, thanks to quinoa, pomegranate, chives, mango, avocado, cucumber, tomatoes, chia seeds, pumpkin seeds and lemon vinaigrette.

## **Seafood**

An all-time great, for dedicated fans of lobster, scallops, prawns, octopus with mixed salad (Grilled).

## **Caprese**

An eye-catching salad unfurling Italian flair with different coloured tomatoes, pine nuts, chives, olives, burrata, basil and pesto.

## **Niçoise**

Tomatoes, olives, anchovy, eggs, peppers, spring salad, tuna, cucumber, radish, celery, basilic & olive oil.

## **King Crab Salad**

Colourful and enticing this salad honours King crab, Granny Smiths apples & cucumber.





# CANAPES & SANDWICHES

# Canapés

## **Cold Canapés**

Chef's Selection

## **Hot Canapés**

Chef's Selection

## **Canapé Caviar**

Beluga / Oscietra





# THE ONLY

C A V I A R



# Our Caviar Collection

Our caviar is sourced from the finest sturgeons farmed to exceptional standards in Italy. United by passion, commitment to excellence, and sustainability, we provide a unique caviar experience that redefines the standards of this delicacy, offering varieties like Oscietra, White Sturgeon, and the rare Albino Caviar.

The collection embodies the pinnacle of caviar craftsmanship, presenting an exquisite selection that includes Beluga, Siberian Sturgeon, and more. Each type is carefully sourced and curated to provide a unique and unforgettable tasting experience.

[theonlycaviar.com](http://theonlycaviar.com)





# Sandwiches

## **Gourmet**

Small crispy bread (specify your own favourites).

## **Open**

Deli style toppings on a slice of gourmet bread.

## **Cocktail**

Bite sized triangles on an assortment of breads.

## **Club**

Toasted triple decker with chicken, ham or lobster, emmental cheese, egg, tomatoes & salad.

**Wrap** (Soft tortillas)

**Baguette**

**Triangle**

**Finger**







R E A T I V E T R A Y S





# Creative Trays

## **Smoked Salmon Platter**

Richly accompanied by cream cheese, blinis, capers, shallots & lemon wedges.

## **Sliced Meat Platter**

Simple cold cuts or cold meat served with garnish.

## **Cheese Platter**

The Chef's Selection of the finest French cheeses.

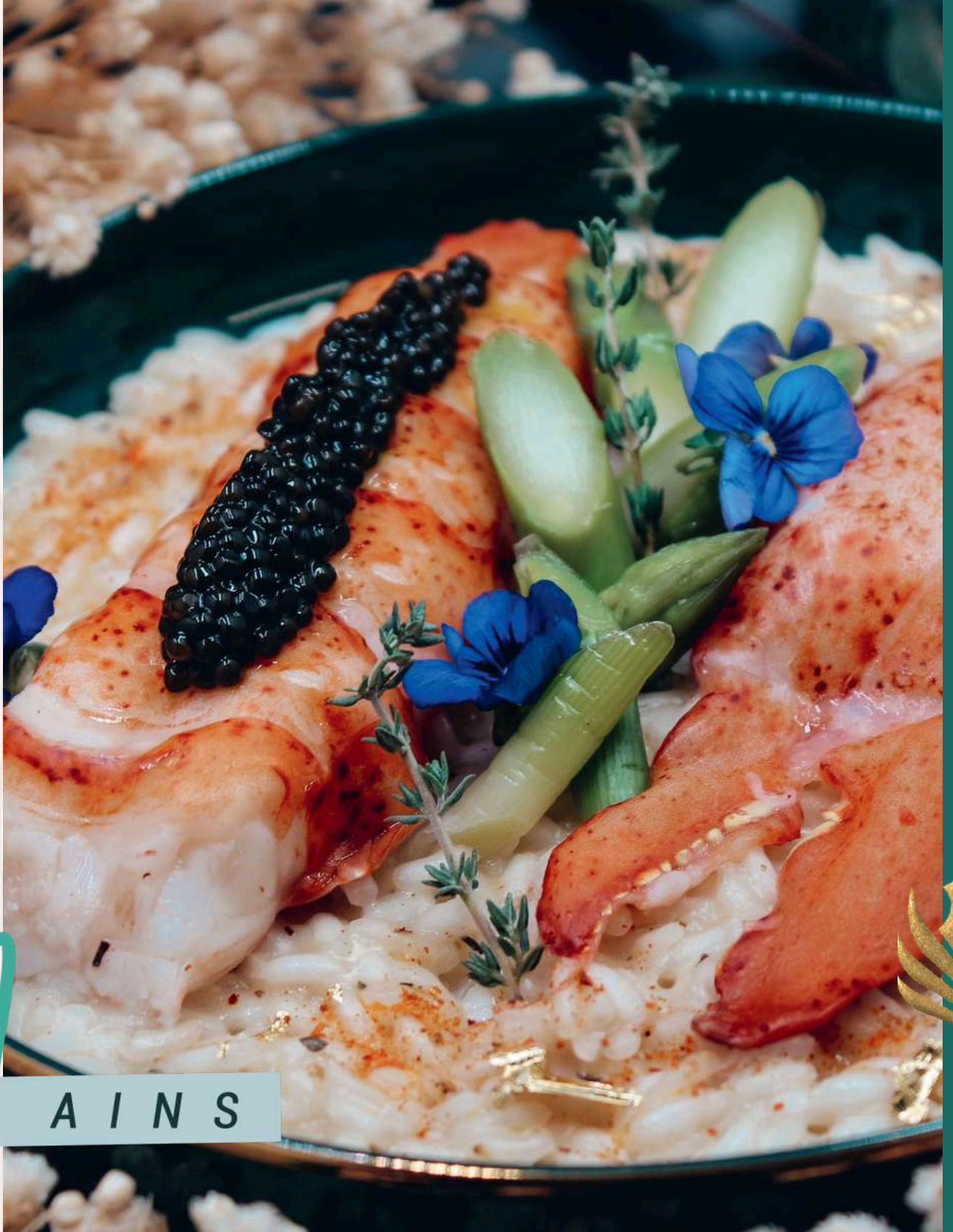
## **Seafood Platter**

Whole lobster accompanied by a seasonal selection of seafood.

## **Raw Vegetable Platter**

Back to basics in praise of nature, with a choice of dips.





M

A I N S



# Seafood

## **Fresh lobster 1kg**

Grilled or oven-baked as you prefer, made even tastier with garlic and herb butter.

## **Lobster Tail**

For connoisseurs, served on vegetable tartare with citrus, fruit, rum and ginger sauce.

## **King Prawns**

Juicy and finger-licking good, a classic that never fails to please.

## **Scallops**

Bite-size delicacies brimming with flavour.

## **Red snapper miso**

Served with miso sauce and a choice of side dishes.

## **Salmon Fillet**

Either grilled, steamed or en «Papillote».

## **Fillet of Tuna**

## **Mahi Mahi papillote in Champagne sauce**

# Fish



# Gastronomic Fish

## **Flambéed Gambas**

A sight for sore eyes, served with rum and passionfruit sauce, coriander lime rice.

## **Royal Octopus**

Sautéed in Asian sauce with herbs, served with vegetables wok.

## **Fillet of Red Snapper**

Served with black rice and fresh Colombo sauce.

## **St. Barth's Lobster**

Lobster cooked or grilled with Caribbean spices. Jasmine rice & sauté bok choy

## **Oven-baked Seabass**

With grilled asparagus and mushrooms, Romanesco sauce and pine nuts.

# Tartars

## Beef Tartare

Black olives , dried tomatoes, capers, pine nuts & olive oil (spicy or without extra spices)

## Mahi Mahi

Marinated in coconut and lime broth, tobico roe red onions, coriander, cherry tomatoes.

## Tuna Tartare

Accompanied by spring onions, shallots, mango and avocado, yuzu vinaigrette.

## Octopus

Garlic, tomato tartare, basil, olive-oil, burrata cheese & dried olives.

## Vegetable Tartar

Tomatoes, olives, anchovy, eggs, peppers, spring salad, cucumber, radish, celery, basilic & olive oil with or without tuna.





# Meats

## **Fillet of Beef**

A perennial choice, accompanied by your choice of side dish.

## **Classic Hamburger**

A no-brainer for unrepentant fans of meat, with veggies, toasted brioche bread, pickles, salad, tomatoes, sauce of your choice.

## **Cheeseburger**

Delicious meat and a double layer of Cheddar cheese in toasted bread with pickles and a sauce of your choice.

## **Beef Rossini**

Also known as Tournedos Rossini, paired with «foie gras» (& truffle sauce upon request).





### **Wagyu Beef**

Fillet, prime rib or tenderloin of beef, with your choice of chimichurri, truffle or peppercorn sauce, and side dishes.

### **Golden Steak**

Dubai Style «Choose your meat»..

### **Royal Burger**

Irresistible Black Angus steak with «foie gras», truffle and Cheddar sauce, homemade fries.

### **Beef Fillet**

Marinated in Rum with Coriander. For the discerning, a speciality served with smoked carrot mash and grilled mushrooms.

### **Beef Stroganoff**

A flavoursome and ever-popular dish comprised of sautéed beef in a broth sauce with mustard.

### **Skewers**

Veal, chicken or lamb in barbecue style Tasty and rewarding, a classic that has stood the test of time.



## **CHICKEN**

### **Creole Chicken Columbo**

Brimming with Caribbean flavour.

### **Baby Chicken**

Carefully grilled and delicately served with baby rainbow potatoes.

### **Chicken Suprême**

Served with its traditional rich cream sauce, along with your favourites.

### **Chicken Tenders**

Crispy, chicken nuggets served with tasty dips, an American classic.

### **Chicken Skewers**

Presented in barbecue style.

### **Chicken Stew with green curry**

An uplifting dish for aficionados of chicken curry in Thai style.

## **VEAL**

### **Veal Chop**

Marinated in Zaatar spice composed of savory dried herbs, nutty & slightly tangy.





## LAMB

### Rack of Lamb

Traditional roasted lamb for fans of classicism.

### Lamb Chops

Served in a crust of herbs.

### Lamb Skewers

A national dish in Indonesia, with marinated and skewered lamb in satay sauce.

## DUCK

### Fillet of Duck

Glazed in passionfruit honey, carefully marinated with delicious spices accompanied by green peas, snow peas and sweet mashed potato.



# Pasta & Risotto

## RISOTTO

Truffle Risotto

Saffron Risotto with graffiti cauliflower.

Lobster Risotto

A favourite choice featuring lobster tail

Champagne & Strawberry Risotto

Asparagus Risotto

## PASTA

Lobster with bisque and lobster tail

Seafood such as clams or your particular preference

Truffle and Burrata with truffle sauce

Pesto with tasty homemade herbal pesto

Tomato & Basil

Carbonara for unrepentant fans of classic pasta

Mac & Cheese for Happy Kids



# Soups

Lobster Bisque

Chicken Noodle Soup

Butternut Squash

Tomato

Green Asparagus Soup

Miso

Tom Kha Kai



# Sides

**Corn BBQ**  
Cajun spices

**Jasmin Rice**

**Black Rice**

**Brown Rice**

**Coriander Lime Rice**

**Safran Rice**

**Mixed Green Salad**

**Fresh Spinach**





## **Asparagus**

Steamed / Grilled.

Mashed potatoes

Plain / Truffle.

Rainbow Baby potatoes

Steamed / Grilled.

Mashed Sweet potatoes

Flavoured with orange & ginger.

Vegetables

Steamed / Grilled.





H

E A L T H Y F O O D



# Vegetarian & Vegan

## **Vegetarian Lasagna**

### **Lentil Dahl**

Coral lentils, coconut milk, tomatoes, spices, onions, coriander, ginger, tofu.

### **Vegetarian veggies curry**

Veggies, coconut curry sauce, grilled tofu, herbs.

### **Vegetarian Bruschetta**

Rustic toasted bread, tomatoes, avocado, mushrooms, cheese.

### **Rice Salad**

Corn, black beans, tomatoes, cucumber, cilantro, garlic, sesame vinaigrette.

### **Poke Bowl**

Cucumber, fruits, edamame, rice, radish, tartare, mango, & ananas, yuzu vinaigrette, cherry tomatoes.





# Vegetarian & Vegan

## **Crispy vegetable wok**

with Thaï spice, coriander & peanuts with beetroot falafels.

## **Mint & Green Peas Gaspacho**

Served with side Salad & bread toasts.

## **Quesadillas**

Stuffed with rice, veggie cheese.





D

R I N K S



# Juices & Smoothies

Apple  
Mango  
Pineapple  
Carrot  
Orange  
Strawberry  
Grapefruit

\*1 Liter

Apple & raspberry  
Banana, apple & raspberry  
Carrot & orange  
Kale, cucumber & green Apple

\*1 Liter







D

ESSERTS



# Desserts

## **Cheesecake**

A classic made even more irresistible thanks to seasonal fruit fillings.

## **Lemon Tart**

It's up to you, either plain or with a whirl of meringue.

## **Crème Brûlée**

Smooth and tempting, delicately flavoured with vanilla & coconut.

## **Classic Tiramisu**

For unrepentant devotees, spiked with an exotic hint of Ethiopian coffee.

## **Carribean Tiramisu**

Local variation to tweak a much-loved theme.

## **Strawberry Mousse**

Sheer temptation, served with a white chocolate, mint & red berries coulis.





# Fruits

## **Fruit Platter**

Ultra-fresh and inspiring, the choice is all yours!

## **Fruit Skewers**

A dainty presentation of real treasures signed Mother nature.

## **Fruit dipped in Chocolate**

An irresistible combination for those with a sweet tooth.

## **Fruit Salad**

A traditional choice with no regrets.





# Verrine

## **Chia Pudding**

A treat for the eyes and tastebuds, with lots of protein.

## **Chocolate Mousse**

Authentic, gourmand, airy.

## **Mango & Coconut Mousse**

An excellent combination of mouthwatering tastes.

## **Coconut Panacotta**

Tasty, smooth and delicious.

## **Vanilla Panacotta**

Sheer bliss. Who can say more ?



Get in touch with us at [invest@dayholi.com](mailto:invest@dayholi.com)



Contact



Pitch Deck

# RESERVE

## YOUR PIECE OF CAKE...

at an Austrian VR startup with patented technology  
having several use cases







CONCIERGE



# Concierge

**We can source specific products  
& we can deliver to your Aircraft.**

**Flower Arrangements**

**Personalized Shopping**

**Laundry & Dishes**







# Selling Terms & Conditions

## 1. CATERING ORDERS

All orders imply the total and clear acceptance by the client of these general terms and conditions, and general terms and conditions of sale. Each catering order is considered confirmed as soon as Flying Seahorse has sent a written confirmation to the client by email or via the FBO.

## 2. PRICES

Our prices are exclusive of VAT  
(Value Added Tax) & possible late minute fees or waiting fees.

## 3. DELIVERY FEES

Our delivery and loading fees depend on the airport and the delivery times or days (Holidays / Sundays) requested. Please consult us for more details. Any order placed less than 9 hours before the delivery time will be charged an extra 50% of the total order value, these fees are last minute fees. Waiting Fees can apply.

## 4. COURIER COSTS

Specific requests may sometimes require the use of an express courier service. This service will be charged between €89 and €169 per hour, depending on the day (weekdays, weekends, holidays) with a minimum of one hour. Each additional hour or less additional time will be charged as a full hour.

## 5. ORDER CHANGES

For any changes to a confirmed catering order (additions or deletions to an existing order) must be notified at least twenty four hours before the delivery time.

Otherwise, orders that have been reduced will be invoiced 100% according to the original order.



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GETTING  
HIGH  
IS OUR  
JOB

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Flying Seahorse



## 6. CANCELLATION FEE

In case of partial or total cancellation, for any reason (including flights cancelled due to weather conditions or inability to refuel), the following rules will be applied:

- For any order cancelled less than 24 hours before the requested delivery time : The amount to be paid will be equal to 100% of the registered order.

Full charge will be made.

- For any order cancelled between 24 and 48 hours before the delivery time

The amount to be paid will be equal to 50% of the registered order.



All cancellations must be made in writing via email. Cancellations by telephone will not be accepted. Any specific shopping or purchase made for a specific customer request will be charged at full at all times.

## 7.TERMS OF PAYMENT

Unless special accounting arrangements have been previously agreed with Flying Seahorse , the company's standard terms are payment on delivery.

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## 8. ACCEPTED PAYMENT METHODS

Invoices can be paid via local FBO's

Invoices can be paid by credit card or bank transfer. The company accepts VISA & MasterCard. For payments with Credit Card, there will be an additional charge of 3% of the order amount.



## 9. LATE PAYMENTS

The company reserves the right to charge interest on any unpaid amount at a rate of 50% above the official interest rate of local banks. If a payment is late, FSH reserves the right to suspend, without notice, all outstanding orders from a customer in arrears.

## 10. DELIVERY DELAYS - CLAIMS

Flying Seahorse cannot be held responsible for any delay due to any reason beyond the company's control, such as official traffic restrictions, flight cancellations, AOG, breakdowns, traffic jams, accidents, bad weather conditions, strikes, war, etc.





MY EARS RING FROM THE SEA'S GENTLE SIREN  
HER WHISPER BECKONS ME TO HER EMBRACE  
AS HER VOICE CARESSES MY FACE THE GROUND BENEATH ME IS SHAKEN  
I CAN FEEL THE TREMORS AS I SLOWLY WALK TOWARDS THE SEA  
I KNOW I MUST LEAVE THE LAND BEHIND ME  
FOR THE SEA PROMISES ME HER TREASURES  
HER BEAUTY HER LOVE & MUCH MORE  
I MUST GO AND LEAVES THE LAND TO IT'S PLIGHT  
OH TO BE AT SEA AGAIN ! I WILL WALK ONWATER AND SWIM TO HER DEPHTS.  
WITH THE BEAUTIFUL COLORFUL CREATURES THAT FROLIC THERE.  
FOR THE SEA IS WHERE I TRULY BELONG  
IT IS WHERE I FIND PEACE  
IT IS WHERE MY HEART IS CONTENT  
IT IS WHERE MY LIFE HAS MEANING.  
SHE BIRTHED ME AND TO HER I MUST RETURN...





# FLYING SEAHORSE

FINE GOURMET FOR PRIVATE JETS & YACHTS

PARIS	FRANCE
SINT	MAARTEN
SAINT	BARTHELEMY
NASSAU	BAHAMAS

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📷 @Flying\_seahorse\_

*Scan to place your order*





