

FLYING SEAHORSE



Fine Gourmet for Private Jets & Yachts

SINT | MAARTEN
SAINT | BARTHELEMY
NASSAU | BAHAMAS



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 IS 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.



Savor & Indulge

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Cornflakes

Oatmeal

Assorted Cornflakes

Bircher Muesli (Homemade)

Bircher Muesli (Including Berries)

Porridge (Hot Milk or Water)

Viennoiserie & Danish

Pain au Chocolat

Croissant

Pain aux Raisins

American Pancakes

French Pancakes (with filling)

Belgian Waffles (With sugar, maple syrup,
Chocolate, Strawberries, Chantilly)

Muffin



Salty Breakfast

Fried Eggs

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)



Dairy

Individual Butter (salted or plain)

Plain Yoghurt

Fruit Yoghurt

Cottage Cheese

Chia Yoghurt with Coconut



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 Gravlax

Delicious local speciality for fans of cured raw salmon, offering refined taste and magnificent colour.

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 foam, mix of pickle veggies, crumble, lemon olive oil.



T A R T E R S

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, roasted pumpkin seeds, Caesar sauce.

Super-food

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.

Caprese

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

Niçoise

Recalling the sunshine and taste of the French Riviera, Tuna Tataki, cherry tomatoes, olives, anchovy, eggs, peppers, spring salad, the chef's vinaigrette.

King Crab Salad

Colourful and enticing, this salad honours crab, Granny Smiths, cucumber, tomatoes, peppers, and tobico fish roe.



Canapes

Cold Canapés
Chef's Selection

Hot Canapés
Chef's Selection

Canapé Caviar
Beluga / Oscietta



CANAPES & SANDWICHES

Sandwiches

Gourmet Sandwich
Small crispy bread (specify your own favourites)

Open Sandwiches
Deli style toppings on a slice of gourmet bread

Cocktail Sandwiches
Bite sized triangles on an assortment of breads

Club Sandwiches
Toasted triple decker with chicken, jam, salad
& coleslaw (or your filling)

Wraps Filled (Soft tortillas)

Baguette Sandwich

Triangle Sandwich

Finger Sandwich



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.

Fruits Platter



CREATIVE TRAYS

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 asparagus tartare with ricotta, citrus fruit, rum and ginger sauce, and smoked paprika oil.

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



M A I N S

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.

Imperial Teppanyaki trio

Scallops, prawns, lobster, jasmine rice & sautéed bok choy.

Oven-baked Sea Bass

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



Tartars

Thai Beef

Fillet of beef, shallots, ginger and coriander, bird's eye chilli and Thai sauce.

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.

Zucchini Tartar

Violin zucchini, avocado, cherry tomatoes, corn, cucumber, fresh herbs, sunflower seeds, honey, sesame oil, rice, vinegar dressing.



Meats

Fillet of Beef

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

Vegan Burger

Quinoa steak flavoured with sweet spices and accompanied by elements freshly prepared by us with gluten-free bread.

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

Rolled Chicken stuffed
A very satisfying dish with spices, mushrooms, corn, and black garlic.

Chicken skewers
Presented in barbecue style.

Chicken Stew with green curry
An uplifting dish for aficionados of chicken curry in Thai style.

VEAL

Veal Blanquette
Original French recipe and a favourite in France, with chopped veal and vegetables in a creamy white sauce.

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.

Provençal Lamb Stew
A very tempting dish, tender but also hearty, in a delicious Provençal sauce with garlic and olive-oil.

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

DUCK

Fillet of Duck
Glazed in passionfruit honey, marinated, with green peas, snow peas and sweet potato mash.

Duck Parmentier
A very comforting French dish, diced duck Confit with a layer of potato mash and a cheesy crust.



Pasta & Risotto

RISOTTO

Truffle Risotto (Optional to add)

Saffron Risotto with graffiti cauliflower

Lobster Risotto
a favourite choice featuring lobster tail.

Vegetarian Risotto
with mixed veggies or asparagus.

Mushroom Risotto
with flap or morel mushrooms.

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 Peas
Flavored with cumbawa.

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.



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.



Vegetarian & Vegan

Couscous

Classic vegetarian couscous with veggies stock.

Jack fruit stew

Carrots , ginger, mushrooms, spices, onions, cashew nuts.

Mint & Green Peas Gaspacho

Served with side Salad & bread toasts.

Quesadillas

Stuffed with rice, veggie cheese.



Juices & Smoothies

Apple
Mango
Pineapple
Carrot
Orange
Strawberry
Grapefruit

*1 Liter

Apple & raspberry
Banana, apple & raspberry
Carrot, cucumber & celery
Carrot & Orange
Kale, cucumber & green Apple

*1 Liter



RINKS



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.

Chocolate Sensation

Very aptly named, with oreo crumble, guanaja chocolate mousse, and a liquid chocolate heart.

Strawberry Mousse

Sheer temptation, served like a finger, with white chocolate and almond nuts.

The Sneakers (Chef's way)

The Chef's interpretation blending caramelia chocolate, whipped ganache, crunchy chocolate and salted peanuts.



D

ESSERTS



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

Sheer bliss. Who can say more?

Mango & Coconut Mousse

An excellent combination of mouthwatering tastes.

Coconut Panacotta and tasty, smooth and delicious.

Vanilla Panacotta

Sheer bliss. Who can say more?





*C*ONCIERGE



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 (week-days, 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.

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.



GETTING
HIGH
IS OUR
JOB

Flying Seahorse



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 ON WATER AND SWIMTO 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

SINT | MAARTEN
SAINT | BARTHELEMY
NASSAU | BAHAMAS

Flying Seahorse Sint Maarten
51 Airport Road
Simpson Bay
Sint Maarten

Airport Code : SXM / TNCM
+ 59 (0) 690 888 156
WhatsApp : + 33 643 53 86 19
Inflight@the-flying-seahorse.com

Flying Seahorse Saint Barthélemy
Lieu dit les 4 Chemins- Marigot
97133 Saint Barths

Airport Code : SBH / TFFJ
+ 33 643 53 86 19
Inflight@the-flying-seahorse.com

Flying Seahorse Nassau , Bahamas
Windsor Field Road
Old Fort Bay Town Center
Nassau 00000
Bahamas

Airport Code : NAS / MYNN
+ 59 (0) 690 888 156
WhatsApp : + 33 643 53 86 19
Inflight@the-flying-seahorse.com