FIRST CLASS



The Stage of a Hundred Tastes

In Asia, the preparation of food is an art form. The skillful hands of master chefs blend a wealth of ingredients to create dishes that are a feast for the eyes and an experience for the senses.

Cathay Pacific, The Heart of Asia, follows the culinary philosophy of Asia where cooking is the art of great performance. In presenting our 'Stage of a Hundred Tastes', we offer you a choice from two distinctive cuisines, Asian or Western. We wish you a most pleasant experience as we bring you back to the 'essence of taste'.

David Chan, a well-known Hong Kong artist, captures the essence of culinary art in a selection of harmonious images from his calligraphy collection 'The Stage of a Hundred Tastes'.

Menu cover: Qing Clear, light and fresh, the simple elegance of refined taste.

Wine List cover: Chun Mellow and pure, reflecting
an honesty and simplicity that only the best wines can live up to.

亞洲脈搏亞洲心百味舞台百味真

味覺享受在亞洲,是藝術的昇華。無論是尋覓新鮮奇美的材料、鑽研調味技巧、 鍛練精湛廚藝...樣樣講究,務求烹調出來的菜式,色、香、味皆臻完美。

國泰航空公司,憑一顆亞洲心,將美食的熱愛,視爲表演藝術與 視覺藝術,爲您獻上百味紛陳的多款傳統亞洲佳餚和純正西方美饌, 讓這空中的「百味舞台」,伴您愉快啓航。

「百味舞台」是著名藝術家陳子慧的心血結晶,首創以烹調之味與人生之味 融爲一體,在其書法作品中,讓您遍嚐人間美味,人生百味。

餐單封面:清 純真、雅淡、超凡脫俗,清是味的優雅化身。 酒牌封面:醇 佳釀誘人處,在酣而不烈,有深度而無約束,教人微醺,讓人陶醉。



Welcome to Cathay Pacific's First Class. Our chefs have created for your enjoyment a choice of special dishes from our 'Stage of a Hundred Tastes'. We look forward to serving you and hope we can make your journey with us even more enjoyable.

歡迎搭乘國泰頭等客艙。由國泰廚藝大師主理的「百味舞台」, 為您獻上多款別具滋味的佳餚,請您開懷盡嘗。國泰事事細心,慇勤發自內心, 誠盼能令您的旅途更賞心、添樂事。

Lunch

Savouries

A selection of hot savouries to accompany your aperitif.

Appetizer

Royal Oscietre Caviar and Fillet of Balik Style Salmon Accompanied with your choice of Sour Cream with Fresh Chives Blinis and Potato Cakes

Soup and Salad

Crab Meat and Sweet Corn Soup garnished with Cheese Straws
Seasonal Salad
Served with Sesame Dressing or Basil and Tomato Dressing

Main Courses

Stir-fried Seafood with Lychee in Scallop Shell
Savoury Marinated Rack of Lamb
Served with Pesto Sauce, Lamb Sauce and Mint Sauce
Grilled Fillet of Tuna Fish on Ratatouille
Grilled Chicken Breast on Stewed Boletus Chanterelles
and Morel Mushroom with Light Herb Cream Sauce

Accompaniments

Potatoes and Leek Gratin Steamed Rice with Diced Pepper and Spring Onions Braised Bean Curd with Chinese Broccoli, Fresh Seasonal Vegetables

Cheese Board

Supreme, Cheddar, Saint Paulin, Cambozola

Selection of Seasonal Fruit

Desserts

Fresh Seasonal Berries Served with Coconut Ice Cream Mozart Chocolate Mousse Gateau Served with Passionfruit Sauce

Bread Basket

Oven-baked Assorted Bread and Rolls

Tea - Coffee

A Selection of Teas - Ceylon, Camomile, Earl Grey, Japanese, Jasmine, Peppermint Freshly Brewed Coffee or Irish Coffee Served with Assorted Pralines

Brunch

Juices Fresh Orange, Grapefruit or Tomato Juice

Appetizer
Assorted Fruit Plate

Hot Selection
Mixed Vegetable Omelette
Shredded Beef on White Noodles Shanghai Style
Traditional Turnip Cake with Prawns and Assorted Dim Sum

Accompaniments

Breakfast Sausage, Grilled Back Bacon, Hashed Brown Potatoes
Grilled Tomato and Sauteed Mushroom

From the Bakery Croissant, Danish Pastries, Muffins and Rolls Served with Preserves and Butter

Tea, Freshly Brewed Coffee

To meet the individual tastes and preferences of all our passengers, we have a selection of hot and cold dishes as a complement, or as an alternative, to our regular meals.

Our flight attendant will be happy to offer you this additional refreshment service, encompassing the cuisines of both

East and West available on today's

Cathay Pacific flight.

輕膳

Refreshments

This selection is available at any time in between regular meals.

鮮蝦叉燒湯麪

Noodle Soup

Noodles in Chicken Broth Chinese Style Topped with Shrimp and Barbecued Roast Pork Guilin chilli sauce is available on request.

三文治

Sandwiches

精選壽司

Sushi Selection

鮮果拼盤

Fresh Fruit Plate

茶,咖啡精美小點

Tea - Coffee

An individual tea or coffee service with selected cookies