

Refreshment Starters

Loch Fyne salmon with marinated prawn and roasted pepper

Cream of chicken soup

Main Courses

Braised Canadian beef short rib with red wine sauce, baby carrot, pumpkin and mashed potatoes with herbs

Braised chicken and chestnuts in oyster sauce,
steamed jasmīne rice, broccoli and carrot

 Fettuccini tossed with Parmesan and tomato basil concasse and carrot

Cheese and Dessert

Fourme d'Ambert, Cheddar, Reblochon, Tomme

Fresh seasonal fruit

Raspberry swirl cheese cake with raspberry coulis in chocolate cup

 Freshly brewed coffee
and a selection of teas

Pralines

Japanese
Meal

Cathay Pacific is pleased to offer a seasonal Japanese meal,
in traditional Kaiseki style, as an alternative choice.

Canapes

Fish cake with seaweed and sea urchin, braised baby squid, poached shrimp,
sea eel roll

Appetizer

Sliced salmon, smoked snapper, pickled swordfish
served with Choya Plum Liqueur

Braised Dish

Braised bamboo shoot, boiled sea bream roe
Soaked seaweed, carrot and edamame

Clear Soup

Clear soup with seaweed and fish ball

Side Dish

Grilled scallop, poached Japanese cockle with cucumber and seaweed

Noodle

Cherry blooms noodle and white buckwheat noodle, angelica shoot tempura

Hot Dish

Baked sea bass and scallop with broiled prawn

Rice served with assorted pickles and miso soup

Fruit

Fresh seasonal fruit

To compliment your Japanese meal experience, Ginjyo-sake is available.

We apologise if occasionally your choice is not available.

Champagne

Amour De Deutz Blanc de Blancs 2005

The Amour de Deutz 2005 exudes richness and yet maintains an elegant poise throughout. Brightly perfumed on the nose, it presents a lovely balance of well-rounded, rich fruit and a clean crisp vivacity, with a touch of minerals and a lingering finish. It is a great aperitif and will marry well with delicate food or dishes with well flavoured light sauces.



White Wines

Saint Clair Marlborough Premium Sauvignon Blanc 2012

The 2012 Saint Clair Marlborough Premium Sauvignon Blanc is a crisp and powerful wine showing intense aromas and flavours of passionfruit and blackcurrant, with underlying grapefruit tones. The wine has a full yet elegant palate, subtle minerality and a lingering finish. This wine is perfect with antipasto, pasta with cream sauce and seafood dishes.



Vincent Girardin Puligny-Montrachet Vieilles Vignes 2008

Puligny Montrachet is a well-known appellation of Burgundy wine, containing some of the most famous vineyards in the world. The nose of this powerful wine is elegantly fruited with rich perfume. The palate is rounded, almost plump with lush, ripe flavours balanced by a well-integrated acidity and a sustained finish.



Red Wines

Wine Promotion-Italian

We have carefully selected six top quality red wines from Italy to complement our First Class wine selection. Please refer to the promotional wine leaflet for the selected wine details. Our Cabin Crew will be pleased to offer you the promotional wine available on this flight.



Finca El Origen Gran Reserva Malbec 2009

This Argentine wine from Uco Valley, Mendoza is of great structure and concentration. Rich and intense, the flavours of the wine are dominated with red plums, cherries with notes of vanilla and chocolate. It has an excellent balance between the acidity and rounded ripe tannins, followed by a pleasant and lingering finish.



Château Lagrange 2006, 3ème Cru Classé Saint-Julien

Château Lagrange 2006 is a deep opaque colour with purple red nuances. The flavours of sweet cassis, liquorice, herb, and spice box are beautifully integrated with oak tannins. It is full-bodied and powerful, with outstanding purity, texture, and depth. A stylish wine with length and presence, its textured tannins give good structure around the fruit.



Port Ramos Pinto Quinta da Ervamoira 10 Year Old Tawny Port
Produced from grapes grown in the vineyard Quinta da Ervamoira, this tawny offers all the maturity of an aged wine while still displaying the vigour of youth. It is smooth and full bodied, with aromas and flavours of apricot and plum balanced with vanilla scents from the aged casks.



Aperitifs and Cocktails Sake • Campari • Martini Rosso • Martini Extra Dry • Tio Pepe Sherry • Harveys Bristol Cream Sweet Sherry • Tanqueray Ten Gin • Bacardi Rum • Belvedere Vodka • Bloody Mary • Screwdriver

Whiskies Chivas Regal 12 Years Old • Johnnie Walker Blue Label • Canadian Club • Gentleman Jack Bourbon • MaCallan 17 Fine Oak Single Malt Scotch Whisky

Cognac Tesseron Lot 76 XO Tradition

Liqueurs Cointreau • Drambuie • Kahlua • Bailey's Irish Cream

Beer International selection

Signature Drinks **Cathay Delight**
A kiwifruit based non-alcoholic drink with coconut juice and a touch of fresh mint.

Pacific Sunrise
A refreshing combination of champagne and Drambuie with the zest of orange and lemon.

Cathay Pacific aims to offer a diverse selection of wines on board. Please accept our apologies if a certain wine is not available, our crew will always be happy to recommend an alternative.

A selection of our onboard complimentary fine wines are now available for purchase. Visit www.cathaypacific.com/dutyfree and make your pre-flight order.