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Do not hesitate to inform us about your needs and our team will be pleased to fulfill your expectations.

Please order 48hours from your departure time.

Order request email : ExecutiveGourmet-JPN@gategroup.com

Executive Gourmet Japan at HANEDA / NARITA are HALAL certified.

Order cancellation within 24 hour before departure will be fully charged.



Freshly Squeezed Juices

BV23	Orange / 1 liter	BV25	Apple / 1 liter
BV27	Kiwi / 1 liter	BV26	Strawberry / 1 liter
BV31	Pineapple / 1 liter	BV28	Watermelon / 1 liter
BV30	Mixed Berries / 1 liter	BV24	Grapefruit / 1 liter

Smoothies

BV21	Strawberry / 1 liter
BV22	Mango / 1 liter

Soft Drinks, Water and Coffee

BV01	Coca Cola / 350ml	BV03/04/05	Fiji Water / 330ml / 500ml / 1.5liter
BV02	Coca Cola Zero / 350ml	BV06/07/08	Evian / 330ml / 500ml / 1.5liter
BV12	Perrier / 330ml	BV09/10/11	Mineral Water / 340ml / 555ml / 2.0liter
BV13	San Pellegrino / 750ml	BV14	Distilled Water / 2.0liter
BV57	Blend Coffee / 1.0liter		
BV58	Decaf Coffee / 1.0liter		
BV59	Dolong Tea / 2.0liter		
BV60	Green Tea / 2.0liter		

Alcohol

BV41	Asahi Beer Super Dry / 350ml Executive Gourmet representative for any other choice and availability for local beer
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Hot Breakfast

- BF01 **Traditional Breakfast**
Fresh egg omelette with grilled ham, sausage, smoked bacon,
roasted herb potatoes, sautéed mixed mushrooms and grilled ripen tomatoes
- Select following omelette fillings
cheese / mushroom / spinach / tomato / paprika
- BF09 Fried Eggs / 2 eggs BF10 Poached Eggs / 2 Eggs
- BF11 Scrambled Eggs / 3 eggs
- BF12 Pork Bacon / 2 slices BF13 Pork Sausage / 2 pieces
- BF14 Chicken Sausage / 2 pieces
- BF15 Grilled Tomato / half cut 2 pieces BF17 Mushroom Mix Sautee
- BF18 Hash Brown Potato / 1 piece

Cold Breakfast

- BF03 **Continental Breakfast**
Sliced ham with assorted cheese, fresh seasonal fruits and croissant
- BF04 **Healthy Breakfast**
Cereal with seasonal fruits, plain yoghurt



Breads

BR10	Soft Roll	BR08	Plain Bagel
BR14	Hard Roll	BR11	Multigrain Roll
BR15	Mini Baguette		

Pastries

BR13	Croissant
BR18	Pain Au Chocolat
BR19	Apple Danish

Yoghurt

OR09	Greek Yoghurt Plain / 100g
OR08	Low Fat Yoghurt / 80g



Sandwiches

- SW06 Finger Sandwich
- SW02 Club House Sandwich
- SW04 King Crab Sandwich
- SW05 Prosciutto and Sun Dried Tomato Sandwich
- SW13 Pork Cutlet Sandwich
- SW12 Salmon Bagel Sandwich with Cream Cheese

Tortillas

- SW09 Chicken Tortilla
- SW10 Tuna Tortilla
- SW11 Vegetable Tortilla



Appetizers

- PU02 **Traditional Smoked Salmon Plate**
Cold smoked salmon with sour cream and chopped chives
- PU03 **Fisherman's Plate**
Slow poached tiger prawn, Norwegian smoked salmon, king crab legs and Atlantic lobster with homemade cocktail sauce, tartar sauce and lemon wedges
- AP01 **Classic Shrimp Cocktail**
Poached shrimps with traditional cocktail sauce
- PU04 **Crudités**
Assortment of freshly prepared raw vegetables with hummus dipping sauce
- SN01 **Assorted Canapes Plate – 6 pieces**
- PU05 **Charcuterie Plate**
Selection of premium deli meats with assorted olives, pickles and mustard
- SN08 **Grilled Beef Skewers / 2 skewers per portion**
- SN09 **Grilled Vegetables Skewers / 2 skewers per portion**



Salads

- SLO5 **Green Salad**
Organic mesclun salad
- SLO8 **Greek Salad**
Tossed salad made typically with tomatoes, cucumbers, onions, black olives, feta cheese and dressed with olive oil, vinegar, lemon juice and oregano
- SLO6 **Caesar Salad**
Romaine lettuce and croutons dressed with parmesan cheese
- SLO1 **Cobb's Salad**
Traditional steakhouse cobb's salad with avocado, bacon, grilled chicken breast, hard boiled eggs and homemade shallot vinaigrette
- SLO3 **Arugula Salad**
Arugula with aged balsamic vinaigrette, oranges, dried cranberry and candied walnuts
- SLO4 **Salad Niçoise**
Seared rare tuna slices with fresh green beans, new potatoes, quail eggs, kalamata olives and anchovies

Soups

- SP03 **Lobster Bisque**
Creamy Atlantic lobster bisque
- SP04 **Cream of Mushroom Soup**
Mixed wild mushroom essence finished with white truffle oil
- SP06 **Cream of Asparagus Soup**
- SP02 **Country Vegetable Soup**
Chunky vegetables and legumes in aromatic broth



Meats

- MC02 Pan-Fried Wagyu Beef Tenderloin / 200g
- Choose with Red Wine Sauce, Mushroom Cream Sauce or Grated Radish Ponzu Sauce
- MC01 Grilled Grain Fed Australian Beef Tenderloin / 170g
- Choose with Red Wine Sauce, Mushroom Cream Sauce or Tomato Herb Sauce
- MC05 Grilled Lamb Chop / 140g
- MC03 Roasted Free Range Chicken / 170g
- Choose with Yuzu Pepper Sauce, Mushroom Cream Sauce or Tomato Herb Sauce
- MC04 Free Range Chicken thighs Teriyaki / 250g

Fishes

- MC11 Pan-Fried Premium Sea Bass in White Butter Sauce / 180g
- MC14 Salmon Teriyaki / 150g
- MC17 Grilled Salmon / 80g x 2pieces
- MC12 Traditional Saikyo-yaki Alaskan Black Cod / 180g
Grilled buttery black cod marinated in miso and sake

Sides

- | | | | |
|------|---|------|----------------------------|
| VG20 | Steamed Bok Choy / 100g | ST21 | Herb Roasted Potato / 200g |
| VG22 | Assorted Steamed Seasonal Vegetables / 300g | ST22 | Mashed Potatoes / 200g |
| VG21 | Assorted Grilled Seasonal Vegetables / 300g | ST32 | Jasmine Rice / 150g |

In additions to above vegetables, your favorites are available.
Please ask our Executive Gourmet representative for your choice and availability.



Curry

- ST43 Thai Chicken Red Curry
- ST42 Thai Seafood Green Curry

Pasta

- ST09 Penne / 200grm
- ST07 Spaghetti / 200grm
- ST12 Tomato Herb Sauce
- ST10 Bolognese Sauce
- ST14 Homemade Vegetarian Lasagna



Sweet Delight Cakes

- DS02 Chocolate Cake
- DS04 Fruit Tart
- DS05 Classic Tiramisu
- DS06 Strawberry Sponge Cake
- DS01 Cheese Cake
- DS10 Petit Fours Mixed Selection / 6 pieces

Cheese and Fruits

- PU01 Premium Cheese Platter
Assortment of soft, medium, hard and blue cheeses served with honey, grape bundles, dried fruits and crackers
- PU06 Fresh Sliced Seasonal Fruit
- PU07 Fresh Selection of Berries
- SN10 Fruit Skewers / 2 skewers per portion

Ice Cream

- DS08 Haagen Dazs / 120ml
- Vanilla | Green Tea | Chocolate | Cookie & Cream | Macadamia | Strawberry



Bento Boxes

- BT05 Wagyu Beef Fillet Steak Bento Box
- BT01 Lobster Tempura Bento Box
- BT02 Pork Ginger Sautee Bento Box
- BT04 Silver Cod Saikyo-yaki Bento Box
- BT06 Vegetable Tempura Bento Box
- BT07 Grilled Eel / Unagi Kabayaki Bento Box

Breakfast

- BT08 Japanese Traditional Breakfast
Grilled Salmon, egg roll, seaweed, pickles, steamed rice and miso soup

Appetizers

- SN06 Edamame – recommend for 2 persons
- SN03 Chicken Yakitori Skewers / 2 skewers per portion
- choose with salt or a light soy sauce

Soup

- SP01 Japanese Miso Soup
Red miso soup with fresh tofu and seaweed



Authentic Rice Bowl

- ST36 **Beef Bowl / Gyu-Don**
Deliciously simmered beef served on top of steam rice
- ST39 **Pork Cutlet Rice Bowl / Katsu-Don**
Bowl of rice topped with a deep-fried pork cutlet, eggs, vegetables and condiments
- ST38 **Grilled Eel Rice Bowl / Unagi Kabayaki-Don**
Fresh water Japanese eel grilled in kayabayaki style
- ST37 **Chicken and Egg Rice Bowl / Oyako-Don**
Traditional Japanese rice bowl topped with sweetly simmered chicken and eggs

Rice, Curry, Sushi, Tempura and Japanese Noodles

- ST31 **Japanese Rice / 150grm**
- ST41 **Japanese Style Curry with Chicken and Fresh Vegetable**
- SH01 **Selection of Sushi**
- SH02 **Selection of Sashimi**
- MC16 **Tempura – 2 prawns and 4 kinds of seasonal vegetables**



Chinese Cuisine

- CC03 Shrimp Congee
- CC02 Chicken Congee
- CC01 Plain Congee
- CC13 Assorted Dim Sum - recommend for 1 person per portion
- SN05 Pork Gyoza Dumplings - 5 pieces per portion
- SN04 Fried Vegetable Spring Rolls - 6 pieces per portion
- CC29 Yangzhou Fried Rice - recommended for 2 persons per portion
- CC36 Shrimp in Chili Sauce - recommended for 2 persons per portion
- CC23 Kung Pao Chicken - recommended for 2 persons per portion
- CC33 Sautéed Shredded Beef with Green Pepper - recommended for 2 persons per portion
- CC22 Stir Fried Vegetable - recommended for 2 persons per portion
- CC27 Stir Fried Seafood Noodles - recommended for 2 persons per portion

Crew Meal Boxes

- CM03 Light Snack Box - included sliced fruit, salad and snacks
- Select from assorted finger sandwiches
- CM01 Lunch / Dinner Box - included appetizer, salad, main dish, dessert, snacks
- Select from meat, fish or vegetarian



To make your life easier

OR01 / OR02	Lemon Slice / Wedge	BV51 / BV52	Fresh Milk 1,0liter / 500ml
OR04 / OR05	Lime Slice / Wedge	BV53	Low Fat Milk / 500ml
OR03 / OR06	Whole Lemon / Lime	BV54	Skim Milk / 500ml
OR10	Orange Slice	BV55	Soya Milk / 1,0liter
OR52	Herb Kit – Chervil, Flat Leaf Parsley, Chive, Basil	BV56	Coffee Cream / 500ml
OR53	Mint / 20grm	OR51	Dry Ice
		OR50	Wet Ice

Toiletries and Equipment

OR17	Toilet Roll	OR20	Paper Towel
OR18	Tissue Box	OR11	Chopsticks
OR15	Glove Box / 100 pieces	OR13 / OR14	Trash bag 90liter / 150liter
OR16	Disposable Wet Towel	OR12	Disposable Cutleries Set

Newspapers

OR21	International New York Times
OR24	Financial Times