

AIRPORT

United Arab Emirates, Ras Al Khaimah

CONTACT

catering@delisky.com
+41 44 586 31 10

ORDER DETAILS

Delivery Date:

Delivery Time (LT):

A/C Registration:

Handling:

Heating Equipment:

Name:

Phone:

Email:

Bulk or ready to serve?

BREAKFAST & BAKERY

BREAD	QTY
Arabic bread, per piece	
Bakery Basket <i>Choice of 3: croissants, bread rolls, danish pastries, muffins. With butter, jam and honey</i>	
Assorted bread rolls, 5 pieces	
Bread roll with buckwheat	
Bread roll with malt	
Bread roll with olives	
Bread roll with papaverous	
Bread roll with sesame	
Bread roll with tomatoes	
Bread roll with walnuts	
Ciabatta roll	
Ciabatta loaf	
Ciabatta loaf with olives	
Bagel	
Bagel with cream cheese	
Baguette loaf	
Croissant	
Croissant with chocolate	
Croissant with ham & mozzarella	
Grissini with parmesan	
Borodinsky Bread	
Grissini with sesame	

PASTRIES	QTY
Blueberry Muffin	
Chocolate muffin	
Croissant	
Croissant with chocolate	
Croissant with ham & mozzarella	
Fruit danish pastry	
Pain au chocolate	

CONDIMENTS	QTY
Individual butter portion	
Individual honey portion	
Individual marmalade portion	
Individual raspberry jam portion	
Individual strawberry jam portion	

YOGHURTS	QTY
Fruit yoghurt	
Natural yoghurt	

CEREALS	QTY
All-bran cereals <i>Served with skim or whole milk</i>	
Bran flakes <i>Served with skim or whole milk</i>	
Coco pops <i>Served with skim or whole milk</i>	
Cornflakes <i>Served with skim or whole milk</i>	
Crunchy nut <i>Served with skim or whole milk</i>	
Frosties <i>Served with skim or whole milk</i>	
Rice crispies <i>Served with skim or whole milk</i>	
Swiss muesli <i>Served with skim or whole milk</i>	
MUESLI & FRUITS	QTY
Seasonal Mixed Fruit Platter	
Bircher museli	
Fresh Fruit Platter	
HOT BREAKFAST	QTY
Build Your Own Omelette - 2 eggs <i>Choose your fillings: cheddar, emmenthal, mozzarella, smoked turkey ham, mushrooms, peppers, tomato, onions, chilli</i>	
Buttermilk Pancakes <i>With fresh berries and maple syrup</i>	
Classic Eggs Benedict <i>Two soft poached eggs on English muffins served with smoked turkey ham, and hollandaise sauce</i>	
Grilled French Toast <i>whole wheat bread dipped in egg whites and crushed Corn Flakes drizzled with maple syrup (low cholesterol)</i>	
US Angus Steak & Egg <i>4 oz. beef tenderloin, sunny side up egg, grilled tomato, sauteed mushrooms</i>	
Hot Oatmeal <i>With raisins and a drizzle of honey</i>	

COLD BREAKFAST SETS	QTY
Arabic Breakfast <i>Rolls, arabic bread, fruit plate, cold mezzeh, fowl medames, juice</i>	
Continental Breakfast <i>Toast, croissants, danish pastries, yogurt, juice, coffe or tea</i>	
Fresh Start Breakfast <i>Breads and bagel, muffin, or toast, fruit plate, choice of cereal, juice, coffee or tea</i>	
Indian Breakfast <i>Paratha, Channa Masala, Fresh fruits, Fresh fruit juices or Lassi</i>	

CREW BREAKFAST	QTY
Hot Crew Breakfast <i>1 omelet or scrambled eggs (with additions like onion, cheese, mushrooms) ** 2 bread rolls, butter and jam ** Yoghurt ** Fruit salad</i>	
Cold Crew Breakfast <i>Cold platter with cold cuts (no pork), cheese and vegetables ** 2 bread rolls, butter and jam ** Yoghurt ** Fruit salad</i>	

HOT BREAKFAST SETS	QTY
Traditional Breakfast <i>Toast, croissants, muffins, choice of eggs, fresh juice</i>	

COLD MEALS

CANAPÉS	QTY
Asparagus mimosa on toast	
Asparagus rolled in bressola on toast with red chilli garnish	
Black pepper cream cheese in tartlette, garnish with a walnut	
Crab meat salad on toast	
Foie gras on rye toast, onion relish	
Grilled vegetables on toast, toasted sesame garnish	
Lobster mango salad with cherry tomato on toast	
Marinated feta cheese on toast garnished with sun dried tomato	
Mozzarella on Hovis toast, garnished with tomato and olive	
Pumpernickel with cream cheese, topped with smoked salmon, mango slice, dill sprig	
Roast beef with gherkin slice on toast and tomato jam	
Roast duck on toast, orange segment, curly parsley garnish	
Seared red tuna on bread, garnished with lemon slice	
Seared red tuna on walnut toast, lemon and sesame seed garnish	
Short crust tartlet filled with pear chutney and goose liver	
Smoke turkey on toast, cucumber and pineapple garnish	
Smoked chicken on toast, asparagus and red pepper garnish	
Smoked chicken with grain mustard on toast mango	
Smoked duck on biscuit, fig chutney and cherry tomato	
Smoked haliput on pumpernickel, dill sprig garnish	
Smoked salmon on rye toast, cream cheese & black olive slice garnish	
SANDWICHES	QTY
Smoked chicken on baguette slice with mango and strawberry garnish <i>open sandwich, 2 pieces per portion</i>	
Roast beef on baguette slice, sour cream, gherkins garnish <i>open sandwich, 2 pieces per portion</i>	
Poached prawns with parsley in marie rose sauce <i>open sandwich, 2 pieces per portion</i>	
Smoked turkey asparagus roll on baguette slice, radish fan garnish <i>open sandwich, 2 pieces per portion</i>	
Asparagus tips on baquette slice, egg mimosa and red pepper slip <i>open sandwich, 2 pieces per portion</i>	
Smoked turkey on baguette slice, Emmenthal cheese with cucumber fan	

<i>open sandwich, 2 pieces per portion</i>	
Roast duck on baguette slice garnish with orange segments <i>open sandwich, 2 pieces per portion</i>	
Egg mayonnaise on baguette slice, radicchio and red pepper strip <i>open sandwich, 2 pieces per portion</i>	
Foie Gras on rye bread slice, garnish with stuffed green olives slices <i>open sandwich, 2 pieces per portion</i>	
Roast beef slice on baguette, asparagus tip garnish <i>open sandwich, 2 pieces per portion</i>	
Mozzarella on baguette slice, tomato and basil sprig garnish <i>open sandwich, 2 pieces per portion</i>	
Lobster and mango salad on Hovios slice, artichoke garnish <i>open sandwich, 2 pieces per portion</i>	
Air dried beef on pumpernickel, grated parmesan garnish <i>open sandwich, 2 pieces per portion</i>	
Smoked salmon with cream cheese on brown bread slice, olive garnish <i>open sandwich, 2 pieces per portion</i>	
Smoked turkey on ciabatta, fig chutney & apricot slice garnish <i>open sandwich, 2 pieces per portion</i>	
Grilled vegetables on ciabatta slice, with basil garnish <i>open sandwich, 2 pieces per portion</i>	
Roast beef with sliced gherkins in brown bread <i>closed sandwich, bread combination can be changed</i>	
Ciabatta tomato & mozzarella with pesto <i>closed sandwich, bread combination can be changed</i>	
Smoked turkey with cucumber in brown bread <i>closed sandwich, bread combination can be changed</i>	
Turkey with mango chutney in brown bread <i>closed sandwich, bread combination can be changed</i>	
Grilled chicken with tomato in white bread <i>closed sandwich, bread combination can be changed</i>	
Tuna mayonnaise in brown bread <i>closed sandwich, bread combination can be changed</i>	
Prawns cocktail in brown bread <i>closed sandwich, bread combination can be changed</i>	
Salmon and cream cheese in wholemeal bread <i>closed sandwich, bread combination can be changed</i>	
Beef pastrami with Dijon mustard in white bread <i>closed sandwich, bread combination can be changed</i>	
Egg mayonnaise with tomato and mustard cress in white bread <i>closed sandwich, bread combination can be changed</i>	
Rye bread stuffed with salmon, parsley sprig garnish <i>closed sandwich, bread combination can be changed</i>	
Emmenthal cheese and tomato in white bread <i>closed sandwich, bread combination can be changed</i>	

Classic Club Sandwich
toasted bread layered with tomato, beef bacon

Grilled Chicken Sandwich
Char grilled chicken with pesto, melted mozzarella and black pepper

Philly Cheese Steak Sandwich
US Angus sirloin steak with cheese, onion and mushrooms on baguette

STARTERS

QTY

Crab cakes with lime tartare sauce
Jumbo lump crab, potato, diced onion, sambal, diced celery, diced red capsicum, lemon juice

Chicken satays with peanut dipping sauce, 6 pieces

Insalata Caprese
Buffalo mozzarella, Roma tomatoes, fresh basil, extra virgin olive oil

SALADS

QTY

Casar Salad with grilled chicken
Romaine, caesar dressing, croutons, shaved parmesan, grilled chicken

Classic Casar Salad
Romaine, caesar dressing, croutons, shaved parmesan

Greek Salad
Romaine, tomato, cucumber, onion, green pepper, black olives, feta, lemon vinaigrette

Mixed Green Salad
Mixed greens, herb vinaigrette

Build Your Own: Choice of lettuce + 2 toppings. Additional topping AED 15
Lettuce: romaine, iceberg, baby spinach, rucola, organic mesclun mix. Toppings: beef bacon, avocado, egg, cucumber, goat cheese, croutons, parmesan, roasted tomatoes, Toppings: beef bacon, avocado, egg, cucumber, goat cheese, croutons, parmesan, roasted tomatoes, anchovies, carrots, cherry tomatoes, onion. Dressings: balsamic vinaigrette, blue cheese, thousand island, yoghurt, caesar, ranch, lemon & herb

Casar Salad with grilled shrimps
Romaine, caesar dressing, croutons, shaved parmesan and grilled shrimps

Insalata Caprese
Buffalo mozzarella, Roma tomatoes, fresh basil, extra virgin olive oil

LEBANESE	QTY
Arabic Bread Basket (Arabic Mezzeh)	
Babaganoush (Arabic Mezzeh) <i>Char grilled eggplant, herbs, pomegranate, lemon juice</i>	
Fattoush (Arabic Mezzeh) <i>Arabic salad with cucumber, tomato, spring onions, pomegranate vinaigrette, pita chips</i>	
Halloumi Cheese (Arabic Mezzeh) <i>Grilled with olive oil and zaatar</i>	
Hummus (Arabic Mezzeh) <i>Chickpea puree, tahina, olive oil</i>	
Labneh (Arabic Mezzeh) <i>Local cream cheese, lemon, olive oil, mint</i>	
Moutabal (Arabic Mezzeh) <i>Char grilled eggplant, tahina, parsley, and garlic</i>	
Vine Leaves (Arabic Mezzeh) <i>Stuffed with rice, parsley, onion, tomato</i>	
Kebbeh (Arabic Mezzeh), 6 pieces	
Cheese Sambousek (Arabic Mezzeh), 6 pieces	
Meat Sambousek (Arabic Mezzeh), 6 pieces	
Cheese Spring Roll (Arabic Mezzeh), 6 pieces	
Spinach Fatayer (Arabic Mezzeh), 6 pieces	

HOT MEALS

SNACKS & STARTERS	QTY
Marriott Burger <i>Grilled 8oz beef burger with Cheddar cheese and beef bacon</i>	
Chicken Quesadilla with guacamole, sour cream and tomato salsa	
Vegetable Quesadilla with guacamole, sour cream and tomato salsa	
Chicken satays with peanut dipping sauce, 6 pieces <i>Thai style marinated chicken strips, peanut dipping sauce</i>	
Crab cakes with lime tartare sauce <i>Jumbo lump crab, potato, diced onion, sambal, diced celery, diced red capsicum, lemon juice</i>	

SOUPS	QTY
Arabic Lentil Soup, per portion	
Cream of Mushroom Soup, per portion	
JW's French Onion Soup, per portion	
Soup of the Day, per portion	
Tomato & Basil Soup, per portion	

MAIN DISHES - MEAT	QTY
Mutton Biryani <i>Tender mutton pieces with basmati rice layered and baked together with fresh herbs, spices, fried cashew nuts and onion</i>	
Australina Grilled Lamb Rack	
U.S. Black Angus Beef Fillet, 07 oz	
U.S. Black Angus Rib Eye, 12 oz	
U.S. Black Angus T-Bone Steak, 16 oz	
Australian Wagyu Beef Fillet, 7 oz	
Australian Wagyu Beef Sirloin 10 oz	
Mixed Arabic Grill <i>Chicken tawouk, lamb kofta, lamb chops, and lamb kebab on Arabic bread</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Grilled Tiger Prawns <i>Oriental marinated tiger prawns with garlic and lemon juice</i>	
Oriental Seafood Mixed Grill <i>Omani lobster, shrimps, calamari, local fish fillet</i>	
Grilled Lobster, 700g raw weight	
Grilled Seabass, 180g	
Organic Salmon, 180g	
Red Snapper, 180g	
Grilled Jumbo Shrimp, 3 pieces	

MAIN DISHES - POULTRY	QTY
Oriental Baby Chicken <i>Grilled chicken marinated in garlic, lemon juice and olive oil</i>	
Chicken Biryani <i>Spiced chicken pieces with basmati rice layered and baked with tomato, fried cashew nuts and onion</i>	
Grilled Chicken Breast	
Chicken Fingers / Tenders with Honey-mustard dip	
MAIN DISHES - VEGETARIAN	QTY
Paneer Makhani <i>Cubed cottage cheese in a creamy tomato sauce</i>	
Saffron Risotto <i>Mascarpone, parmesan crisp</i>	
PASTA & RISOTTO	QTY
Lasagna <i>Bolognese, white sauce, mozzarella, parmesan</i>	
Cannelloni <i>Spinach, ricotta, cream sauce</i>	
Pasta with Tomato & Basil sauce <i>Please choose type of pasta: penne, spaghetti, fusili, tagliatelle. Add up to 2 condiments: Sun-dried tomatoes, olives, mushrooms, roasted peppers, broccoli,</i>	
Pasta with Pesto cream sauce <i>Please choose type of pasta: penne, spaghetti, fusili, tagliatelle. Add up to 2 condiments: Sun-dried tomatoes, olives, mushrooms, roasted peppers, broccoli,</i>	
Pasta with Alfredo sauce <i>Please choose type of pasta: penne, spaghetti, fusili, tagliatelle. Add up to 2 condiments: Sun-dried tomatoes, olives, mushrooms, roasted peppers, broccoli,</i>	
Pasta with Bolognese <i>Please choose type of pasta: penne, spaghetti, fusili, tagliatelle. Add up to 2 condiments: Sun-dried tomatoes, olives, mushrooms, roasted peppers, broccoli,</i>	
Pasta with Carbonara sauce <i>Please choose type of pasta: penne, spaghetti, fusili, tagliatelle. Add up to 2 condiments: Sun-dried tomatoes, olives, mushrooms, roasted peppers, broccoli,</i>	
Saffron Risotto <i>Marscarpone, parmesan crisp</i>	

SIDE DISHES	QTY
Steamed rice	
Mashed potatoes with garlic	
Grilled vegetables	
Steamed Asparagus	
Grilled Asparagus	
LEBANESE	QTY
Paneer Makhani <i>Cubed cottage cheese in a creamy tomato sauce</i>	
SAUCES & MORE	QTY
Dijon Mustard sauce, per portion <i>no charge</i>	
Grain Mustard sauce, per portion <i>no charge</i>	
Mushroom sauce, per portion <i>no charge</i>	
Barbequeue sauce, per portion <i>no charge</i>	
Black Pepper sauce, per portion <i>no charge</i>	
Green Pepper corn sauce, per portion <i>no charge</i>	
CREW MEALS	QTY
Hot Crew Meal tray (Fish) <i>Grilled Salmon, Pan seared Sea Bass Filet or Grilled Red Snapper with garnish ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	
Hot Crew Meal tray (Meat) <i>Grilled Sirloin or Beef, Grilled Australian Lamb Chops, or Grilled Beef Tenderloin with garnish ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	
Hot Crew Meal tray (Chicken) <i>Oven roasted Baby Chicken, Arabic Shish Taook, Grilled Chicken Breast with garnish ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	
Hot Crew Meal tray (Vegetarian) <i>Mushroom Lasagna, Spinach and Ricotta Tortellini in tomato&basil sauce, or Grilled Vegetables and Goat cheese gratin ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	

DESSERTS & FRUIT

DESSERTS	QTY
Tiramisu <i>Signature desert with espresso coffee and mascarpone (non-alcoholic)</i>	
FRUIT	QTY
Seasonal Mixed Fruit Platter	
CAKES & TARTS	QTY
Dark Flourless Chocolate Cake	
JW's New York Cheesecake <i>American classic cheesecake with raspberry sauce</i>	
Chery Crumble Tart <i>With vanilla custard sauce</i>	
Chocolate Mango Cake	
SWEET PASTRY	QTY
Traditional Umm Ali <i>Traditional Middle Eastern treat of puff pastry, nuts, pistachio, raisins, cinnamon and milk (contains nuts)</i>	
Apple Pie	
ICE CREAM	QTY
Haegen-Dazs Ice Cream <i>choose from: Belgian chocolate, vanilla, strawberry, macadamia nut, cookies and cream, dulce de leche (contains nuts) - Please check for availability of dry ice (48 hours notice, additional price)</i>	
CHEESE	QTY
Artisanal Cheese Platter, per person <i>served with grapes and cheese crackers</i>	

BEVERAGES

MINERAL WATER	QTY
Badoit, 330ml	
Badoit, 500ml	
Evian, 330ml	
Evian, 750ml	
Perrier, 500ml	
Perrier, 750ml	

SOFT DRINKS	QTY
7-up, 250ml can	
Diet 7-up, 250ml can	
Energy Drink, 250ml can	
Fanta, 250ml can	
Ginger Ale, 250ml can	
Pepsi-Cola ligh, 250ml can	
Pepsi-Cola, 250ml can	
Soda, 250ml can	
Tonic, 250ml can	

JUICES	QTY
Fresh Carrot juice, 0.5 liter	
Fresh Cucumber juice, 0.5 liter	
Fresh Grapefruit juice, 0.5 liter	
Fresh Grapes juice, 0.5 liter	
Fresh Green apple juice, 0.5 liter	
Fresh Kiwi juice, 0.5 liter	
Fresh Lemon juice, 0.5 liter	
Fresh Melon juice, 0.5 liter	
Fresh Orange juice, 0.5 liter	
Fresh Pineapple juice, 0.5 liter	
Fresh Strawberry juice, 0.5 liter	
Fresh Mango juice, 0.5 liter	
Fresh Tomato juice, 0.5 liter	
Fresh Watermelon juice, 0.5 liter	
Pasturized Fruit juice 0.5 liter <i>Choose from: Apple, tomato, orange, grapefruit, pineapple</i>	
Pasturized Fruit juice, 250ml bottled <i>Choose from: apple, orange, pineapple</i>	

CHAMPAGNE	QTY
Bollinger Grande Annee	
Cuvee Dom Perignon, Moet et Chandon	
Louis Roederer, Brut Premier NV	
Moet et Chandon, Brut Imperial NV	
Moet et Chandon, Rose NV	
Prosecco Rustico, Nino Franco	
Tattinger Prestige Rose Brut NV	
Veuve Clicquot, Brut NV	
Veuve Du Vernay Rose	

HOT BEVERAGES	QTY
Hot water, 1 liter	
Coffee, 1 liter	
WHITE WINE	QTY
Batasiolo Gavi - Piedmont <i>Italy</i>	
Chablis 1er cru Vaudevay, Domaine Laroche <i>France</i>	
Chablis, Domaine William Fevre <i>France</i>	
Chardonnay ESSER, California <i>USA</i>	
Chardonnay Santa Christina, Zenato <i>Italy</i>	
Chardonnay, Diamond Label, Rosemount <i>Australia</i>	
Chardonnay, Founders Estate, Beringer <i>USA</i>	
Chardonnay, Oyster Bay, Delegat's - Marlborough <i>New Zealand</i>	
Chenin Blanc, Morgenhof <i>South Africa</i>	
Pinot Grigio Sanct Valentin, ST. Michael Eppan <i>Italy</i>	
Pinot Grigio, Smoking Loon - California <i>USA</i>	
Pouilly-Fuisse 'Les Pierres Blanches', Cave De Lugny <i>France</i>	
Riesling Chateau St. Michelle - Columbia Vally <i>USA</i>	
Sauvignon Blanc , Cloudy Bay, Marlborough <i>New Zealand</i>	
Sauvignon Blanc Expression, Villard <i>Chile</i>	
Sauvignon Blanc, Diamond Label, Rosemount <i>Australia</i>	
Sauvignon Blanc, Fairview - Paarl <i>South Africa</i>	
Sauvignon Blanc, Founders estate, Beringer <i>USA</i>	
Sauvignon Blanc, Private Bin , Villa Maria <i>New Zealand</i>	

Semillion Chardonnay, Peter Lehmann - Barossa Valley
Australia

Semillion Chardonnay, Rawson's Retreat, Penfolds
Australia

Viognier limited edition, Montgras - Colchagua Valley
Chile

ROSÉ WINE

QTY

Mateus Rose - Dao

Tavel, Guigal

RED WINE

QTY

Alexis, Swanson Winery - Oakville, Napa
USA

Argentina

Beaujolais -Villages Louis Jadot
France

Brunello Di Montalcino Annata, Villa Poggio Salvi, Biondi Santi
Italy

Cabernet Sauvignon , Cuvee Alexandre, Lapostolle
Chile

Cabernet Sauvignon ESSER
USA

Cabernet Sauvignon Mentor, Peter Lehmann
Australia

Cabernet Sauvignon Peter Lehmann - Barossa Valley
Australia

Cabernet Sauvignon Torres Santa Digna
Chile

Cabernet Sauvignon, Bin 444 Wyndham Estate - Hunter Valley
Australia

Cabernet Sauvignon, Bin 45 Lindemans
Australia

Cabernet Sauvignon, Catena
Argentina

Cabernet Sauvignon, Diamond label, Rosemount
Australia

Cabernet Sauvignon, Expression, Villard
Chile

Cabernet Sauvignon, Founders Estate, Beringer
USA

Cabernet Sauvignon, Villa Chiopris <i>Italy</i>	
Chateaneuf du Pape, Clos de l' Oratoire <i>France</i>	
Chateau Cheval Blanc - Saint-Emilion - Bordeaux - France - 2002	
Chateau D Arzac, Margaux <i>France</i>	
Chateau les Forts de Latour - Pauillac - Bordeaux - France - 1998	
Chateau Palmer - Margaux - Bordeaux - France - 1996	
Cotes De Beaune Rouge, Domaine, Joseph Drouhin <i>France</i>	
Dominus Estate - Napa Valley - USA - 1996	
Ernie Els, Stellenbosch <i>South Africa</i>	
Escudo Rojo, Baron Philippe de Rothschild - Maipo Valley <i>Chile</i>	
Goats do Roam, Charles Back, Fairview - Paarl <i>South Africa</i>	
Gran Coronas , Torres <i>Spain</i>	
Heitz Cellars Cabernet Sauvignon - Martha's Vineyard - Napa Valley - USA - 1997	
Hermitage - La Chapelle - Rhone Valley - France - 2004	
Kadette, Kanonkop, Stellenbosch <i>South Africa</i>	
Malbec Ultra, Kaiken, Montes <i>Argentina</i>	
Malbec, Finca Flichman <i>Argentina</i>	
Merlot Chateau Ste Michelle Columbia Valley <i>USA</i>	
Merlot ESSER - California <i>USA</i>	
Merlot, Casa Lapostolle <i>Chile</i>	
Merlot, Founders Estate, Beringer <i>USA</i>	
Merlot, Montes Alpha <i>Chile</i>	
Merlot, Oyster Bay, Delegat's - Hawkes Bay <i>New Zealand</i>	
Mouton Cadet Reserve St.Emilion, Baron Philippe de Rothschild <i>France</i>	

Opus One- Napa Valley - USA - 2003	
Ornellaia, Tenuta Dell'ornellaia, Bolgheri - Italy - 2005	
Pinot Noir , Wild Rock, Cupid's Arrow, Central Otago <i>New Zealand</i>	
Pinot Noir Private selection, Robert Mondavi <i>USA</i>	
Pinot Noir, Cellar Selection, Villa Maria <i>New Zealand</i>	
Pinotage, Charles Back, Fairview- Paarl <i>South Africa</i>	
Rioja Crianza, Lbericos <i>Spain</i>	
Rioja Crianza, Navajas <i>Spain</i>	
Riserva Ducale Chianti Classico Riserva, Ruffino <i>Italy</i>	
Shiraz Cabernet, Rawson's Retreat Penfolds <i>Australia</i>	
Shiraz Clancy's, Peter Lehmann <i>Australia</i>	
Shiraz Show Reserve, Rosemount Estate <i>Australia</i>	
Shiraz, Hardy's Nottage Hill <i>Australia</i>	
Syrah, Smoking Loon <i>USA</i>	
Syrah, Stonehedge, California <i>USA</i>	
Villa Antinori Rosso, Antinori - Tuscany <i>Italy</i>	
Zinfandel ESSER <i>USA</i>	
Zinfandel, Clear Lake, Beringer <i>USA</i>	
DESSERT WINE	QTY
Ice Wine, Vidal, Niagara <i>Canada</i>	
Torres, Floralis, Moscatel d'Oro <i>Spain</i>	

NON-FOOD

ICE	QTY
Dry ice, 1kg <i>Subject to availability</i>	
Wet Ice, 1 kg <i>free of charge</i>	

NEWSPAPERS & MAGAZINES	QTY
Children's magazines <i>All types available on request</i>	
Local English magazines <i>All types available on request</i>	
Local English newspapers <i>All types available on request</i>	

FLOWERS	QTY
Flowers <i>Choose from: Roses, Lillies, Gerbera, Orchid - per stem</i>	
Small flower arrangement in glass bowl	