



SKYCATERING MONGOLIA

VIP INFLIGHT CATERING MENU





VIP INFLIGHT CATERING

SKY CATERING

Introduction

Skycatering LLC was established in 2009 and has since become a trusted in-flight catering provider with long-term cooperation agreements with domestic airlines. As an Airline Catering Association (ACA) member, we are committed to delivering safe and reliable services that comply with international airline catering regulations through advanced techniques and technology.

In January 2021, we relocated to a new facility at Chinggis Khaan International Airport and introduced a new management team with over 10 years of industry experience to enhance and expand our services.

Skycatering Mongolia is a premier inflight catering provider, delivering exceptional culinary services to both commercial airlines and VIP flights. Our expertise in handling high-profile events ensures that every meal meets the highest standards of quality, taste, and presentation.

We take pride in having catered to distinguished guests, including world leaders. In August 2023, we provided inflight catering for the **Rome Pope** on a **Boeing 777** with **280 passengers**. In February 2024, we served the **German President** aboard an **Airbus A350** carrying 216 passengers. Most recently, in October 2024, we catered for the **Vietnamese President** on a **Boeing 787-900** with **184 passengers**.

With a commitment to excellence, Skycatering Mongolia continues to set new benchmarks in inflight dining, ensuring a seamless and luxurious experience for every guest.



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SANDWICHES

BAGUETTES SANDWICH

Chicken or Beef, tomatoes, cucumber, cocktail sauce, lettuce, red onion slice

18 \$

BURRITO WRAPS

Chicken or Beef, tomatoes, cucumber, cocktail sauce, lettuce, red onion slice, tortilla

18 \$

BREAKFAST

PANCAKES

Maple syrup, mint leaves, butter, fresh berries

28 \$

COMFORT BREAKFAST

Two eggs any style, hash brown herbed cherry tomato with smoked salmon or ham or pork, two type sausages

32 \$

EGG WHITE HERBS OMELET

Vine tomato & baguette

28 \$

CONTINENTAL BREAKFAST TRAY

Choice of freshly juice orange or Grapefruit, Watermelon, Pink Lady Apple, Carrots Basket of Bread Rolls with Butter, Local Honey, Jam, Cereals Served with Full Fat milk, Skimmed Milk or Soya Milk, Choice of Cereals: Corn flakes, All Bran, Raisin Bran Chia Seed granola Yogurt with Berries Sliced Fruit

42 \$

MONGOLIAN BREAKFAST TRAY

Barley flour with ghee toasted pine nut ball choice of Local: Milk or Yogurt clotted cream with Mongolian fried Dough, Lamb Dumpling 6 piece tzatziki sauce fruit slice

42 \$

ENGLISH BREAKFAST

Eggs , hash brown herbed, tomato, bacon, pork sausages, baked beans, toast bread

35 \$

FRUIT SLICED

Watermelon, Pineapple, Melon, Berries and mint leaves

20 \$

COLD APPETIZERS

ANTIPASTO /3 skewers per pax/

Fresh mozzarella, olive, prosciutto cherry tomatoes, basil, artichoke

28 \$

BEEF TONGUE PLUM CHUTNEY MICRO LEAVES

Slow-cooked beef tongue, plam, micro herbs

28 \$



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SALADS

SMOKED SALMON SALAD 26 \$

LANGOUSTINE SEABUCKTHORN SALAD
*Fresh leaves with cold-pressed sea buckthorn oil dressing
with langoustine (Fusion National dish)* 28 \$

CAESAR SALAD 25 \$
*Chicken breast, olives, anchovies, pecorino romano,
cucumber, fresh leaves*

CAPRESE SALAD 25 \$
Fresh mozzarella, tomatoes, fresh basil, balsamic, olive oil

SOUP

PUMPKIN SOUP /1 Litre/ 60 \$
Pumpkin, half and half, croutons

CREAMY MUSHROOM SOUP /1 Litre/ 60 \$
Shiitake mushroom, half and half, croutons

MONGOLIAN MINESTRONE SOUP /1 Litre/ 25 \$
Beef, Mongolian mixed roots, tomatoes, mixed herbs

PASTA

RISOTTO SEA FOOD 40 \$
Arborio, pecorino Romania, mini clams, salmon, shrimp, mussels

KHALGAI PASTA 40 \$
Nettle pesto, pecorino romano, tagliatelle

UDON NOODLES WITH FRIED TOFU /Vegetarians/ 40 \$
Carrot, red pepper, udon noodles, tofu

CHICKEN ALFREDO PASTA 40 \$

AGLIO OLIO 40 \$
Olives, pesto, spaghetti



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MAIN COURSES

GRILLED SALMON FILLET <i>Salmon fillet, mashed potatoes, steamed vegetables (asparagus, zucchini ,broccoli carrot), hollandaise</i>	60 \$
GRILLED BEEF TENDERLOIN STEAK <i>Beef tenderloin, mashed potatoes, steamed vegetables (asparagus, zucchini ,broccoli carrot), demi glass</i>	60 \$
FRIED OR STEAMED LAMB DUMPLING <i>Lamb, seasonal herb pesto</i>	45 \$
BEEF KHUUSHUUR <i>Beef, onion, chives, steamed vegetables (cherry tomatoes, broccoli, carrot)</i>	45 \$
TOLGOI TERRINE <i>Lamb head, Terrine with roasted grape salsa, lingonberry sauce</i>	48 \$
GRILLED CHICKEN BREAST <i>Chicken breast, fried rice,steamed vegetables (asparagus, zucchini ,broccoli carrot), creamy sauce</i>	40 \$

SIDE & VEGGIES

GRILLED VEGETABLES /250g/	8 \$
MASHED POTATOES /250g/	8 \$
ROSTI POTATEOS /250g/	8 \$
STEAMED BASMATI RICE /250g/	12 \$
GRILLED GREEN ASPARAGUS /250g/	12 \$

BREAD

BREAD ROLLS /Mix 3 mini breads/	7 \$
BAGUETTE	7 \$
CROISSANT	7 \$



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PLATTER

CHEESE PLATTER <i>/Ideal for 4 people/</i>	100 \$
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DESSERTS

URUM MOUSSE <i>/national dessert/ Cow Milk</i>	25 \$
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KHOORMOG TIRAMISU <i>/national dessert/ Camel milk, chocolate</i>	25 \$
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CHEESECAKE	20 \$
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CHOCOLATE CAKE	18 \$
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MACARONS SELECTION	20 \$
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DRINKS

ORANGE JUICE <i>/1 Litre/</i>	35 \$
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APPLE JUICE <i>/1 Litre/</i>	35 \$
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SOFT DRINKS <i>/330ml/</i>	5 \$
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SAN PELLEGRINO <i>/250ml/</i>	8 \$
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ACQUA PANNA <i>/250ml/</i>	8 \$
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EKOS WATER <i>/500ml/</i>	5 \$
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MILK <i>/1 Litre/</i>	15 \$
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Supplies & Miscellaneous

FLOWERS

ON REQUEST

OTHER SUPPLIES

ON REQUEST

HOT TOWELS

ON REQUEST

CLEANING SERVICES (*Linens, Towels, Trolleys, Ovens, etc.*)

Prices for cleaning services will be discussed and negotiated based on the items and scope of work.

Delivery and policy

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|----------------------------------------------|------------|
| • Chinggis Khaan International Airport (UBN) | 50 \$ |
| • Regional Airport deliveries | ON REQUEST |
| • High Loader truck for landing (UBN) | 400 \$ |
| • High Loader truck for boarding (UBN) | 400 \$ |

Cancellation policy / last minute fee

- Orders canceled 72 hours or more before delivery will not incur any charges

- Last-Minute Cancellation:

Cancellation made less than 24 hours before delivery will be charged 50% of the total order value.

Cancellation made less than 6 hours before delivery will be charged 100% of the total order value.

- Last-Minute Orders:

Orders placed less than 5 hours before delivery may be subject to an additional 35% surcharge, depending in availability.