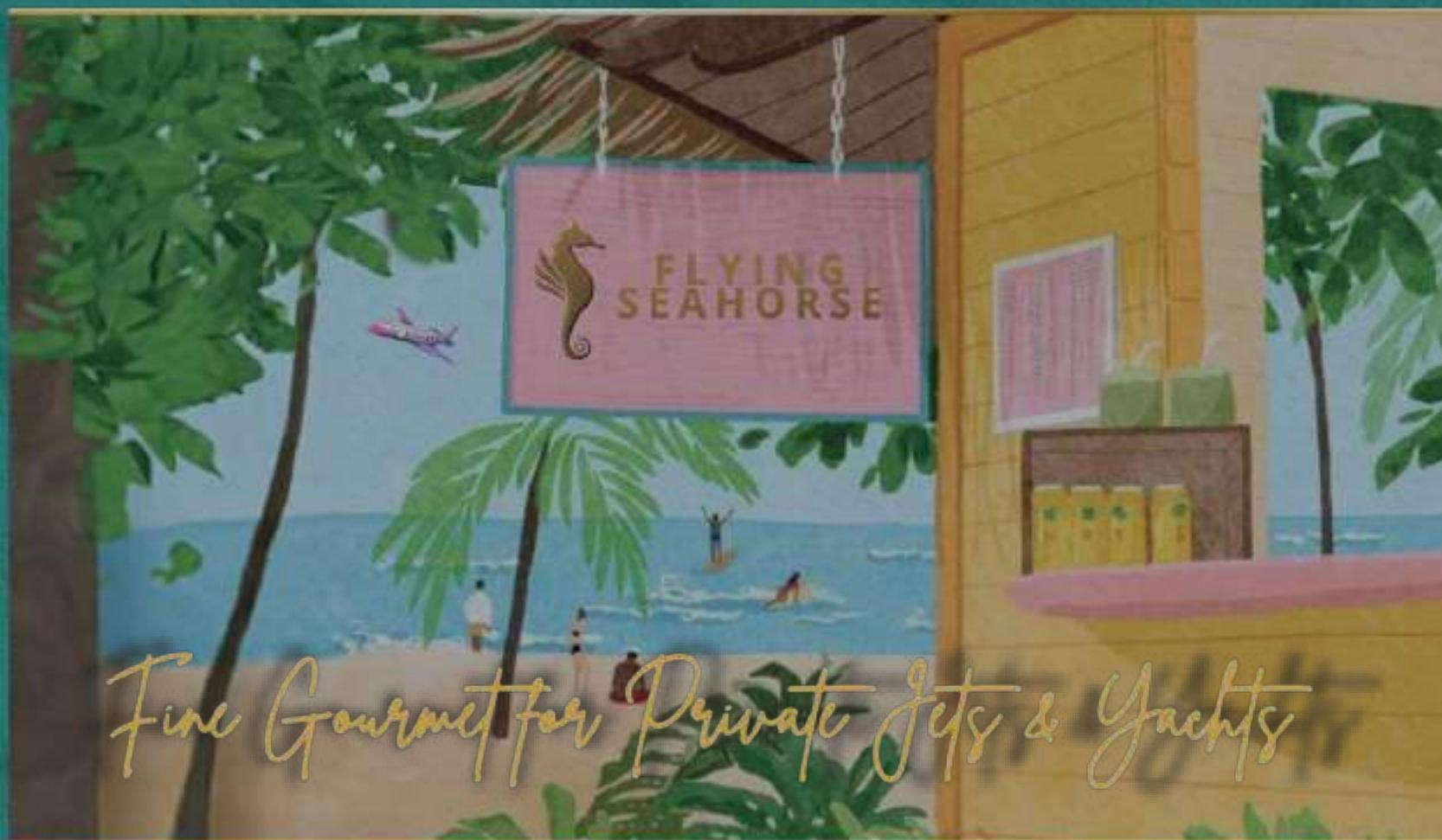


FLYING SEAHORSE



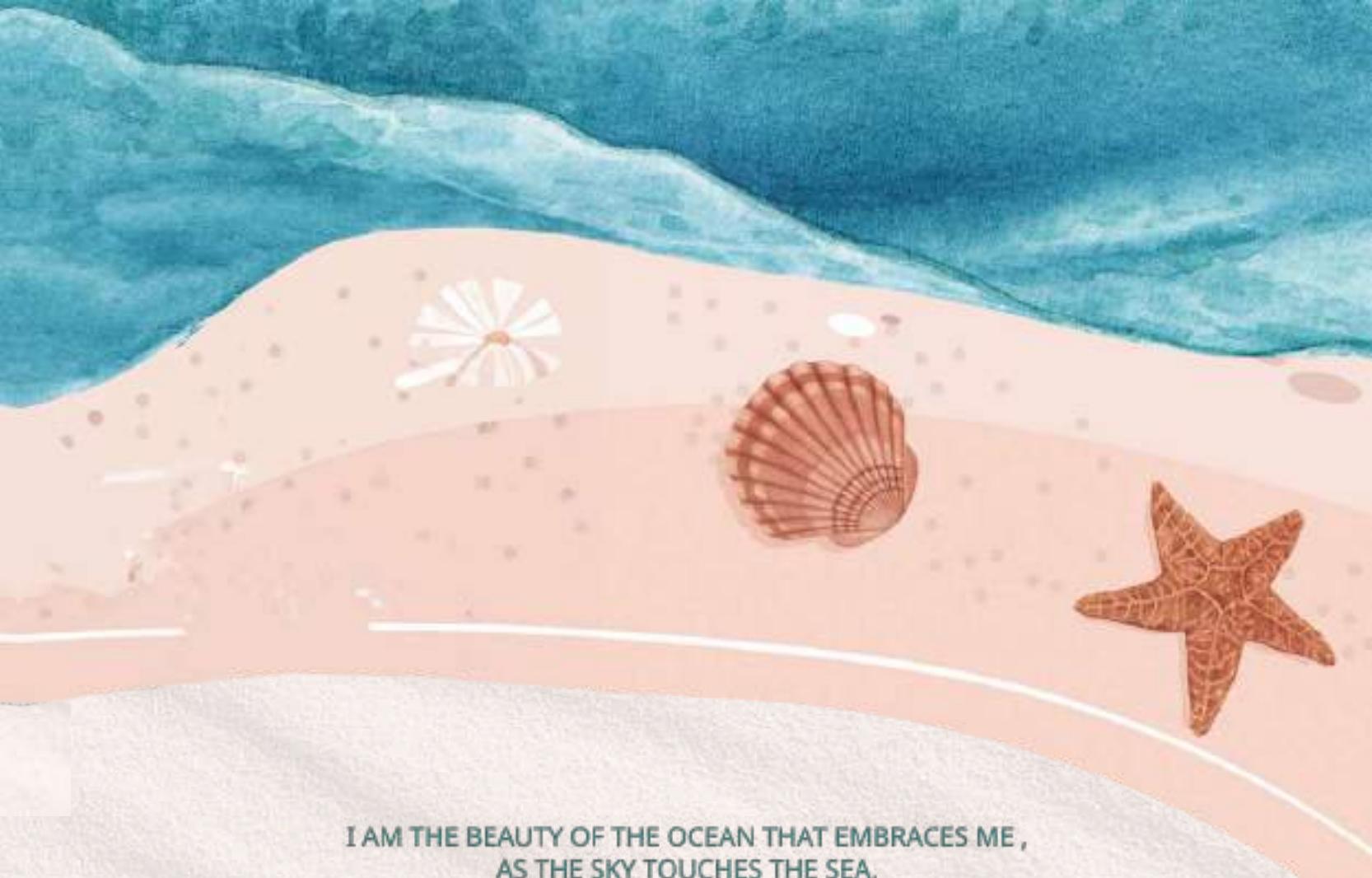
Fine Gourmet for Private Jets & Yachts

PARIS | FRANCE
SINT MAARTEN
SAINT BARTHELEMY
NASSAU | BAHAMAS



Check out
Our
Menu





I AM THE BEAUTY OF THE OCEAN THAT EMBRACES ME ,
AS THE SKY TOUCHES THE SEA.

FROM THE SURFACE TO THE MISTY DEPTH BENEATH IT.
THERE IS NONE LIKE ME.

I WAS MADE BEAUTIFUL : I WAS MADE MAGNIFICENT.
SO COMPLETE IS MY MOTION THROUGH THE WAVES.

I SURROUND MYSELF WITH THE BEAUTY OF THE FLORAL CORAL.
MY BEAUTY IS LIKE A PRIZED JEWEL, IN A KING'S CROWN.

WHEN I DANCE THE OCEAN SINGS. IT'S ALL A THING YOU MUST SEE
EVEN IN THE SERENITY OF SILENCE. IT IS A THING TO BEHOLD.

I AM THE HORSE OF THE SEA : I AM ITS HEART
I AM THE FLYING SEAHORSE.



Quality Assurance:

At FlyingSeahorse, quality is not just a promise—it's our passion. We meticulously select the finest ingredients and craft each dish with precision and care. From gourmet entrees to decadent desserts, every item on our menu is a testament to our dedication to excellence. Our clients expect nothing but the best, and we deliver it with every bite.



Luxurious Dining Experience

FlyingSeahorse offers more than just food—we deliver a luxurious dining experience above the clouds. Whether it's a gourmet breakfast at sunrise or a lavish dinner under the stars, our culinary creations elevate the journey for VIP clients. With our commitment to quality, convenience, and sophistication, FlyingSeahorse sets the standard for private aviation catering worldwide.



Unparalleled Service



At FlyingSeahorse, our dedication to service is as exceptional as our cuisine. From the moment an order is placed to the final delivery on board, our team ensures a seamless and unforgettable experience for every client. We understand the importance of attention to detail and personalized service, which is why corporate flight attendants trust us to exceed the expectations of their most discerning passengers.



HSH PRINCESS OF SEBORGA
NINA MENEGATTO

HSH PRINCESS OF SEBORGA NINA MENEGATTO



*Love at first flight !
It was an incredible culinary journey
above the sky.
Your presentation speaks elegance
and it's simply delicious.*



Client Feedback

They're already convinced - you will be too

SOFIA



*Good Morning from Paris
Just a quick note to thank you for the TOP
catering ! I received several very positive
comments about quality, taste and
presentation.
Always such a pleasure to work
with you ! I hope to be in TNCM again soon !*



AMANDA



*The Catering for my guests was wonderful
and thoroughly
enjoyed ! Additionally, thank you so much for
the gift items
included ! The Agenda is absolute gorgeous
and I'm excited to use it.*

ISABEL



Everything was absolutely wonderfully prepared, tasted great and looked gorgeous! The mini croissants were perfect. The golden smoked salmon beautifully done.



OLIVIA



I LOVE YOU!
This is so lovely, I am beyond happy. You guys are truly the best! Thank You



AMANDA



Your attention to detail in delivering your catering order is truly commendable. Your thoughtful touch is deeply appreciated as a corporate flight attendant.
Well done. Rest well.



ELIZABETH



Everything was amazing, dishes taste and portions were generous. I will definitely recommend your service to my fellow CFA. It was a pleasure working with you. The gifts were really nice!

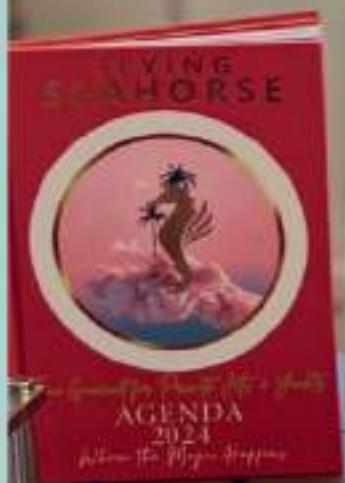


HANNAH



The Catering was SUPER !! They all loved it and even asked for double portions! Also the poached eggs were fantastic! Thank again for all your help and dedication! And...of course... the gift I found for me made me smile!
Hope we can work together many many more times.





Our Menu Highlights

BREAKFAST

STARTERS

CANAPES & SANDWICHES

CREATIVE TRAYS

MAINS

HEALTHY FOOD

DRINKS

DESSERTS

B

BREAKFAST



Cornflakes

Oatmeal

Assorted Cornflakes

Homemade Bircher Muesli (Including Berries)

Porridge (Hot Milk or Water)

Viennoiserie & Danish

Pain au chocolat

Croissant

Pain aux Raisins

American Pancakes

French Pancakes

Belgian Waffles

(with sugar, maple syrup, chocolate, strawberries, chantilly)

Muffin



A vibrant, artistic photograph of a breakfast dish. In the foreground, there's a serving of bright green, steamed broccoli florets. Behind the broccoli, a soft-boiled egg is nestled in a bed of fluffy, white scrambled eggs. The dish is garnished with a variety of colorful flowers, including a prominent yellow and purple pansy. The background is a warm, golden-yellow color, creating a cozy and appetizing atmosphere.

Satty Breakfast

Scrambled Eggs

Sunny Side up

Poached

White or Plain Omelet

Soft or Hard boiled Egg

Eggs Royale

Smoked salmon, hollandaise sauce
On French Toast (Truffle or Caviar).

Smoked Salmon

Hollandaise sauce on French Toast (Truffle or Caviar).

Grilled Mushrooms

Bacon

Grilled Tomatoes

Grilled Sausages

Baked Beans (with or without sauge)

Hashbrowns

Roasted Potatoes

Dairy

Individual butter (salted or plain)

Plain Yoghurt

Fruit Yoghurt

Cottage Cheese

Chia Yoghurt with Coconut



S

TARTERS



Gastronomic Starters

Foie Gras (plain or truffle)

Either plain or with truffles, an enticing treat served with mango and cherry chutney and your choice of toast.

Red Mahi Mahi Tartare

Lime, mango, passionfruit, seasonal vegetables.

Scallop Carpaccio

The perfect appetizer, tender and sweet, enhanced by Yuzu sauce, pink pepper, lemon zest, wakame and side salad.

Tuna Tataki

Lightly seared, lime, mix of pickle veggies, lemon, olive oil.



Salads

Cobb Salad (Chicken/Shrimp)

A very full programme starring avocado, cheddar or blue cheese, cucumber, tomatoes, egg, bacon, tarragon dressing.

Greek

High in character and taste with tomatoes, pepper, cucumber, feta cheese, red onions, olives, oregano, balsamic dressing.

Caesar (Chicken/Shrimp)

Very distinctive and a great favourite, composed of Romaine lettuce, cherry tomatoes, anchovy, egg, shards of Parmesan, croutons, Caesar sauce.

Superfood

Ultra-nutritious and healthy, thanks to quinoa, pomegranate, chives, mango, avocado, cucumber, tomatoes, chia seeds, pumpkin seeds and lemon vinaigrette.

Seafood

An all-time great, for dedicated fans of lobster, scallops, prawns, octopus with mixed salad (Grilled).

Caprese

An eye-catching salad unfurling Italian flair with different coloured tomatoes, pine nuts, chives, olives, burratina, basil and pesto.

Niçoise

Tomatoes, olives, anchovy, eggs, peppers, spring salad, tuna, cucumber, radish, celery, basilic & olive oil.

King Crab Salad

Colourful and enticing this salad honours King crab, Granny Smiths apples & cucumber.

C

ANAPES & SANDWICHES

S



Canapés

Cold Canapés

Chef's Selection

Hot Canapés

Chef's Selection

Canapé Caviar

Beluga / Oscietra

The background of the image is a high-resolution, abstract marbled pattern in shades of blue, white, and dark navy. The design features swirling, organic shapes that resemble liquid or ice, with lighter blue and white areas creating a sense of depth and texture. A small, bright yellow star-like spark is visible in the bottom left corner.

THE ONLY

CAVIAR

Our Caviar Collection

Our caviar is sourced from the finest sturgeons farmed to exceptional standards in Italy. United by passion, commitment to excellence, and sustainability, we provide a unique caviar experience that redefines the standards of this delicacy, offering varieties like Oscietra, White Sturgeon, and the rare Albino Caviar.

The collection embodies the pinnacle of caviar craftsmanship, presenting an exquisite selection that includes Beluga, Siberian Sturgeon, and more. Each type is carefully sourced and curated to provide a unique and unforgettable tasting experience.

Discover More
theonlycaviar.com



Sandwiches

Gourmet

Small crispy bread (specify your own favourites).

Open

Deli style toppings on a slice of gourmet bread.

Cocktail

Bite sized triangles on an assortment of breads.

Club

Toasted triple decker with chicken, ham or lobster, emmental cheese, egg, tomatoes & salad.

Wrap (Soft tortillas)

Baguette

Triangle

Finger



C

CREATIVE TRAYS



Creative Trays

Smoked Salmon Platter

Richly accompanied by cream cheese, blinis, capers, shallots & lemon wedges.

Sliced Meat Platter

Simple cold cuts or cold meat served with garnish.

Cheese Platter

The Chef's Selection of the finest French cheeses.

Seafood Platter

Whole lobster accompanied by a seasonal selection of seafood.

Raw Vegetable Platter

Back to basics in praise of nature, with a choice of dips.



M

AINS



Seafood

Fresh lobster 1kg

Grilled or oven-baked as you prefer, made even tastier with garlic and herb butter.

Lobster Tail

For connoisseurs, served on vegetable tartare with citrus, fruit, rum and ginger sauce.

King Prawns

Juicy and finger-licking good, a classic that never fails to please.

Scallops

Bite-size delicacies brimming with flavour.

Fish

Red snapper miso

Served with miso sauce and a choice of side dishes.

Salmon Fillet

Either grilled, steamed or en «Papillotte».

Fillet of Tuna

Mahi Mahi papillote in Champagne sauce

Gastronomic Fish

Flambéed Gambas

A sight for sore eyes, served with rum and passionfruit sauce, coriander lime rice.

Royal Octopus

Sautéed in Asian sauce with herbs, served with vegetables wok.

Fillet of Red Snapper

Served with black rice and fresh Colombo sauce.

St. Barth's Lobster

Lobster cooked or grilled with Caribbean spices. Jasmine rice & sautée bok choy

Oven-baked Seabass

With grilled asparagus and mushrooms, Romanesco sauce and pine nuts.

Tartars

Beef Tartare

Black olives , dried tomatoes, capers, pine nuts & olive oil (spicy or without extra spices)

Mahi Mahi

Marinated in coconut and lime broth, tobico roe red onions, coriander, cherry tomatoes.

Tuna Tartare

Accompanied by spring onions, shallots, mango and avocado, yuzu vinaigrette.

Octopus

Garlic, tomato tartare, basil, olive-oil, burrata cheese & dried olives.

Vegetable Tartar

Tomatoes, olives, anchovy, eggs, peppers, spring salad, cucumber, radish, celery, basilic & olive oil with or without tuna.

Meats

Fillet of Beef

A perennial choice, accompanied by your choice of side dish.

Classic Hamburger

A no-brainer for unrepentant fans of meat, with veggies, toasted brioche bread, pickles, salad, tomatoes, sauce of your choice.

Cheeseburger

Delicious meat and a double layer of Cheddar cheese in toasted bread with pickles and a sauce of your choice.

Beef Rossini

Also known as Tournedos Rossini, paired with «foie gras» (& truffle sauce upon request).





Wagyu Beef

Fillet, prime rib or tenderloin of beef, with your choice of chimichurri, truffle or peppercorn sauce, and side dishes.

Golden Steak

Dubaï Style «Choose your meat»..

Royal Burger

Irresistible Black Angus steak with «foie gras», truffle and Cheddar sauce, homemade fries.

Beef Fillet

Marinated in Rum with Coriander. For the discerning, a speciality served with smoked carrot mash and grilled mushrooms.

Beef Stroganoff

A flavoursome and ever-popular dish comprised of sautéed beef in a broth sauce with mustard.

Skewers

Veal, chicken or lamb in barbecue style Tasty and rewarding, a classic that has stood the test of time.

CHICKEN

Creole Chicken Columbo

Brimming with Caribbean flavour.

Baby Chicken

Carefully grilled and delicately served with baby rainbow potatoes.

Chicken Suprême

Served with its traditional rich cream sauce, along with your favourites.

Chicken Tenders

Crispy, chicken nuggets served with tasty dips, an American classic.

Chicken Skewers

Presented in barbecue style.

Chicken Stew with green curry

An uplifting dish for aficionados of chicken curry in Thai style.

VEAL

Veal Chop

Marinated in Zaatar spice composed of savory dried herbs, nutty & slightly tangy.





LAMB

Rack of Lamb

Traditional roasted lamb for fans of classicism.

Lamb Chops

Served in a crust of herbs.

Lamb Skewers

A national dish in Indonesia, with marinated and skewered lamb in satay sauce.

DUCK

Fillet of Duck

Glazed in passionfruit honey, carefully marinated with delicious spices accompanied by green peas, snow peas and sweet mashed potato.

Pasta & Risotto

RISOTTO

Truffle Risotto

Saffron Risotto with graffiti cauliflower.

Lobster Risotto

A favourite choice featuring lobster tail

Champagne & Strawberry Risotto

Asparagus Risotto

PASTA

Lobster with bisque and lobster tail

Seafood such as clams or your particular preference

Truffle and Burrata with truffle sauce

Pesto with tasty homemade herbal pesto

Tomato & Basil

Carbonara for unrepentant fans of classic pasta

Mac & Cheese for Happy Kids



Soups

Lobster Bisque

Chicken Noodle Soup

Butternut Squash

Tomato

Green Asparagus Soup

Miso

Tom Kha Kai

Sides

Corn BBQ
Cajun spices

Jasmin Rice

Black Rice

Brown Rice

Coriander Lime Rice

Safran Rice

Mixed Green Salad

Fresh Spinach





Asparagus
Steamed / Grilled.

Mashed potatoes
Plain / Truffle.

Rainbow Baby potatoes
Steamed / Grilled.
Mashed Sweet potatoes
Flavoured with orange & ginger.

Vegetables
Steamed / Grilled.

9H

HEALTHY FOOD



Vegetarian & Vegan

Vegetarian Lasagna

Lentil Dahl

Coral lentils, coconut milk, tomatoes, spices, onions, coriander, ginger, tofu.

Vegetarian veggies curry

Veggies, coconut curry sauce, grilled tofu, herbs.

Vegetarian Bruschetta

Rustic toasted bread, tomatoes, avocado, mushrooms, cheese.

Rice Salad

Corn, black beans, tomatoes, cucumber, cilantro, garlic, sesame vinaigrette.

Poke Bowl

Cucumber, fruits, edamame, rice, radish, tartare, mangue, & ananas, yuzu vinaigrette, cherry tomatoes.



Vegetarian & Vegan

Crispy vegetable wok

with Thai spice, coriander & peanuts with beetroot falafels.

Mint & Green Peas Gaspacho

Served with side Salad & bread toasts.

Quesadillas

Stuffed with rice, veggie cheese.



D

RINKS



Juices & Smoothies

Apple
Mango
Pineapple
Carrot
Orange
Strawberry
Grapefruit

*1 Liter

Apple & raspberry
Banana, apple & raspberry
Carrot & orange
Kale, cucumber & green Apple

*1 Liter



D

ESSERTS



Desserts

Cheesecake

A classic made even more irresistible thanks to seasonal fruit fillings.

Lemon Tart

It's up to you, either plain or with a swirl of meringue.

Crème Brûlée

Smooth and tempting, delicately flavoured with vanilla & coconut.

Classic Tiramisu

For unrepentant devotees, spiked with an exotic hint of Ethiopian coffee.

Caribbean Tiramisu

Local variation to tweak a much-loved theme.

Strawberry Mousse

Sheer temptation, served with a white chocolate, mint & red berries coulis.



Fruits

Fruit Platter

Ultra-fresh and inspiring, the choice is all yours!

Fruit Skewers

A dainty presentation of real treasures signed Mother nature.

Fruit dipped in Chocolate

An irresistible combination for those with a sweet tooth.

Fruit Salad

A traditional choice with no regrets.



Verrine



Chia Pudding

A treat for the eyes and tastebuds, with lots of protein.

Chocolate Mousse

Authentic, gourmand, airy.

Mango & Coconut Mousse

An excellent combination of mouthwatering tastes.

Coconut Panacotta

Tasty, smooth and delicious.

Vanilla Panacotta

Sheer bliss. Who can say more ?

Get in touch with us at invest@dayholi.com



Contact



Pitch Deck

RESERVE YOUR PIECE OF CAKE...

at an Austrian VR startup with patented technology
having several use cases



C

ONCIERGE

AGENDA
2024



Concierge

**We can source specific products
& we can deliver to your Aircraft.**

Flower Arrangements

Personalized Shopping

Laundry & Dishes





Selling Terms & Conditions

1. CATERING ORDERS

All orders imply the total and clear acceptance by the client of these general terms and conditions, and general terms and conditions of sale. Each catering order is considered confirmed as soon as Flying Seahorse has sent a written confirmation to the client by email or via the FBO.

2. PRICES

Our prices are exclusive of VAT (Value Added Tax) & possible late minute fees or waiting fees.

3. DELIVERY FEES

Our delivery and loading fees depend on the airport and the delivery times or days (Holidays / Sundays) requested. Please consult us for more details. Any order placed less than 9 hours before the delivery time will be charged an extra 50% of the total order value, these fees are last minute fees. Waiting Fees can apply.

4. COURIER COSTS

Specific requests may sometimes require the use of an express courier service. This service will be charged between €89 and €169 per hour, depending on the day (weekdays, weekends, holidays) with a minimum of one hour. Each additional hour or less additional time will be charged as a full hour.

5. ORDER CHANGES

For any changes to a confirmed catering order (additions or deletions to an existing order) must be notified at least twenty four hours before the delivery time. Otherwise, orders that have been reduced will be invoiced 100% according to the original order.



GETTING
HIGH
IS OUR
JOB

Flying Seahorse

6. CANCELLATION FEE

In case of partial or total cancellation, for any reason (including flights cancelled due to weather conditions or inability to refuel), the following rules will be applied:

- For any order cancelled less than 24 hours before the requested delivery time : The amount to be paid will be equal to 100% of the registered order.

Full charge will be made.

- For any order cancelled between 24 and 48 hours before the delivery time

The amount to be paid will be equal to 50% of the registered order.



All cancellations must be made in writing via email.

Cancellations by telephone will not be accepted.

Any specific shopping or purchase made for a specific customer request will be charged at full at all times.

7. TERMS OF PAYMENT

Unless special accounting arrangements have been previously agreed with Flying Seahorse , the company's standard terms are payment on delivery.

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Unless special accounting arrangements have been previously agreed with Flying Seahorse , the company's standard terms are payment on delivery.

8. ACCEPTED PAYMENT METHODS

Invoices can be paid via local FBO's

Invoices can be paid by credit card or bank transfer. The company accepts VISA & MasterCard. For payments with Credit Card, there will be an additional charge of 3% of the order amount.



9. LATE PAYMENTS

The company reserves the right to charge interest on any unpaid amount at a rate of 50% above the official interest rate of local banks. If a payment is late, FSH reserves the right to suspend, without notice, all outstanding orders from a customer in arrears.

10. DELIVERY DELAYS - CLAIMS

Flying Seahorse cannot be held responsible for any delay due to any reason beyond the company's control, such as official traffic restrictions, flight cancellations, AOG, breakdowns, traffic jams, accidents, bad weather conditions, strikes, war, etc.



MY EARS RING FROM THE SEA'S GENTLE SIREN
HER WHISPER BECKONS ME TO HER EMBRACE
AS HER VOICE CARESSES MY FACE THE GROUND BENEATH ME IS SHAKEN
I CAN FEEL THE TREMORS AS I SLOWLY WALK TOWARDS THE SEA
I KNOW I MUST LEAVE THE LAND BEHIND ME
FOR THE SEA PROMISES ME HER TREASURES
HER BEAUTY HER LOVE & MUCH MORE
I MUST GO AND LEAVES THE LAND TO IT'S PLIGHT
OH TO BE AT SEA AGAIN ! I WILL WALK ONWATER AND SWIM TO HER DEPHTS.
WITH THE BEAUTIFUL COLORFUL CREATURES THAT FROLIC THERE.
FOR THE SEA IS WHERE I TRULY BELONG
IT IS WHERE I FIND PEACE
IT IS WHERE MY HEART IS CONTENT
IT IS WHERE MY LIFE HAS MEANING.
SHE BIRTHED ME AND TO HER I MUST RETURN...



FLYING SEAHORSE

FINE GOURMET FOR PRIVATE JETS & YACHTS

| | |
|--------|------------|
| PARIS | FRANCE |
| SINT | MAARTEN |
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INFLIGHT@THE-FLYING-SEAHORSE.COM

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📠 + 33 643 53 86 19

Ⓜ️ @Flying_seahorse_

Scan to place your order



