



Sheeva

MALDIVES

Private Jet Gourmet



MENU

ABOUT US

Private Jet Gourmet

Shevva means highly qualified staff, endless culinary creativity and optimal kitchen equipment.

We set high quality standards for our menu and presentation of our dishes to satisfy the most discerning VIP guests.

Our chef Sebastian has ten years of experience and his creativity will be put at your service to delight you.



WE GIVE YOU THE CHOICE...

P3. Breakfast

P5. Salads

P6. Sandwiches

P7. Sandwiches & Wraps

P8. Burgers

P9. Soups

P10. Mains

P12. Asian

P14. Arabic

P15. Italian

P16. Platters for 2

P17. Light Snacks & Children's Menu

P18. Desserts



Breakfast

PRIVATE JET MENU



Bircher Muesli

Oats, grated apple, greek yoghurt, fresh apple juice, walnuts, hazelnuts, almonds and berries

Apple & Yoghurt Parfait

Gree yoghurt, apple compote, roasted crushed almonds and honey

Selection of Fresh Fruit

Exotic fruit Selection

Pancakes

Served with poached spiced apples, walnuts, whipped mascarpone

Sous Vide Omelet

3 Egg Omelet or egg white omelet
Additional: Onion, Ham, Tomato, Cheese, Peppers, Chili, Mushroom

Scramble Egg

3 egg scrambled finished with butter
Additional: Smoked Salmon, Spring onions, Cheese

Sides

Pork Sausage
Beef Sausage
Lamb Sausage
Beef Bacon
Pork Bacon
Grilled Tomato
Mushroom
Baked Beans

Breakfast

Bakery

Served with selection of Jams and butter

Croissant, Pain au chocolat, Pain au raisin, Brioche, Muffin
Dinner Rolls
Breakfast Rolls

Cold Fish Platter

Selection of cured fish: Smoked Salmon, Smoked Trout, Pickled Herring, Cured Tuna, Pickled Anchovies, lemon, rolls

Cold Meat Platter

Selection of charcuterie: Beef Copa, Parma Ham, Smoked Ham, Chicken Mortadella, Smoked Chicken, Served with gherkins, pickled onions, mustard, rolls

Cheese Platter

Selection of continental cheese, preserves, nuts and crackers

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Salads

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Poke Bowl

Japanese rice, avocado, seaweed salad, daikon, cherry tomatoes, cucumber and sesame seed

Salmon

Tuna

Reef Fish

Greek Salad

Tomato, cucumber, red onions, oregano, pitted kalamata olives, extra virgin olive oil, and feta cheese

Classic Caesar Salad

Tossed romaine lettuce with Caesar dressing, herbed croutons, and anchovies
Add corn-fed chicken
Add prawns (five pieces)

Caprese Salad with Buffalo Mozzarella

Fresh tomatoes, homegrown basil, extra virgin olive oil and aged balsamic vinegar

Yellow Fin Tuna Tartar

With a local twist, coconut, lime, chili and coriander

Sandwiches

Smoked Salmon Bagel

Creamy scrambled egg with smoked salmon, spring onion

Ciabatta

Tomato, avocado, roasted pepper, lettuce, pesto and sundried tomato

Cheese & Ham

Baguette with Cheddar cheese and smoked ham, gherkin and mustard

Burger

100% ground Australian black Angus with crispy pork or beef bacon, cheddar cheese, fried onions

Foccacia

Vegan burger patty served with lettuce, tomato, beetroot and cucumber, and onion relish. Served with French fries and orange mango citrus coleslaw

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Sandwiches & Wraps

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Cured Bagel

Gravadlax of salmon, cream cheese, capers, gherkins, rocket, multigrain bagel

Holy Guacamoly

Cajun chicken, guacamole, jalapenos, chilli onion chutney, pimento mayo, rocket, toasted brioche

Medi Ciabatta

Grilled Halloumi, hummus, tomato, confit peppers, aioli, spinach



Morocco Meshoui

Tomato Wrap, pulled lamb, harissa, grilled aubergine, olive, onions

Pesto

Wholewheat wrap, chicken, pesto, parmesan, rocket

The Vegan

Crispy wrap, jagerry rubbed roasted butternut, pimentos, pumpkin seed, raita, rocket

**All wraps are served with French fries or side green salad*

Burgers

Veli Burger

Lamb Burger, harissa, tapenade, semi-dried tomato, rocket, charcoal bun

Dhigu Burger

Tuna burger, mas huni, coconut slaw, mango achar, lettuce, charcoal bun

Panko Burger

Fried chicken burger, chilli mayo, chimichurri, kimchi, brioche bun

Hamburger

Double Angus beef burger, cheese, onions, pork or beef bacon, lettuce, tomato, gherkin, classic sesame bun

Vegan Burger

Seitan burger, grilled aubergine, grilled portobello, vegan cheese, semi-dried tomato, onion jam, hot mayo, gluten-free bun

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Soups

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Gazpacho

Chilled tomato soup with basil oil and croutons

Mushroom

Wild mushroom with garlic croutons

Lobster Bisque

Lobster medallion and white sourdough croutons

Roasted butternut pumpkin

Pumpkin confit, honey marinated goat cheese, thyme-garlic breadsticks

Cacciucco

Seafood soup with prawns, mussels, fish, calamari rings in a rich tomato-based seafood bisque

Vellutata di Funghi

Two mushroom velouté

Mains

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Grilled Polenta Cake

Ratatouille with Parmesan shavings

Vegan Winer Schnitzel

Pan-fried in a drizzle of olive oil

Black Angus Tenderloin (200g)

Char grilled to your preferred doneness

Local Reef Fish

Seasoned with lemon rub then grilled

Corn-Fed Chicken Breast

Butter and thyme roasted



Mains

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Fish & Chips

Barramundi fried in a crispy batter, tartare sauce, mushy peas, french fries

Sticky Pork Ribs

Slow-roasted ribs in honey BBQ sauce, fried garlic, spring onions, french fries

Seared Ahi Tuna

Seared rare, soya & mirin marinade, shredded iceberg, radish, apple, wazabi dressing

Sides

Mixed leaf and herb salad, lemon vinaigrette

Cherry tomato salad, red vinegar shallots, virgin olive oil

Buttered Potato mash

Green and white asparagus

Creamed spinach

Mashed peas

Roasted pumpkin with pesto sauce

Baked Potatoes with sour cream

Basmati rice

Aromatic rice

Asian

Butter Chicken

Steamed basmati rice, naan bread, mixed indian pickles, mango chutney, and papadum

Lamb Biryani

Served with raita, papadum, mint chutney, lime pickle

Nasi Goreng

Indonesian fried rice, shrimps, chicken, chili, fried egg, grilled pineapple, prawn crackers

Chicken Thai Red Curry

Chicken in creamy red coconut curry with cumin powder, coconut sugar, and kaffir lime leaves

Beef Thai Green Curry

A piquant creamy green curry cooked with chicken, Thai eggplant, baby eggplant, coconut milk, and sweet Thai Basil

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Asian

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Sushi & Sashimi Platter (54 pieces)

Sashimi - 3 slices each: Maguro, Shake, Ebi, Takko, Unagi, Tai, Hokigai

Nigiri - 2 piece each: Maguro, Shake, Kamasu Sawara, Ebi, Unagi

Maki Roll - 6 pieces each: California, Duck Foie Gras Maki, Dragon maki, Spicy Tikka Maki, Prawns Tempura

Sashimi Platter

Sliced Tuna, white fish, prawns and salmon - 12 pieces

Sushi Boats

Akemi - 25 pieces

Sashimi - 3 slices each: Maguro, Shake, Kamasu Sawara, Ebi

Nigiri - 1 piece each: Maguro, Shake, Kamasu Sawara, Ebi

Maki Roll - 3 pieces each: California, Tikka, Dragon Maki

Sakura

Medium - 40 pieces

Sashimi - 3 slices each: Maguro, Shake, Kamasu Sawara, Ebi, Takko, Unagi

Nigiri - 2 piece each: Maguro, Shake, Kamasu Sawara, Ebi

Maki Roll - 3 pieces each: California, Spicy Tikka Maki, Dragon maki, Philadelphia, Prawns Tempura

Arabic

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Cold Dishes

Hummus
Matubbal
Labneh
Tabbouleh
Babaganoush
Fatoush Salad
Dolmas
Pitta Bread
Tzatziki

Warm Dishes

Mandi chicken
Lamb Kofta
Falafel
Shakshuka
Harira Soup
Kibbeh
Lebanese grilled fish
Sumac chicken skewer
Kasturi Kebab



Italian

Ravioli di Aragosta

Lobster ravioli with shellfish consomme

Capelli d'Angelo con Vongole ed Asparagi

Angel hair pasta with clams and asparagus

Tagliolini con Tartufo Fresco

Tagliolini with fresh truffle

Lasagna

Homemade classic lasagna with ground beef

Risotto alla Milanese

Milanese style risotto with red wine reduction

Risotto Crema di Parmigiano e Caffé

Coffee and Parmesan cream risotto with beer reduction

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Platters for 2

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Italian Platter

Parma ham, salmai, mortadella, pecorino, cheese, marinated olives, grilled bell peppers, grilled artichokes, pesto, vine tomato, bocconcini mozzarella, ciabatta

Asian Platter

Chicken satay, prawn spring roll, fishcake, sushi rolls, 3 fish sashimi, pickled vegetables, seaweed salad, prawn toast, dim sum, salmon teriyaki, steam bun

Arabic Platter

Fattoush, mutabal, labneh, kasturi kabab, lamb kofta, lebanese grilled fish, mandi chicken, falafel, shashuka, tabbouleh and pitta bread

Light Snacks & Children's Menu

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Crudites with dip (2 people)

Petit Fours (2 people)

Honey Oatmeal cookies (2people)

Warm nuts (2people)

Salted Crisps (2people)

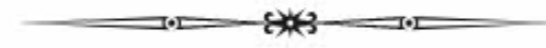
Spiced nuts (2people)

Homemade Chocolate chips cookies (2people)

Selction of finger sandwiches (2people)

Scones with clotted cream and jam (2people)

Cakes and pastries (2people)



Macaroni and cheese

Chicken, Tenders

Sandwiches (cheese,ham,tuna,vegetables)



Desserts

Exotic Fruit Platter

Freshly sliced tropical fruits

Tiramisu

Coffee flavored biscuit layered with vanilla mascarpone crèmeux

Coconut Panna Cotta

Tropical confit and fresh mango salsa

Baked Cheesecake

Served mix berry compote

Traditionnal English Apple Pie

Served warm, with Vanilla cream

Fruits & Berry Tart

Seasonal fruits on chiboust vanilla cream

Om Ali

Puff pastry with sweetened cream, pistachios, almonds, walnuts, and raisins

Dark Chocolate Mousse

Raspberry confit and milk chocolate shaving

Maldivian Cassava Cake

Coconut ice cream and tropical sea almond nuts

Chocolate cold lava

Chocolate dacquoise, praline feuilletine crunch, and raspberry sorbet

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CONTACT

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