

BEVERAGES

HOT DRINKS

- Grinders
- French Press Coffee
- Simplicitea Classic Black
- Simplicitea Organic Green
- Simplicitea Organic Peppermint
- Simplicitea Organic Camomile
- Simplicitea Earl Grey
- Taboo Hot Chocolate

SOFT DRINKS

- Coke
- Coke Zero
- Dry Ginger Ale
- Sprite
- Soda Water
- Tonic Water
- Still Water
- Sparkling Water

JUICE

- Orange
- Apple
- Tomato

FROM THE BAR

BEER

- Crown Lager
- Carlton Dry
- Peroni Nastro Azzurro
- Strongbow Apple Cider

SPIRITS

- Bundaberg Rum
- Jim Beam Bourbon
- Smirnoff Vodka
- Beefeater Gin
- Chivas Regal Scotch

LIQUEUR

- All Saints
- Rutherglen Muscadelle
- Baileys Irish Cream

WINE SELECTION

Our Business Class wines are hand-picked by our expert wine panel – Matt Skinner, Lisa McGuigan and Usher Tinkler. Please refer to the wine guide in your seat pocket for tasting notes and ask your cabin crew for today's selection of premium Australian & New Zealand wines.

We practise responsible service of alcohol for the safety & comfort of all our customers. We will only serve alcohol to persons aged 18 years and over and you may be requested to provide ID to our crew. You may be refused service of alcohol on board at our crew's discretion and you are only permitted to consume alcohol sold on board or served by crew.



SILVER
Best Business Class
White Wine
JETSTAR BUSINESS CLASS



SILVER
Best Business Class
Cellar
JETSTAR BUSINESS CLASS



BRONZE
Best Business Class
White Wine
JETSTAR BUSINESS CLASS

The annual Business Traveller Cellars in the Sky Awards have been running since 1985, recognising the best business and first class wines served by airlines worldwide.

2014 included over 260 submissions from across 35 airlines.



AUSTRALIA TO WUHAN

LUNCH 午餐

CANAPÉS 开胃小菜

Mini toast served with thinly sliced beef bresaola, basil pesto and dehydrated tomato

迷你吐司配烟熏风干牛肉薄片、罗勒香蒜和西红柿乾

Roasted butternut pumpkin and thyme infused goat's feta tart (v)

烤胡桃南瓜百里香山羊干酪馅饼

SALAD 沙拉

Selected salad greens with balsamic and olive oil dressing

精选沙拉佐香醋橄榄油沙拉酱

MAIN COURSE 主菜

Beef Yakiniku Rib

Braised beef rib in light soy sauce, sake and apple broth. Served with steamed calrose rice, yukari, broccolini and spicy stir fried tofu, enhanced with sesame five spice 🍴

香炖牛肋骨

牛肋骨用淡味酱油、日本清酒和苹果高汤炖煮，配香米饭团，西兰花和五香炒豆干

Smoked paprika chicken breast

Roasted smoked paprika chicken breast, served with wholegrain pappardelle pasta and salsa verde, accompanied with a fresh tomato and soy bean salsa

烟熏香辣鸡胸脯

烤熏辣椒鸡胸脯，配绿酱全麦宽带面，伴新鲜西红柿和大豆莎莎酱

Stuffed mushroom

Field mushroom cap stuffed with goat's cheese and toasted pine nuts, accompanied with Sicilian cous cous and a rich vegetable ratatouille (v)

酿蘑菇

山羊奶酪烤松子酿蘑菇，配西西里小米和香浓法式蔬菜汤

BAKERY 面包

Oven warmed multigrain roll

烤箱预热的杂粮面包

DESSERT 甜点

Chocolate orange tart

Orange custard set in sweet short crust pastry, lined with premium dark chocolate and topped with crystallized orange peel

巧克力橘子馅饼

橘子吉士优质黑巧克力酥皮糕点，淋上结晶橘子皮

Australian cheese plate

Featuring cheese from local farms across Australia, served with red grapes, dried apricots and falwasser crackers

澳大利亚奶酪盘

来自澳大利亚各地农庄的奶酪，配红葡萄、杏干和falwasser饼干

AFTERNOON TEA

下午茶

MAIN 主菜

Chicken BLT

Toasted sourdough slice accompanied with chicken, pan fried streaky bacon, ripe roma tomatoes and cos lettuce

鸡肉培根生菜西红柿三明治

酵母面包土司配鸡肉、煎培根、罗马西红柿和生菜

Mushroom arancini

Panko crusted parmesan risotto, filled with sautéed garlic and wild mushrooms. Served with basil pesto (v)

香脆意大利蘑菇饭球

香蒜野生蘑菇帕玛森香脆意大利饭球，佐紫苏香蒜

DESSERT 甜点

Premium boxed Mother Meg's vanilla shortbread

Mother Meg's高级盒装香草脆饼。

Paton's macadamia royals

Paton's澳大利亚坚果王室巧克力

SNACKS ON DEMAND

按需供应小吃

Red Rock Deli honey soy chicken chips

Blains fruit jellies

Lindt chocolate

Cobbs salted caramel popcorn

Red Rock Deli蜂蜜酱油鸡肉味土豆片

Blains果冻

瑞士莲巧克力

Cobbs咸焦糖爆米花



Please accept our apologies if your first choice of meal is not available
Please note all food contained on this menu may contain nuts, dairy and gluten



如果我们无法供应你首选的食物，敬请谅解。。
请注意，本菜单上的所有食物可能含有坚果、乳制品和麸质。

WUHAN TO AUSTRALIA

DINNER 晚餐

SOUP 汤

Cream of mushroom soup

Wild mushrooms sautéed with wild garlic and shallots, simmered in a light vegetable stock puréed and finished with light cream (v)

奶油蘑菇汤

慢火蔬菜汤加入大蒜青葱野生蘑菇，伴淡奶油

MAIN COURSE 主菜

Braised meat balls

Pork belly mince, enhanced with pan fried ginger and garlic paste, poached in soy and Chinese chicken stock. Served with fragrant rice, baby corn and stir fried Chinese cabbage

香焖肉丸

中式酱油汤焖姜蒜酱五花肉丸，配香米饭、玉米笋和青炒中式大白菜

Roasted chicken breast

Rosemary marinated chicken breast fillet pan seared. Served with roasted potato slices, broccoli florets and red pepper batons, enhanced with a creamy dill veloute

香烤鸡胸脯

锅烙迷迭香腌制鸡胸脯，配烤土豆片、西兰花和红辣椒，佐莳萝奶油酱

Vegetarian stir fry with plum grain rice

Sugar snap peas, red capsicum and black fungus stir fried with garlic and ginger in a light Asian vegetable stock. Accompanied with poached white shemiji mushrooms, served with plum rice with grains (v)

炒素菜梅粒米饭

亚洲蔬菜清汤姜蒜炒甜豆、红辣椒、黑木耳，伴水煮白蘑菇，配梅粒米饭

BAKERY 面包

Oven warmed classic French flûte

烤箱预热的经典法式长笛包

DESSERT 甜点

Buttery short crust pastry baked with confit pear slices and served with vanilla anglaise

烘焙糖渍梨片黄油酥皮糕点，佐香草蛋奶

CONTINENTAL BREAKFAST

欧陆式早餐

CEREAL 谷类

Esgir tropical muesli or corn flakes with full cream or trim milk

Esgir热带麦片或玉米片伴全脂或半脂奶

FRUIT 水果

Selection of seasonal sliced fruit

精选时令水果片

BAKERY 面包

Oven warmed traditional breakfast breads

烤箱预热的传统早餐面包

SNACKS ON DEMAND

按需供应小吃

Red Rock Deli honey soy chicken chips

Blains fruit jellies

Lindt chocolate

Cobbs salted caramel popcorn

Red Rock Deli蜂蜜酱油鸡肉味土豆片

Blains果冻

瑞士莲巧克力

Cobbs咸焦糖爆米花



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