



BOARDING PASS

THE *MONTAGU*
KITCHEN

Passenger Name

Boarding Time

Date

:

PM

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From

LONDON

To

ASIA

Gate

Passport Stamp



Embark on the next leg of our Flavours of the World Afternoon Tea journey as we travel east to Asia. Inspired by the diverse culinary traditions of the continent and the multicultural roots of our team, this new menu brings together bold street food flavours and delicate patisserie from countries including Japan, India, China, Malaysia, and beyond. Each bite is a playful nod to vibrant ingredients, cultural icons, and nostalgic treats, thoughtfully reimaged in The Montagu Kitchen's signature style. Let the adventure continue.

MONTAGU KITCHEN AIRLINES



3 5 4 6 8 9 5 0 1 8 7 8 4



Afternoon Tea

(Price per person £65)

Champagne Package

(One Glass per person):

- » Pommery Brut
(£75, additional glass at £17)
- » Pommery Rose
(£85, additional glass at £23)
- » Wild Idol (alcohol-free sparkling wine £75, additional glass at £17)

IN FLIGHT MENU

SAVOURIES

BAO BUN

Crispy Pork Belly, Kimchi, Pickled Onion, Kimchi Mayo, Coriander

BOMBAY SANDWICH

PAO Bread, Potatoes Fritter, Mint and Tamarind Sauce

DUCK BAHN MI

Shredded Duck, Seeded Bread, Lemongrass and Garlic Sauce

PRAWN PANIYARAM

Rice & Lentils Fermented Butter, Prawn and Cabbage Filling, Mango Chutney

SCONES

PLAIN & SULTANAS

Papaya & Mango Jam



PASTRIES

SAKURA & CHERRY FLOWER

Dried Sakura Infused Mousse, Cherry Chocolate Dip, Matcha Sponge, Flower, Light Spray

CHOCOLATE & MISO LUCKY CAT

Chocolate Mousse, Salted Miso Caramel Dipped into Gold Glaze, Chutney Layer from Cornflakes

PANDAN CAKE

Pandan Paste inside a light fluffy Sponge, Layered with Cream, Pandan Leaf Cream, Green Chocolate

MASALA TEA POT

Milk Chocolate Masala Cremeux, Parle-G Infused Mousse, Dark Chocolate Glaze

