



JET LOUNGE @99

Coffee | Kitchen | Wine

Infliight Menu

Please speak to a member of the crew who can assist with your Dietary requirements.

(VE) Vegan (V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Available



@jetlounge99



Jetlounge99

Inflight Refreshments



Hot Beverages

Serving Butterworth's Latino Blend Coffee

Double Espresso	2.75
Espresso Macchiato	2.95
Americano	3.20
Latte	3.60
Cappuccino	3.60
Babyccino	1.75
Flat White	3.50
Mocha	3.60
Cortado	2.95
Classic Hot Chocolate	3.60
Deluxe Hot Chocolate	4.10
Speciality Loose Tea Leaf	3.25
Suffolk Blend Tea	2.95

Decaf Tea/Coffee & Syrups Available

Soft Drinks

Coke	3.00
Diet Coke	3.00
Sprite	3.00
Still/Sparkling Mineral Water	2.75/4.50
Fentimans Elderflower, Ginger Beer,	3.10
Victorian lemonade/Sparkling Raspberry	
San Pellegrino Blood Orange	3.00
Orange/Apple/Pineapple/Cranberry Juice	2.50

Iced Refreshments

Iced Americano

Hot espresso poured over ice. Enjoy it black or white. 3.20

Iced Latte

Cold milk and hot espresso poured over ice. 3.60

Jet Frappe

Milk and espresso blended with ice. 3.95

Jet Milkshake

Vanilla, Strawberry, Chocolate or Banana. 3.75

Jet 'First Class' Milkshake

Vanilla, Chocolate, Banana or Strawberry blended with ice and topped with whipped cream & sprinkles 4.95

Smoothie Bar

A selection of delicious fruit mixed with fruit juice...

4.95 each

Berry Go Around

Raspberry, Blackberry, Strawberry

Mango Melody

Mango & Pineapple

Tropical Twist

Mango, Pineapple & Kiwi

Hail Kale

Kale, Spinach & Pineapple

1st Class Summer Milkshakes

4.95 each

Vanilla Oreo Crush

Crushed Oreo Biscuit, Chocolate Sauce & Vanilla Essence

Biscoff & Cream

Crushed Biscoff Biscuit, Biscoff Spread & Cream

White Chocolate Kinder Bueno

Peanut Butter & White Chocolate Paste Finished

With A Classic Kinder Bueno Biscuit

Vegan Peanut Butter Reeces

Peanut Butter Paste & Oat Milk

Bottled Mixers

Fever Tree Soda Water	2.50
Fever Tree Elderflower Tonic	2.50
Fever Tree Light Tonic	2.50
Tomato Juice	2.50



Onboard Bar

White Wines

Robert & Reeves Pinot Grigio (Italy)

Elegant & dry with hints of white peach & melon.

Btl 22.50 | 187ml Btl 6.95

Long Country Sauvignon Blanc (Chile)

Rustic and refreshing with distinct hints of lychee & guava fruit.

Btl 22.50 | 187ml Btl 6.95

Percheron Chenin Viognier (South Africa)

Light fruit flavours of peach and apricot from the inordinately fashionable Viognier grape, giving it a rounded & creamy finish.

Btl Only 24.50

Red Wines

Robert & Reeves Shiraz (Australia)

Rich & fruity with ripe black fruit flavours, hints of spice,pepper

Btl 22.50 | 187ml Btl 6.95

Robert & Reeves Merlot (Chile)

Packed with cherry and juicy ripe plum fruit

Btl 22.50 | 187ml Btl 6.95

El Monstruo Malbec (Argentina)

Rich and intensely fruity red is smooth & velvety.

Btl Only 24.50

Rose

Palazzi Monferrato Chianti (Italy)

Fresh strawberry & red currant aromas.

On the palate there are ripe plum & cherry characters giving good weight. Juicy and crisp.

Btl Only 21.50

Sparkling

Robert and Reeves Prosecco (Italy)

This Prosecco delivers all the hallmark fresh and zesty notes that make it famous. Perfectly well-balanced.

Sparkling & soft with good length.

200ml Btl 8.95 | Full Btl 26.00

Jet Frozen Fruit Cocktails

Tropical Tequila Sunrise

Frozen mango, pineapple, kiwi, grenadine & tequila topped with orange juice.

8.95

Mango Melody Sex On The Beach

Frozen mango, peach schnapps & vodka topped with orange & cranberry juice.

8.95

Blackberry Gin Berry Go Round

Frozen blackberries, raspberries & strawberries blackberry gin finished with sprite.

8.95

Beers / Ciders

Old Mout Cherries & Berries 5.25

Peroni 330ml 5.25

Adnams Ghost Ship 5.50

Non Alcoholic Heineken 4.75

Spirits

We also have a wide range of spirits for you to choose from please speak to a member of staff to see whats available.

Go Bottomless

Make your brunch bottomless with 1.5 hours of unlimited wine or prosecco £30 per person.

Jet Brunch Menu



(Available all day)

The Jet Breakfast

A choice of scrambled, fried or poached eggs, 1 'old english' sausage, 2 rashers of back bacon, field mushroom, grilled tomato and baked beans. Served with danish bloomer toast & butter

11.95 (Make it large +2.50)

Vegan Las Vegas

2 'Moving Mountains' plant based vegan sausages, wilted spinach, field mushroom, grilled tomato and baked beans. Served with poppyseed toast & butter(V)(VE)

10.75

Jet Royal Multi-Seed Round

Your choice of

Smoked salmon, avocado & spinach Or

Crispy streaky bacon,

finished with 2 soft poached eggs & hollandaise sauce

11.25

The French Truffle

Fried garlic truffle mushrooms, streaky bacon, red pesto & spinach served on a toasted open brioche roll (GFA)

11.95

Mexican

Grilled halloumi, crispy chorizo & crushed avocado finished with a soft poached egg, caramelised red onion jam & flax seeds served on a multi seed loaf

11.25

Swiss

Mixed summer berries vanilla greek yogurt granola finished with fresh strawberries (V)

9.25

Belgian

2 Warm Belgian waffles finished with a lemon & blueberry jam crumbled macadamia nuts & drizzled with vanilla yogurt (V)

9.25

Breakfast butty

Build your own breakfast butty

2 items 7.50

3 items 8.00

(Available from 11:30)

The Grilled Panini

A delicious selection of international tastes complimented with jet pickled rainbow slaw and sea salted crisps Or upgrade to paprika sweet potato chips or cajun spiced potato wedges.

+3.00

Mexican

Marinated piri piri chicken, onion & red pepper salsa, smoked cheddar cheese, rocket & mayonnaise (GFA)

Texas

Bourbon BBQ pulled pork, caramelised red onion jam & smoked cheddar cheese (GFA)

Thai

Thai curry marinated spring greens, chickpeas, spinach & vegan cheese (V)(VE)(GFA)

All 9.50

Danish Bloomer sandwich or

Brioche Roll

Philadelphia

Marinated Philly sirloin steak, wild rocket & saxon cross smoked cheddar (GFA)

11.50

Mediterranean

Hot smoked mackerel, c per, spinach & cool horseradish lemon creme cheese (GFA)

9.95

Greek

Crushed chilli & lime avocado, red pesto, roasted vegetables & grilled halloumi (V)(GFA)

9.50

Scones & Cakes

We also have a beautiful selection of freshly baked Scones, Teacakes, Cakes & Slices for you to choose from.

Afternoon Tea

A selection of Jet sandwiches, macaron, battenberg, vanilla cupcake, red velvet sponge & fruit scone served with jam, butter & clotted cream

24 hour notice required 19.95 p.p

For anything extra, please speak to one of the crew.

Business Class Menu



The Jet Buddha Bowl

A Delicious Bowl Filled With Red Pesto Linguine, Buttered Spinach ,Thai Green Marinated Chickpea & Veg, Crispy Cauliflower Heads, Jet Pickled Rainbow Slaw, Herb Rice, Sliced Radish & Pea Shoots
Finished With Organic Chia Seeds (V)(GFA)(VEA)

9.25

Upgrade your buddha bowl with any of the following

Hot Smoked Mackerel & Purple Beetroot

Marinated Cajun Chicken & Grilled Halloumi

+4.00



Confit Pork Belly, Pickled Apple Slices Served With A Brie & Chorizo Salad

12.95



Warm Smoked Mackerel, Crumbled Gorgonzola, Purple Beetroot & Sliced Radish Salad
Tossed In A Maple Citrus Dressing (GF)

13.95



Marinated Cajun Chicken Burger, Red Pepper & Onion Herb Salsa, Garlic & Lime Aioli,
Gem Lettuce Served In A Brioche Bun & Finished With Oven Baked Paprika Sweet Potato Fries (GFA)

15.95



Thai Sweet Chilli Stir Fried Beef Noodle's Finished With Pak Choi &
Toasted Sesame Seeds

14.95



Oak Smoked Salmon, Spring Onion & Câper Linguine
In A Creamy White Wine Parmesan Sauce

15.95



Thai Green Marinated Chickpea & Vegetable Curry
Served With Basmati Rice (V)(VE)(GF)

13.95

Please Also See Today's Chefs Specials
Board Situated In The Corner Of The Restaurant