

C U I S I N E

Bringing Life to Food



Food has always been my passion, and I believe dining should be as memorable as the journey itself — always crafted with care, always authentically halal.” — *Amna Qadri, Founder, AQ Cuisine*

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About us

I've loved cooking for as long as I can remember, mostly whipping up meals at home for family and friends whenever I got the chance. Making it official happened in 2010 when I landed my first real job as a school cook, though I was also juggling two young kids at the time, so it was a bit of a challenge. From there, I worked in pubs and restaurants picking new skills. Then my third came along, which meant I was basically running on fumes when the Marriott opportunity finally landed. That's where things really clicked. I was running their show kitchen while grinding through chef training on the side, doing a hospitality and catering course.

Then landing a chef role at Stansted Airport felt like a breakthrough, until it didn't. The timing couldn't have been worse. COVID hit right after I started, so I barely got my feet wet. But those few weeks taught me something huge: it wasn't just about the food. These private jet clients wanted everything to look immaculate, and presentation mattered as much as taste, if not more. Plating at 30,000 feet apparently has its own rulebook.

Then everything went dark. Airports emptied, jets got grounded, and just like that, I was back to square one. Stuck at home like everyone else, I figured why not start something myself? AQ Cuisine started as a lockdown hustle, honestly just me trying to stay busy. I was doing takeaway meals from my home kitchen, nothing fancy. Word got around though, and once restrictions finally lifted, people started asking me to prepare food for their dinner parties. Small groups at first, nothing too crazy. It grew from there.

Took a couple of years of scrambling, but by 2022 I'd finally got my own commercial kitchen. Everything runs out of this kitchen now, the prep, the plating and all the corporate gigs. I can stand at the pass and watch each dish go out. Having my own setup changed the game completely.

Amna Qadri, Founder & Executive Chef, AQ Cuisine

Three years back, I walked away from a 30-year IT career with a Japanese company, steady pay cheque, the whole deal, to help my wife Amna turn AQ Cuisine into something real. Best jump I ever took.

These days I run daily operations, mostly chasing down new clients, sorting out invoicing, and making sure our regulars don't get overlooked. It's a balancing act, but someone's got to do it.

That IT background comes in handy more than you'd think. Keeps us organised when corporate events get chaotic, deadlines, logistics, making sure nothing falls through the cracks. Amna handles the creative side, the food that makes people remember the event. When she's got an idea, I'm the one who makes it happen. We sort of cover each other's blind spots. She dreams it up; I get it done on time. Seems to work.

Zia Qadri, Operations & Security Manager, AQ Cuisine

Why AQ Cuisine?

Corporate dining isn't just about filling plates it's your brand on a plate. Whether you're hosting a quiet exec lunch, a massive conference, or launching something new, we get that the food needs to land as hard as your pitch does.

What makes us different:

We give a damn. This isn't just a business to us it's personal. Every dish gets proper thought, proper care, and proper attention to what your team likes and needs to eat.

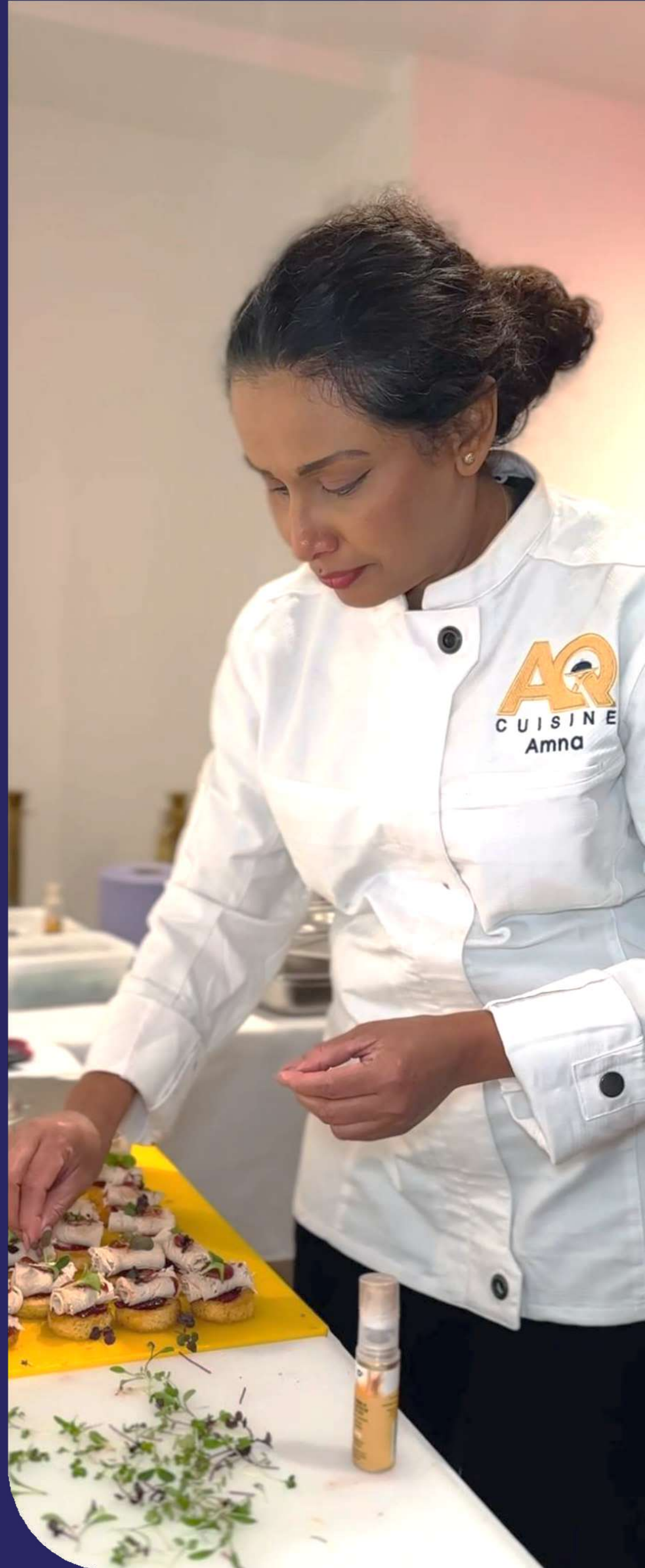
We know our stuff, but we don't stand still. We've worked in some serious kitchens across the London, and that experience keeps us hungry to try new things. The menus we create aren't just safe they're genuinely interesting, the kind of food that gets people talking during the coffee break.

We move when you move. Corporate schedules are brutal we get it. Last-minute changes, dietary requirements, some bespoke concept your CEO dreamed up on the flight over? We handle it without the drama and without cutting corners. You need us to deliver, we deliver.

Luxury that makes sense

We experiment with flavours that work impressive plates that taste incredible but won't put anyone to sleep in the afternoon session. And we run the service quietly, so your events team can focus on everything else.

Our whole thing is simple: **"Bringing Life to Food."** Every bite should spark something, joy, conversation, connection. The kind of meal people still mention when they're back at their desks on Monday.



Scan to Connect with AQ CUISINE

Breakfast

Deluxe English Breakfast Tray

Scrambled / Fried / Poached eggs, turkey bacon, sausage and sea salt-grilled cherry tomatoes, roasted mushrooms, and hash brown

Allergens: Eggs

Homemade Pancakes

With lemon curd, maple syrup, and wild berries

Compote (V)

Allergens: Eggs, Milk, Gluten (Wheat)

Crispy Waffles

With peanut butter, roasted banana with crème fraîche and mixed berries (V)

Allergens: Peanuts, Milk, Gluten (Wheat), Eggs



Breakfast Bowl with Salsa Dressing

Scrambled egg, sweet potatoes, mixed pepper, onion, grilled tomatoes, edamame beans, and bacon

Allergens: Eggs, Soya

Overnight Soaked Chia Seeds

With mixed berries and almond flakes (V) (VE)

Allergens: Nuts (Almonds)

Berrie Bowl with Greek Yoghurt

Allergens: Milk, Nuts (Almonds), Sesame

Vegetarian (V)
Vegan (VE)

Sharing Platters and Sandwiches



Artisan British Cheese Board

A selection of fine British cheeses with homemade chutney, crackers, and seedless grapes (V)

Allergens: Milk, Gluten (Wheat), Mustard (in chutney)

Sliced Cured Meat Platter

Assorted cured meats (Chicken, Beef & Turkey) including salami, prosciutto, and chorizo

Allergens: None declared

Sushi & Sashimi Platter

A fresh selection of sushi and sashimi

Allergens: Fish, Soya, Gluten (Wheat)

Crudité Platter

Freshly cut seasonal vegetables (V) (VE)

Allergens: None

Sliced Exotic Fruits Platter (V) (VE)

A colourful selection of hand-cut tropical fruits, fresh and vibrant

Allergens: None

Seafood Platter

An elegant mix of prawns, smoked salmon, crab, and calamari, served chilled with lemon and sauce

Allergens: Crustaceans, Molluscs, Fish

Chicken Katsu with Curried Mayo on Rye Bread Sandwich

Allergens: Gluten (Wheat/Rye), Eggs, Milk, Soya

Smoked Salmon, Cream Cheese and Chives Sandwich

Allergens: Fish, Milk, Gluten (Wheat)

Roast Beef with Horseradish and Rocket Sandwich

Allergens: Gluten (Wheat), Mustard

Tandoori Egg Mayo Sandwich (V)

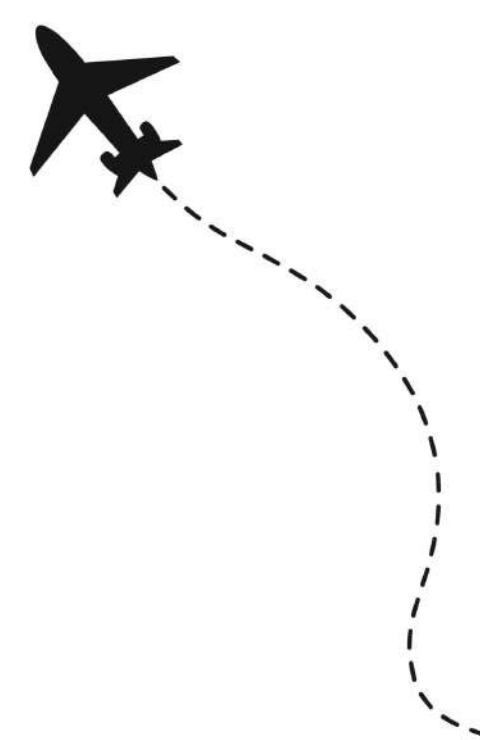
Allergens: Eggs, Gluten (Wheat), Milk

Crab and Avocado Brioche Sandwich

Allergens: Crustaceans, Eggs, Milk, Gluten (Wheat)

Paneer Tikka Wrap (V)

Allergens: Milk, Gluten (Wheat)



Salads and Soups

Thai Green Papaya Salad (Som Tum)

Allergens: Peanuts, Fish Sauce (Fish)

Quinoa, Pomegranate, and Citrus Salad (V) (VE)

Allergens: None declared

Heirloom Tomato and Burrata Salad (V)

Allergens: Milk

Caesar Salad (V)

Beef or Chicken or Halloumi

Allergens: Milk, Eggs, Fish, Gluten (Wheat)

Tuna Tataki and Seaweed Salad

Sesame, mixed leaf, daikon sprouts, red onions and sliced garlic

Allergens: Fish, Sesame, Soya

Fattoush Salad

With mint, parsley, tomato, pitta bread, lettuce, cucumber, green onions, radish, sucuk

Allergens: Gluten (Wheat)

Spicy Lobster Broth Soup

With lobster wonton dumplings

Allergens: Crustaceans, Gluten (Wheat), Eggs, Soya

Roast Pineapple and Mixed Vegetables Soup (V) (VE)

In sweet and sour tomato juice

Allergens: None declared

Ginger and Coconut Pumpkin Soup (V) (VE)

With pumpkin brunoises, spicy pumpkin seeds

Allergens: None declared

Seafood Laksa Soup

With herbs, coconut, thyme, basil and chilli oil

Allergens: Crustaceans, Molluscs, Fish, Soya



Canapés Hot

Mini Yorkshire Pudding

Seared sirloin steak, horseradish, jus

Allergens: *Gluten (Wheat), Eggs, Milk, Mustard*

Mini Chicken Skewers

With Thai basil dip

Allergens: *Soya*

Filo Pastry Wrapped Prawns

With harissa mayo

Allergens: *Crustaceans, Gluten (Wheat), Eggs (mayo), Milk*

Caponata Stuffed Mini Courgette (V) (VE)

Allergens: *None declared*

Mini Bao Buns

With Thai fish cake, cucumber, and peanut radish

Allergens: *Fish, Peanuts, Gluten (Wheat), Eggs, Soya*

Smoked Crab Croquette

Allergens: *Crustaceans, Gluten (Wheat), Eggs, Milk*



Devil Quail Egg

With crispy turkey bacon topped with caviar

Allergens: *Eggs, Fish (caviar)*

Smoked Salmon and Cucumber

With capers crème fraîche

Allergens: *Fish, Milk*

Honey-Thyme Silverskin Onion Tartlets (V)

Allergens: *Gluten (Wheat), Milk, Eggs*

Beef Tartare Cigars

Allergens: *Gluten (Wheat), Eggs, Milk*

Fig and Brie Tartlets (V)

Allergens: *Milk, Gluten (Wheat), Eggs*

Canapés Cold

Snacks



Coriander Chicken Kebab

Served with cucumber and pomegranate raita

Allergens: Milk

Panko Crusted Stuffed Chilli (V)

Goat cheese mousse with chilli mango chutney

Allergens: Milk, Gluten (Wheat), Eggs (in panko)

Prawn and Mango Kebab

Served with mango salsa

Allergens: Crustaceans

Pan Fried Spinach Balls (V)

With garlic

Allergens: Eggs, Gluten (Wheat)

Asian Scotch Eggs

Nargisi kofta

Allergens: Eggs, Gluten (Wheat), Milk

Charred Artichokes (V) (VE)

With lemon oil dip

Allergens: None declared



Starters Hot Western

Scallop, Chickpea, Sweet & Sour Caper Sauce

And crispy leeks

Allergens: Molluscs (Scallops), Sulphites (in capers)

Beef Ragu Filled Arancini

With parmesan custard, marinated baby plum tomatoes

Allergens: Gluten (Wheat), Milk, Eggs

Clarified Butter Filled Polenta Bites (V)

Panfried scamorza cheese, sun-dried tomatoes, and watercress

Allergens: Milk

Mussels and Clams in Spicy Tomato Sauce

On toasted seeded bread

Allergens: Molluscs, Gluten (Wheat), Milk, Sesame



Starters Cold Western

Wild Seabass Carpaccio

With clementines, blood orange citronette

Allergens: Fish

Pickled Beetroot Medley (V)

Roasted goat cheese, rocket, mint, and crunchy seeds

Allergens: Milk, Sesame

Marinated Mackerel

With fish mayonnaise, raspberry onions, fennel, and grapefruit salad

Allergens: Fish, Eggs,

Herb Seed Veal Carpaccio

With truffle tuna sauce, crispy capers, rocket pesto, and roasted red pepper diamonds

Allergens: Fish, Milk, Sulphites (capers), Nuts



Starters Asian

Vegetable Popiah (V)

Spiced sweet soy, and crispy shallots

Allergens: *Gluten (Wheat), Soya*

Lemongrass and Coconut Chicken Satay

Served with spicy peanut sauce and cucumber

Allergens: *Peanuts, Milk, Soya*

Chargrilled Coriander and Soy-marinated Sirloin Skewers

With thyme basil

Allergens: *Soya*

Thai Beef Carpaccio on Crispy Rice

With condensed milk and sriracha sauce

Allergens: *Milk, Gluten (Wheat), Soya*

Salmon Sashimi on Crispy Rice Sphere

With wasabi mayo, onion soya dressing, and mint

Allergens: *Fish, Eggs, Soya, Gluten (Wheat)*

Vietnamese Avocado Summer Roll (V)

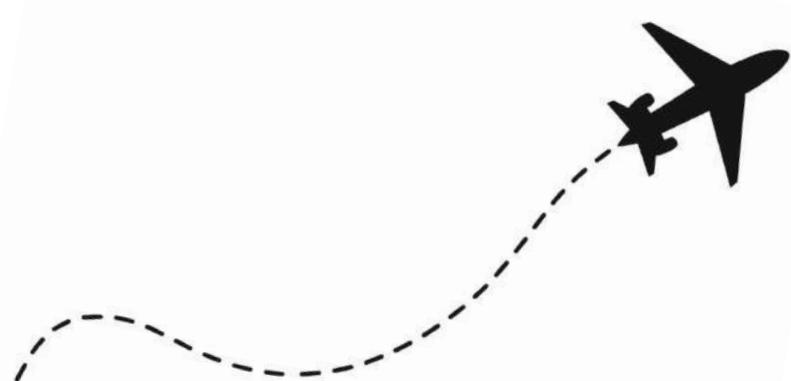
And sriracha mayo

Allergens: *Eggs (mayo), Soya, Gluten (Wheat)*

Courgette, Potato, and Pepper Puffs (V)

With tamarind and mango chutney

Allergens: *Gluten (Wheat), Milk*



Starters Asian

Bhaji Selection (V)

A crispy assortment of spiced fritters featuring potatoes, spinach, aubergines, mixed vegetables, with mint yoghurt

Allergens: Gluten (Wheat - batter), Milk (yoghurt)

Mini Kebab

Lamb or chicken, accompanied by fresh mint chutney

Allergens: None declared

Samosas (V)

Lamb, Chicken or Vegetable, with green chutney

Allergens: Gluten (Wheat)

Shami Kebab

Tender patties made of beef and chana dal (yellow split peas) with mint chutney

Allergens: None declared

Chicken 65

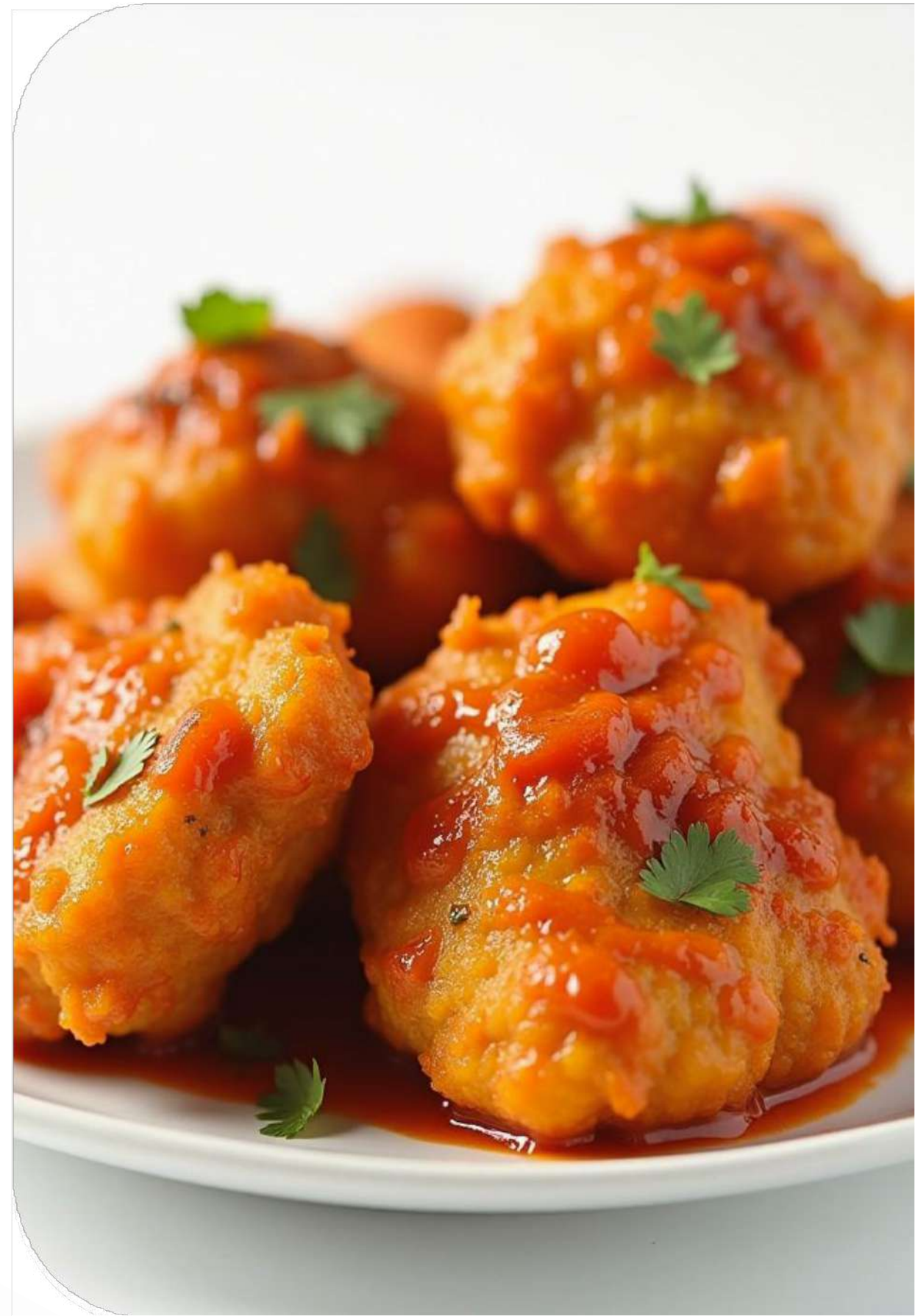
With spicy sriracha mayo

Allergens: None declared

Vegetables Cutlets (V)

With green chutney

Allergens: Gluten



Main Western



Double-Cooked Boneless Chicken Thigh

Roast red pepper Purée, olive tapenade, and rosemary oil

Allergens: None declared

Honey and Soy Glazed Confit Duck Leg

Pomme noisette, and smoked cannellini beans

Allergens: Soya

Seared Beef Fillet

Duchess potato, and truffle jus

Allergens: Milk, Eggs

Rack of Lamb

With ratatouille stuffed tomatoes and braised spiced red cabbage

Allergens: None declared

Slow-Cooked Lamb Shank

Smoked garlic and red Leicester mashed potatoes, marinated mushrooms, and mint jus

Allergens: Milk

Beetroot-Marinated Salmon

Beetroot gel, roasted and pickled beetroots

Allergens: Fish

Pan-Fried Caul Fat-Wrapped Halibut

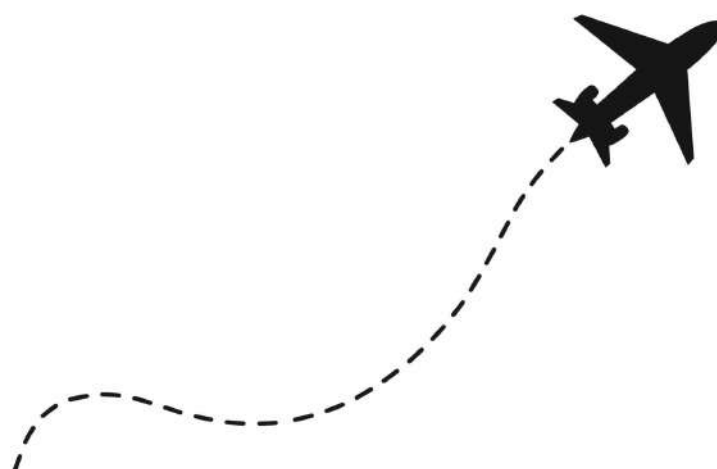
Salt-baked celeriac Purée, steamed cabbage, and roasted chicken jus

Allergens: Fish, Celery

Herb Salt-Crusted Baked Wild Seabass in Acquapazza

Tomato, olive, potato, onions, and cherry tomatoes, with crispy leeks

Allergens: Fish



Main Asian

Banana Leaf-Wrapped Red Sambal Sea Bass

Served with pickled daikon and cucumber, black sesame salad

Allergens: Fish, Sesame, Soya

Short Rib Beef in Panang Curry Sauce

Semi-dried pineapple, coriander, and kaffir lime leaves

Allergens: Fish, Sesame, Soya

Soy Garlic Ribeye

Teriyaki carrots, meze hollandaise sauce

Allergens: Soya, Eggs, Milk



Massaman Lamb Shank

New Mary potatoes, burnt onion, and curly chilli salad

Allergens: Peanuts, Soya

Beetroot and Baby Courgette Thai Green Curry (V) (VE)

With fried baby aubergine

Allergens: Soya

Gula Melaka-Glazed Confit Duck Leg

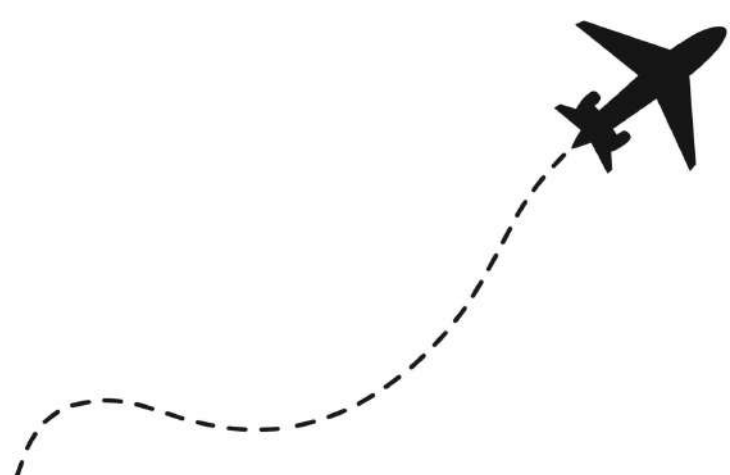
Meze bok choy and lychee sauce

Allergens: Soya

Lemongrass and Cashew Nut-Marinaded Boneless Chicken

With kumquat sauce

Allergens: Nuts (Cashew), Soya



Main Asian

Lamb Steaks

Cooked with poppy seeds, almond and coconut
Allergens: Nuts (Almond), Nuts (Coconut), Sesame (Poppy seeds)

Smoked Chicken Curry

Served with flake toasted almonds, fried onions, coriander
Allergens: Nuts (Almonds)

Hare Masala Ke Chicken

Herby green chicken with cashew milk and flaked almond desiccated coconut
Allergens: Nuts (Cashew, Almond, Coconut)

Lobster Milai Curry

Allergens: Crustaceans, Milk, Nuts (Coconut)

Spiced Mussel Curry

With coconut milk curry leaves and coriander leaves
Allergens: Molluscs, Nuts (Coconut)

Pumpkin and Sweet Potatoes (V) (VE)

Flaked coconut with fried green chillies and mustard
Allergens: Nuts (Coconut), Mustard

Mushrooms Korma (V) (VE)

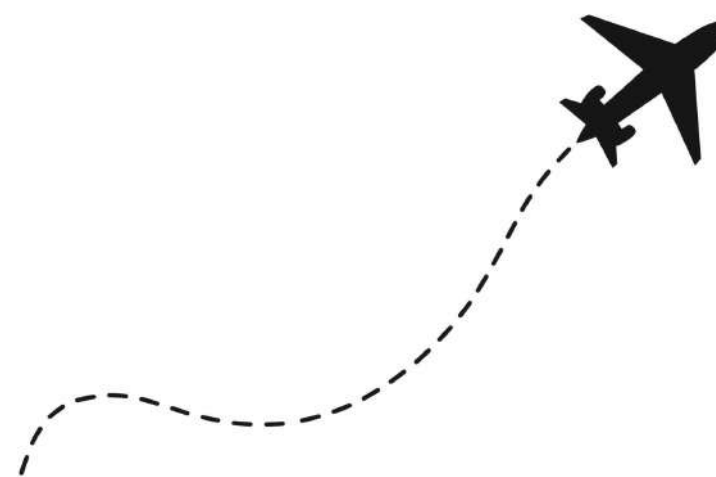
Poppy seeds, fennel, and coriander
Allergens: Nuts (Coconut), Sesame (Poppy seeds)

Spiced Beetroot (V) (VE)

Coriander, cardamom cumin and lime
Allergens: None declared

Hyderabadi Dum Biryani

Chicken, lamb, or prawns
Allergens: Gluten, Crustaceans (prawns)



Middle Eastern Mains

Chicken Kabsa

Arabian chicken rice

Allergens: Nuts

Ruz al Bukhari

Traditional Saudi Arabian local dish chicken or lamb

Allergens: Nuts

Batenjen Mehchi

Lebanese lamb stuffed aubergine

Allergens: Nuts

Za'atar Lamb Cutlets

With salted yoghurt, sweet herbs and pomegranate molasses

Allergens: Milk, Sesame

Galilee-Style Grilled Fish Kebab

Allergens: Fish, Sulphites



Pasta and Risotto

Egg Pappardelle

Lamb ragu, and carrot brunoise

Allergens: Gluten (Wheat), Eggs

Rigatoni with Prawns

Cherry tomatoes, and lemon

Allergens: Gluten (Wheat), Crustaceans

Baked Mezze Maniche (V)

With peas and smoky cheese

Allergens: Gluten (Wheat), Milk

Pesto Risotto

Red Argentine prawns, tomato foam, and salmon roe

Allergens: Milk, Crustaceans, Fish, Nuts

Truffle and Pecorino Ravioli (V)

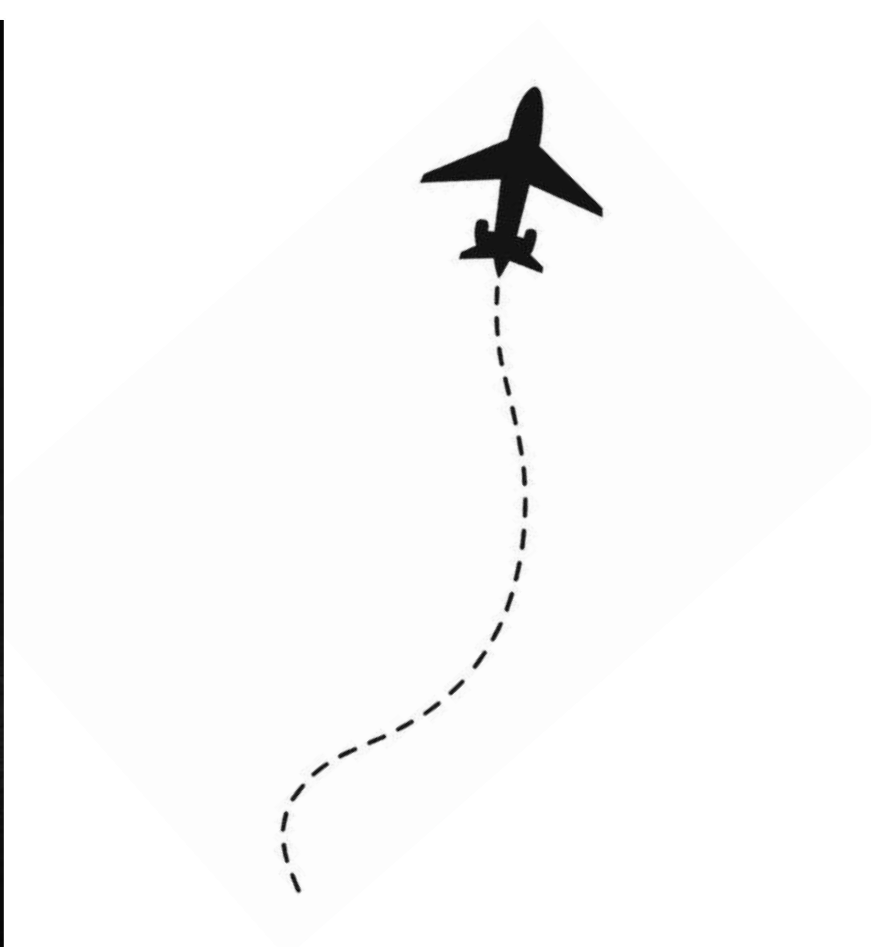
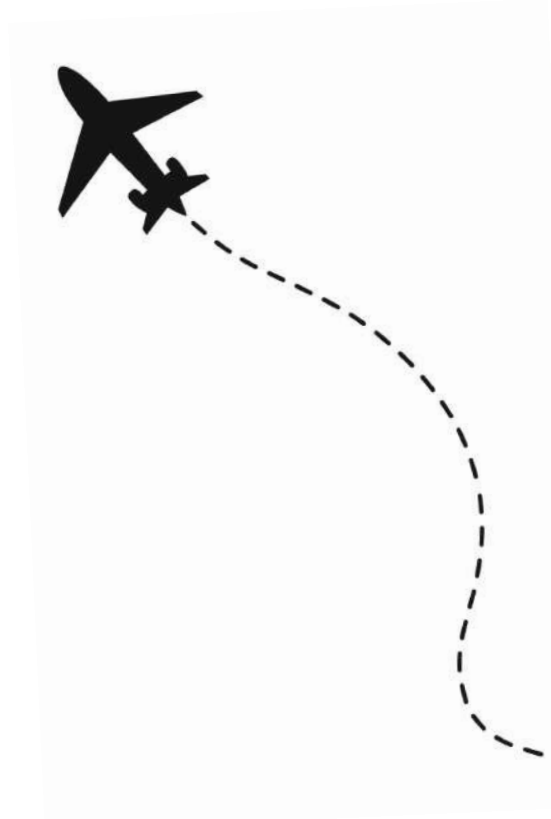
Wild mushroom fricassee, and sour beurre blanc

Allergens: Gluten (Wheat), Milk, Eggs

Lobster, Prawns, and Crab Ravioli

With saffron bisque and dill oil

Allergens: Gluten (Wheat), Crustaceans, Eggs, Milk, Fish (bisque base)



Desserts

Pandan Cheesecake (V)

Allergens: Milk, Eggs, Gluten (Wheat)

Macaron Selection (V)

Allergens: Nuts (Almonds), Eggs, Milk

Chocolate Fondant (V)

Allergens: Milk, Nuts, Gluten (Wheat)

Kheer (V)

Allergens: Milk

Salted Caramel Millefeuille (V)

Allergens: Gluten (Wheat), Milk, Eggs

Gulab Jamun (V)

In honey and saffron syrup

Allergens: Milk, Gluten (Wheat)

Raspberry and White Chocolate Tartlet (V)

Allergens: Gluten (Wheat), Milk, Eggs, Soya

Baklava (V)

Allergens: Nuts (Walnuts, Pistachios, Almonds), Gluten (Wheat), Milk



Rice and Sides

Mezze Selection (V) (VE)

Hummus, baba ganoush, fattoush, tabbouleh, olives & pickles)

Allergens: Sesame, Gluten (Wheat), Sulphite, Nuts

Grilled or Steam Vegetables (V) (VE)

Allergens: None declared

Mashed Potatoes (V)

Truffle

Allergens: Milk

Kibbeh

Traditional middle eastern dish

Allergens: Gluten (Wheat), Nuts

Batata Harra (V) (VE)

Lebanese spicy potatoes

Allergens: None declared

French Fries (V) (VE)

Allergens: None declared

Sweet Potato (V) (VE)

Allergens: None declared

Roti (V) (VE)

Allergens: Gluten (Wheat)

Naan (V) (VE)

Allergens: Gluten (Wheat)



Mushroom Pilau (V) (VE)

Allergens: None declared

Plain Cumin Rice (V) (VE)

Allergens: None declared

Steamed Rice (V) (VE)

Allergens: None declared

Mandi Rice

Lamb or chicken

Allergens: None declared

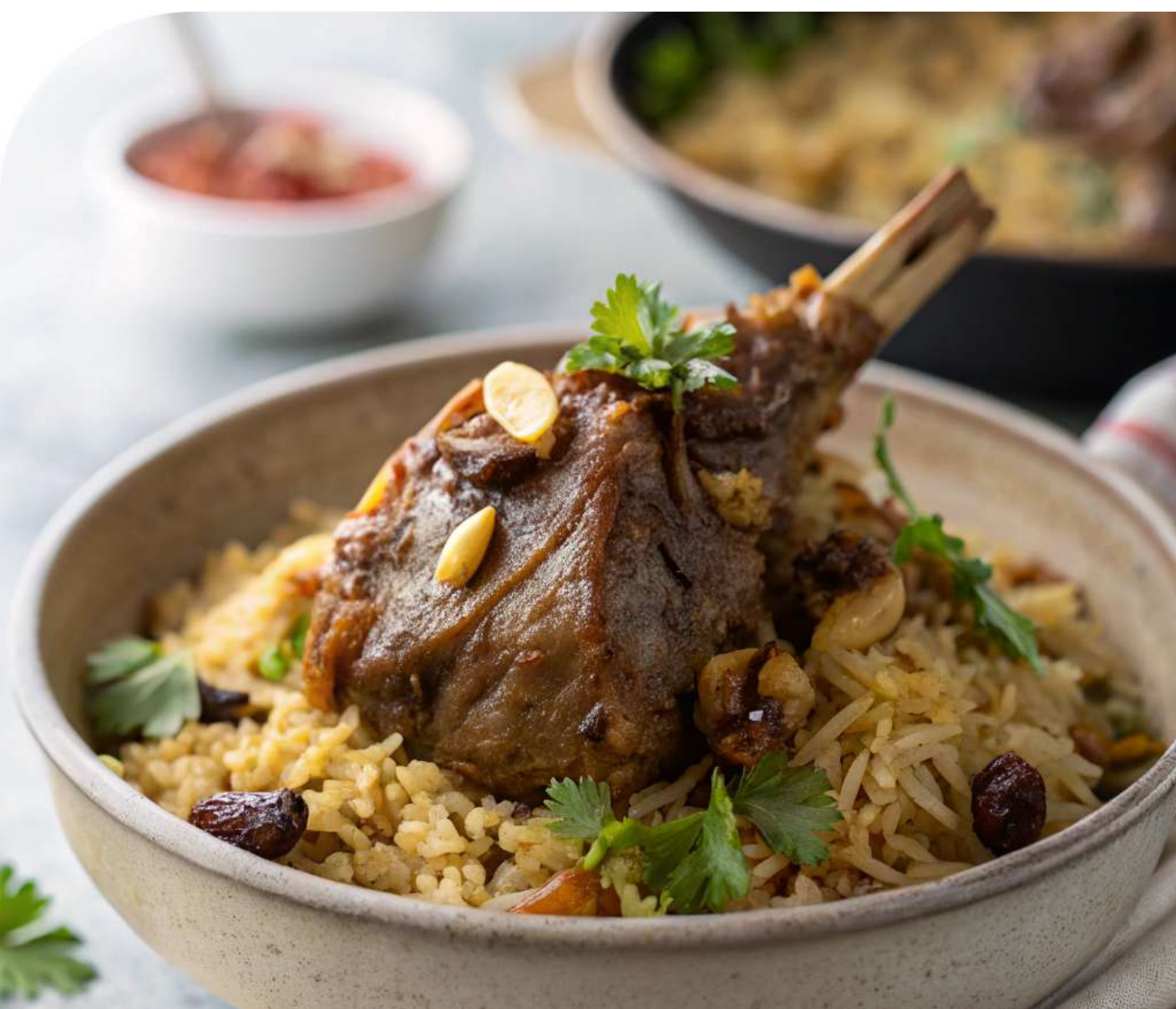
Jasmine Rice (V) (VE)

Allergens: None declared

Fried Rice

Prawn or chicken

Allergens: Eggs, Soya



Drinks

Orange Juice

Allergens: None declared

Apple Juice

Allergens: None declared

Carrot Juice

Allergens: None declared

Pomegranate Juice

Allergens: None declared

Watermelon Juice

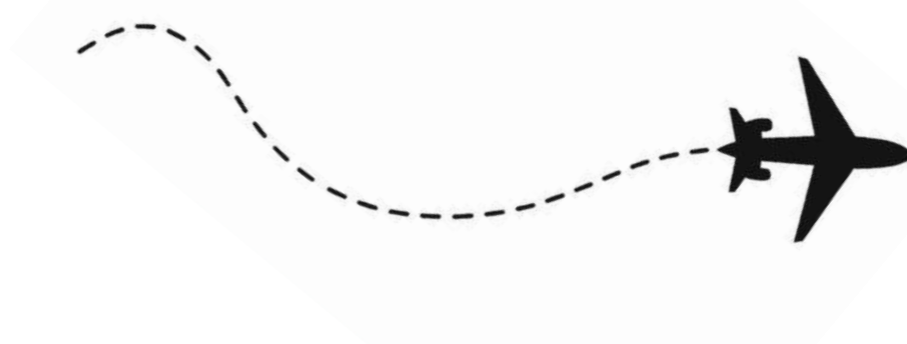
Allergens: None declared

Ginger and Turmeric Shot

Allergens: None declared

Still or Sparkling Water

Allergens: None declared



Crew Meals

Middle Eastern Aubergine and Chickpea Stew (V) (VE)

Allergens: None declared

Chicken Stir Fry Noodles

Allergens: Gluten, Eggs

Vegetable Stir Fry Noodles (V) (VE)

Allergens: Gluten

Shepherd's Pie with Steam Vegetables

Allergens: Milk

Jerk Chicken with Rice and Beans

Allergens: None declared

Chicken Alfredo Pasta

Allergens: Gluten, Milk

Vegetable Alfredo Pasta (V)

Allergens: Gluten, Milk



“This menu is a guide, not a boundary. Whatever you crave, my team and I will bring it to life — always 100% halal.” — *Amna Qadri, Founder, AQ Cuisine*

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