

## NBO-MBA

### **LIGHT\_MEAL**

Assorted bread rolls

#### **Main Course**

Braised beef shoulder blade served  
with ranch style roast potatoes  
mixed vegetables and thyme jus

Curried coconut fish served with  
pilaf rice  
turned carrots, sugar snaps and red  
pepper

Vegetable jalfrezi served with  
biryani rice

#### **Dessert**

Coconut cake and lemon mousse

### **REPAS LEGER**

Assortiment de petits pains

#### **Plats Chauds**

Paleron braise servi des pommes de  
terre en quartier ,  
mélange de legumes et jus au thym

Filet de poisson pane a la noix de  
coco servi avec un riz pilaf ,  
carottes tourneés , pois mange-tout  
et poivron rouge

Legumes Jalfresi servis avec un riz  
biryani

#### **Dessert**

Cake a la noix de coco et sa mousse  
au citron

## MBA-NBO

### **LIGHT MEAL**

Assorted bread rolls

### **Main Course**

Beef shoulder served with  
lyonnaise potatoes

medley of vegetables and rosemary  
jus

Sweet and sour chicken served with  
fried vegetable rice

battered courgette, red and yellow  
pepper

Sweet and sour vegetables served  
with noodles

### **Dessert**

Pineapple crumble and vanilla  
sauce

### **REPAS LEGER**

Assortiment de Pains assortis

### **Plats Chauds**

Paleron servi avec des pommes de  
terre lyonnaise

petits legumes et son jus au  
romarin

Poulet a l aigre douce servi avec un  
riz frit aux legumes , embeurree de  
courgettes et ses poivrons rouges et  
jaunes

Legumes a laigre douce et ses  
nouilles chinoises

### **Dessert**

Crumble a l ananas et sa sauce a la  
vanill

## **NBO-DXB**

### **DINNER**

Assorted bread rolls

#### **Appetizer**

Marinated grilled vegetables,  
quenelle of babaganoush  
red cabbage, assorted peppers and  
lettuce

#### **Main Course**

Braised beef served with mini  
chateau potatoes  
turned carrots, sugar snaps and  
barbeque sauce

Coconut fish curry served with pea  
onion rice  
grilled zucchini slice, turned carrots  
and spicy tomato sauce

Chunky vegetable ratatouille served  
with herbed gnocchi  
creamed spinach and seared cherry  
tomato

#### **Dessert**

Chocolate coffee cake with caramel  
sauce

### **REPAS**

Selection de pains frais

#### **Entree**

Legumes marines grilles  
accompagne d'une quenelle de  
babaganoush, choux rouge,  
poivrons assortis et salade fraiche

#### **Plats principaux**

Boeuf braise accompagne de ses  
mini pommes de terre chateau,  
carottes tournees, petits pois  
mange-tout et sauce barbecue

Carry de poisson au coco  
accompagne d'un rice petit pois  
oignons,  
courgettes en lamelles, carottes  
tournees et sauce tomate epicee

Ratatouille de legumes  
accompagnee de gnochis aux  
herbes fraiches,  
epinards a la crème et tomate cerise

#### **Dessert**

Gâteau chocolat café avec sauce  
caramel

## DXB-NBO

### **HOT BREAKFAST**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

#### **Pastry Selection**

Warm crispy croissant, multi cereal  
brown bread roll,  
served with jam, marmalade or  
butter

#### **Main Course**

Chicken sausage served with  
herbed potatoes wedges  
seared courgette, and vegetable  
ratatouille

Mushroom omelette served with  
herbed maxim potatoes  
sautéed courgette and tomato  
ragout

Sautéed mushroom served with  
hash brown potatoes  
creamed spinach

### **PETIT DEJEUNER CHAUD**

Salade de fruits de saison

Assortiment de yaourts

#### **Selection de viennoiseries**

Croissant croustillant, pain aux  
cereales  
servis avec leur confiture et beurre

#### **Plats Chauds**

Saucisses au poulet servies avec des  
pommes de  
terre quartier , courgettes, snackees  
et sa ratatouille

Omelette aux Champignons servie  
avec des pommes de terre  
maxim s aux herbes , courgettes  
sautées et ragout de tomates

Champignons sautes servis avec ses  
galettes de pommes de  
terre et sese pinards a la crème

## **BEVERAGES**

### **Water**

Still water

### **Soda**

Coke, Fanta Orange, Coke Zero, Tonic water, Soda water

### **Juices**

Orange, Apple, Tomato

### **Teas**

Kenyan tea, chamomile or green tea

### **Coffee**

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Courvoisier

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

Tusker Lager

### **Liqueur**

Baileys

## WINES

### **CHAMPAGNE**

#### **N/V Brut Premier Cru Grande Reserve J.M Gobillard et Fils (Champagne, France):**

Decanter World Wine Award  
Champagne with very rich aromas of toast, fresh bakery and fruit expressions. It is rounded on the palate, full and lively with crisp and refreshing acidity.

Food Pairing: seafood, fish, salads and white meat dishes.

### **WHITE WINE**

#### **Domaine Riviere Chardonnay (France)**

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes.

The mouth seems tight and beautifully mineral with an acidulous final.

Food Pairing: seafood, fish, salads and seafood fish pasta dishes.

#### **Waterford Elgin Sauvignon Blanc (Elgin, SA)**

An astonishing Sauvignon Blanc showing fresh granadilla and green apple fruit, with underlying chalk and slate notes, confirming the Elgin origin of the grapes.

Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

#### **Domaine Martin Côtes-du-Rhône-Villages 'Plan de Dieu' (France):**

Deep crimson with a powerful nose of red fruits, macerated stone fruits and subtle spice and liquorice undercurrents.

Food Pairing: fish in cream sauce preparations and great with lamb, venison and beef steak or stew

#### **Diemersfontein Pinotage (SA)**

On the nose, rich dark chocolate and powerful freshly brewed coffee styling with a hint of mint and baked plums.

Food Pairing: rich casseroles and gentle curries, however the best companion for this wine is a rich, decadent chocolate dessert.

#### **Boplaas Cape Vintage**

This is a purplish black port with flavors of cherries, plum, blackberries, violets, pepper, spiciness and dark chocolate.

Expectations are met when you taste the wine, which is full-bodied with big ripe tannins and integrated alcohol, with a long and luscious aftertaste.

Food Pairings: cheese, Chocolate, dried fruits and nuts, ice-cream, crème Brulé, and fresh

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Assorted bread rolls

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with ranch style roast potatoes  
mixed vegetables and thyme jus

Curried coconut fish served with  
pilaf rice  
turned carrots, sugar snaps and red  
pepper

Vegetable jalfrezi served with  
biryani rice

#### **Dessert**

Coconut cake and lemon mousse

### **REPAS LEGER**

Assortiment de petits pains

#### **Plats Chauds**

Paleron braise servi des pommes de  
terre en quartier ,  
mélange de legumes et jus au thym

Filet de poisson pane a la noix de  
coco servi avec un riz pilaf ,  
carottes tournees , pois mange-tout  
et poivron rouge

Legumes Jalfresi servis avec un riz  
biriani

#### **Dessert**

Cake a la noix de coco et sa mousse  
au citron

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Assorted bread rolls

### **Main Course**

Beef shoulder served with  
lyonnaise potatoes

medley of vegetables and rosemary  
jus

Sweet and sour chicken served with  
fried vegetable rice

battered courgette, red and yellow  
pepper

Sweet and sour vegetables served  
with noodles

### **Dessert**

Pineapple crumble and vanilla  
sauce

### **REPAS LEGER**

Assortiment de Pains assortis

### **Plats Chauds**

Paleron servi avec des pommes de  
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petits legumes et son jus au  
romarin

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riz frit aux legumes , embeurree de  
courgettes et ses poivrons rouges et  
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Legumes a laigre douce et ses  
nouilles chinoises

### **Dessert**

Crumble a l ananas et sa sauce a la  
vanill



## **BEVERAGES**

### **Water**

Still water

### **Soda**

Coke, Fanta Orange, Coke Zero, Tonic water, Soda water

### **Juices**

Orange, Apple, Tomato

### **Teas**

Kenyan tea, chamomile or green tea

### **Coffee**

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Courvoisier

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

Tusker Lager

### **Liqueur**

Baileys

## WINES

### **CHAMPAGNE**

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Deep crimson with a powerful nose of red fruits, macerated stone fruits and subtle spice and liquorice undercurrents.

Food Pairing: fish in cream sauce preparations and great with lamb, venison and beef steak or stew

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Food Pairing: rich casseroles and gentle curries, however the best companion for this wine is a rich, decadent chocolate dessert.

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This is a purplish black port with flavors of cherries, plum, blackberries, violets, pepper, spiciness and dark chocolate.

Expectations are met when you taste the wine, which is full-bodied with big ripe tannins and integrated alcohol, with a long and luscious aftertaste.

Food Pairings: cheese, Chocolate, dried fruits and nuts, ice-cream, crème Brulé, and fresh

## **NBO-JNB**

### **HOT BREAKFAST**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

Warm crispy croissant, multi cereal brown bread roll, served with jam, marmalade or butter

### **Main Course**

Chicken sausage served with herbed potatoes wedge seared courgette, and vegetable ratatouille

Mushroom omelette served with herbed maxim potatoes sautéed courgette and tomato ragout

Sautéed mushroom served with hash brown potatoes creamed spinach

### **PETIT DEJEUNER CHAUD**

Salade de fruits de saison

Assortiment de yaourts

Selection de viennoiseries

Croissant croustillant, pain aux cereales servis avec leur confiture et beurre

### **Plats Chauds**

Saucisses au poulet servies avec des pommes de

terre quartier , courgettes, snackees et sa ratatouille

Omelette aux Champignons servie avec des pommes de terre

maxim s aux herbes , courgettes sautees et ragout de tomates

Champignons sautes servis avec ses galettes de pommes de

terre et sese pinards a la crème

## **NBO-JNB**

### **LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

Braised beef shoulder blade served  
with ranch style roast potatoes

mixed vegetables and thyme jus

Curried coconut fish served with pilaf  
rice

turned carrots, sugar snaps and red  
pepper

Vegetable jalfrezi served with biryani  
rice

#### **Dessert**

Coconut cake and lemon mousse

### **REPAS LEGER**

Assortiment de petits pains

#### **Plats Chauds**

Paleron braise servi des pommes de  
terre en quartier ,

mélange de legumes et jus au thym

Filet de poisson pane a la noix de coco  
servi avec un riz pilaf ,

carottes tournees , pois mange-tout et  
poivron rouge

Legumes Jalfresi servis avec un riz  
biriani

#### **Dessert**

Cake a la noix de coco et sa mousse au  
citron

## **JNB-NBO**

### **LIGHT MEAL**

Assorted bread rolls

### **Main Course**

Stuffed beef with goat cheese and  
parsley served with

baked broccoli and cauliflower,  
sautéed butternut, marrow

roasted red pepper and tomato  
sauce

Grilled chicken supreme served  
with chakalaka peas

sautéed green beans, lemon and  
coriander cream sauce

Vegetable ratatouille served with

bulgur wheat mixed with  
vegetables and sautéed spinach

### **Dessert**

Chocolate mousse cake

## **JNB-NBO**

### **HOT BREAKFAST**

Decanted fruit yoghurt

### **Pastry Selection**

Warm crispy croissant, multi cereal  
brown bread roll,  
served with jam or butter

### **Main Course**

Plain omelette served with seared  
beef sausage  
chakalaka vegetables and creamy  
mushroom

Stuffed tomato filled with  
ratatouille served with rosti  
potatoes  
grilled mushrooms

## **JNB-NBO**

### **HOT LIGHT SNACKS**

Curried beef kofta with sweet chilli  
and pepper served with

chicken samosa and beef pie

Vegetables spring roll served with  
peppadew and cheese rissole

vegetables kebabs and roasted  
cocktail tomato

## **BEVERAGES**

### **Water**

Still water

### **Soda**

Coke, Fanta Orange, Coke Zero, Tonic water,  
Soda water

### **Juices**

Orange, Apple, Tomato

### **Teas**

Kenyan tea, chamomile or green tea

### **Coffee**

Kenyan coffee, decaffeinated, espresso\*,  
cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Camus

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

Tusker Lager

### **Liqueur**

Baileys

## **WINE**

### **CHAMPAGNE**

N/V Brut Premier Cru Grande Reserve J.M  
Gobillard et Fils (Champagne, France):

Decanter World Wine Award Champagne  
with very rich aromas of toast, fresh bakery  
and fruit expressions. It is rounded on the  
palate, full and lively with crisp and  
refreshing acidity.

Food Pairing: seafood, fish, salads and white  
meat dishes.

### **WHITE WINE**

#### **Waterford Elgin Sauvignon Blanc (Elgin, SA):**

An astonishing Sauvignon Blanc showing  
fresh granadilla and green apple fruit, with  
underlying chalk and slate notes, confirming  
the Elgin origin of the grapes.

Food Pairing: best matched with seafood  
dishes and salads.

### **RED WINE**

#### **Diemersfontein Pinotage**

On the nose, rich dark chocolate and powerful  
freshly brewed coffee styling with a hint of  
mint and baked plums.

Food Pairing: rich casseroles and gentle  
curries, however the best companion for this  
wine is a rich, decadent chocolate dessert.

## **NBO-LOS**

### **BRUNCH**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

#### **Pastry Selection**

Warm crispy croissant, multi cereal  
brown bread roll,  
served with jam, marmalade or  
butter

#### **Main Course**

Mushroom omelette served with  
herbed maxim potatoes  
sautéed courgette and tomato  
ragout

Braised chicken thigh served with  
biryani rice  
sautéed green peas, carrots and  
light saffron curry sauce

Vegetable jalfrezi served with  
biryani rice

### **BRUNCH**

Salade de fruits fraiche

Selection de yaourts

#### **Selection de viennoiseries**

Croissant croustillant, pain aux  
cereales servis avec leur confiture  
et beurre

#### **Plats principaux**

Omelette aux Champignons servie  
avec des pommes de terre Maxim s  
aux herbes , courgettes sautees et  
ragout de tomates

Haut de cuisse de Poulet roti servit  
avec riz biriani , petits pois sautes ,  
carottes et sa sauce legere au curry  
safran

Legumes Jalfresi servis avec son riz  
biriani

## **NBO-LOS**

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

Braised beef shoulder blade served  
with ranch style roast potatoes  
mixed vegetables and thyme jus

Curried coconut fish served with  
pilaf rice turned carrots, sugar  
snaps and red pepper

Vegetable jalfrezi served with  
biryani rice

#### **Dessert**

Coconut cake and lemon mousse

### **REPAS LEGER**

Assortiment de petits pains

#### **Plats Chauds**

Paleron braise servi des pommes de  
terre en quartier ,

mélange de legumes et jus au thym

Filet de poisson pane a la noix de  
coco servi avec un riz pilaf ,

carottes tournees , pois mange-tout  
et poivron rouge

Legumes Jalfresi servis avec un riz  
biriani

#### **Dessert**

Cake a la noix de coco et sa mousse  
au citron



## LOS-NBO

### **HOT LIGHT MEAL**

Assorted bread rolls

### **Main Course**

Beef shoulder served with  
lyonnaise potatoes

medley of vegetables and rosemary  
jus

Sweet and sour chicken served with  
fried vegetable rice

battered courgette, red and yellow  
pepper

Sweet and sour vegetables served  
with noodles

### **Dessert**

Pineapple crumble and vanilla  
sauce

### **REPAS LEGER**

Assortiment de Pains assortis

### **Plats Chauds**

Paleron servi avec des pommes de  
terre lyonnaise

petits legumes et son jus au  
romarin

Poulet a l aigre douce servi avec un  
riz frit aux legumes , embeurree de  
courgettes et ses poivrons rouges et  
jaunes

Legumes a laigre douce et ses  
nouilles chinoises

### **Dessert**

Crumble a l ananas et sa sauce a la  
vanille

## **BEVERAGES**

### **Water**

Still water

### **Soda**

Coke, Fanta Orange, Coke Zero, Tonic water, Soda water

### **Juices**

Orange, Apple, Tomato

### **Teas**

Kenyan tea, chamomile or green tea

### **Coffee**

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Courvoisier

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

Tusker Lager

### **Liqueur**

Baileys

## WINES

### **CHAMPAGNE**

#### **N/V Brut Premier Cru Grande Reserve J.M Gobillard et Fils (Champagne, France):**

Decanter World Wine Award  
Champagne with very rich aromas of toast, fresh bakery and fruit expressions. It is rounded on the palate, full and lively with crisp and refreshing acidity.

Food Pairing: seafood, fish, salads and white meat dishes.

### **WHITE WINE**

#### **Domaine Riviere Chardonnay (France)**

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Food Pairing: seafood, fish, salads and seafood fish pasta dishes.

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An astonishing Sauvignon Blanc showing fresh granadilla and green apple fruit, with underlying chalk and slate notes, confirming the Elgin origin of the grapes.

Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

#### **Domaine Martin Côtes-du-Rhône-Villages 'Plan de Dieu' (France):**

Deep crimson with a powerful nose of red fruits, macerated stone fruits and subtle spice and liquorice undercurrents.

Food Pairing: fish in cream sauce preparations and great with lamb, venison and beef steak or stew

#### **Diemersfontein Pinotage (SA)**

On the nose, rich dark chocolate and powerful freshly brewed coffee styling with a hint of mint and baked plums.

Food Pairing: rich casseroles and gentle curries, however the best companion for this wine is a rich, decadent chocolate dessert.

#### **Boplaas Cape Vintage**

This is a purplish black port with flavors of cherries, plum, blackberries, violets, pepper, spiciness and dark chocolate.

Expectations are met when you taste the wine, which is full-bodied with big ripe tannins and integrated alcohol, with a long and luscious aftertaste.

Food Pairings: cheese, Chocolate, dried fruits and nuts, ice-cream, crème Brulée, and fresh

## **NBO-MPM**

### **HOT BREAKFAST**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

Warm crispy croissant, multi cereal  
brown bread roll,

served with jam, marmalade or  
butter

### **Main Course**

Chicken sausage served with  
herbed potatoes wedge

seared courgette, and vegetable  
ratatouille

Mushroom omelette served with  
herbed maxim potatoes

sautéed courgette and tomato  
ragout

Sautéed mushroom served with  
hash brown potatoes

creamed spinach

### **PETIT DEJEUNER CHAUD**

Salade de fruits de saison

Assortiment de yaourts

Selection de viennoiseries

Croissant croustillant, pain aux  
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servis avec leur confiture et beurre

### **Plats Chauds**

Saucisses au poulet servies avec des  
pommes de

terre quartier , courgettes, snackees  
et sa ratatouille

Omelette aux Champignons servie  
avec des pommes de terre

maxim s aux herbes , courgettes  
sautees et ragout de tomates

Champignons sautes servis avec ses  
galettes de pommes de

terre et sese pinards a la crème

## **MPM-NBO**

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Beef shoulder served with**

lyonnaise potatoes medley of  
vegetables and rosemary jus

##### **Sweet and sour chicken served**

with fried vegetable rice buttered  
courgette, red and yellow pepper

##### **Sweet and sour vegetables**

served with noodles

#### **Dessert**

Pineapple crumble and vanilla  
sauce

### **REPAS LEGER**

Assortiment de Pains assortis

#### **Plats Chauds**

Paleron servi avec des pommes de  
terre lyonnaise

petits legumes et son jus au  
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Poulet a l aigre douce servi avec un  
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courgettes et ses poivrons rouges et  
jaunes

Legumes a laigre douce et ses  
nouilles chinoises

#### **Dessert**

Crumble a l ananas et sa sauce a la  
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## **BEVERAGES**

### **Water**

Still water

### **Soda**

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### **Juices**

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### **Teas**

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### **Coffee**

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## **SPIRITS&BEERS**

### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Courvoisier

### **Vodka**

Absolut Vodka

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Bombay Sapphire

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## NBO-MRU

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Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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ratatouille

Mushroom omelette served with  
herbed maxim potatoes

sautéed courgette and tomato  
ragout

Sautéed mushroom served with  
hash brown potatoes

creamed spinach

### **PETIT DEJEUNER CHAUD**

Salade de fruits de saison

Assortiment de yaourts

Selection de viennoiseries

Croissant croustillant, pain aux  
cereales

servis avec leur confiture et beurre

### **Plats Chauds**

Saucisses au poulet servies avec des  
pommes de

terre quartier , courgettes, snackees  
et sa ratatouille

Omelette aux Champignons servie  
avec des pommes de terre

maxim s aux herbes , courgettes  
sautees et ragout de tomates

Champignons sautes servis avec ses  
galettes de pommes de

terre et sese pinards a la crème



## MRU-NBO

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Beef shoulder served with**

lyonnaise potatoes medley of  
vegetables and rosemary jus

##### **Sweet and sour chicken served**

with fried vegetable rice buttered  
courgette, red and yellow pepper

##### **Sweet and sour vegetables**

served with noodles

#### **Dessert**

Pineapple crumble and vanilla  
sauce

### **REPAS LEGER**

Assortiment de Pains assortis

#### **Plats Chauds**

Paleron servi avec des pommes de  
terre lyonnaise

petits legumes et son jus au  
romarin

Poulet a l aigre douce servi avec un  
riz frit aux legumes , embeurree de  
courgettes et ses poivrons rouges et  
jaunes

Legumes a laigre douce et ses  
nouilles chinoises

#### **Dessert**

Crumble a l ananas et sa sauce a la  
vanille

## **BEVERAGES**

### **Water**

Still water

### **Soda**

Coke, Fanta Orange, Coke Zero, Tonic water, Soda water

### **Juices**

Orange, Apple, Tomato

### **Teas**

Kenyan tea, chamomile or green tea

### **Coffee**

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Courvoisier

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

Tusker Lager

### **Liqueur**

Baileys

## WINES

### **CHAMPAGNE**

#### **N/V Brut Premier Cru Grande Reserve J.M Gobillard et Fils (Champagne, France):**

Decanter World Wine Award  
Champagne with very rich aromas of toast, fresh bakery and fruit expressions. It is rounded on the palate, full and lively with crisp and refreshing acidity.

Food Pairing: seafood, fish, salads and white meat dishes.

### **WHITE WINE**

#### **Domaine Riviere Chardonnay (France)**

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes.

The mouth seems tight and beautifully mineral with an acidulous final.

Food Pairing: seafood, fish, salads and seafood fish pasta dishes.

#### **Waterford Elgin Sauvignon Blanc (Elgin, SA)**

An astonishing Sauvignon Blanc showing fresh granadilla and green apple fruit, with underlying chalk and slate notes, confirming the Elgin origin of the grapes.

Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

#### **Domaine Martin Côtes-du-Rhône-Villages 'Plan de Dieu' (France):**

Deep crimson with a powerful nose of red fruits, macerated stone fruits and subtle spice and liquorice undercurrents.

Food Pairing: fish in cream sauce preparations and great with lamb, venison and beef steak or stew

#### **Diemersfontein Pinotage (SA)**

On the nose, rich dark chocolate and powerful freshly brewed coffee styling with a hint of mint and baked plums.

Food Pairing: rich casseroles and gentle curries, however the best companion for this wine is a rich, decadent chocolate dessert.

#### **Boplaas Cape Vintage**

This is a purplish black port with flavors of cherries, plum, blackberries, violets, pepper, spiciness and dark chocolate.

Expectations are met when you taste the wine, which is full-bodied with big ripe tannins and integrated alcohol, with a long and luscious aftertaste.

Food Pairings: cheese, Chocolate, dried fruits and nuts, ice-cream, crème Brulé, and fresh

## NBO-SEZ

### **HOT\_LIGHT\_MEAL**

Assorted bread rolls

#### **Main Course**

**Braised beef shoulder blade**  
served with ranch style roast  
potatoes mixed vegetables and  
thyme jus

**Curried coconut fish served with**  
pilaf rice turned carrots, sugar  
snaps and red pepper

**Vegetable jalfrezi served with**  
biryani rice

#### **Dessert**

Coconut cake and lemon mousse

### **REPAS LEGER**

Assortiment de petits pains

#### **Plats Chauds**

Paleron braise servi des pommes de  
terre en quartier ,  
mélange de legumes et jus au thym

Filet de poisson pane a la noix de  
coco servi avec un riz pilaf ,  
carottes tournees , pois mange-tout  
et poivron rouge

Legumes Jalfresi servis avec un riz  
biryani

#### **Dessert**

Cake a la noix de coco et sa mousse  
au citron

**SEZ-NBO**

**LIGHT MEAL**

Assorted bread rolls

**Main Course**

Roast chicken 'laque', pan glazed  
demi glace

oriental pasta with vegetables

Indian Ocean job fish, yassa sauce

turned coriander potatoes,  
pumpkin and sugar snaps

Mild spiced vegetable rice biryani

**Dessert**

White forest cake, berry compote

## **BEVERAGES**

### **Water**

Still water

### **Soda**

Coke, Fanta Orange, Coke Zero, Tonic water,  
Soda water

### **Juices**

Orange, Apple, Tomato

### **Teas**

Kenyan tea, chamomile or green tea

### **Coffee**

Kenyan coffee, decaffeinated, espresso\*,  
cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Camus

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

Tusker Lager

### **Liqueur**

Baileys

## **WINE**

### **CHAMPAGNE**

N/V Brut Premier Cru Grande Reserve J.M  
Gobillard et Fils (Champagne, France):

Decanter World Wine Award Champagne  
with very rich aromas of toast, fresh bakery  
and fruit expressions. It is rounded on the  
palate, full and lively with crisp and  
refreshing acidity.

Food Pairing: seafood, fish, salads and white  
meat dishes.

### **WHITE WINE**

#### **Waterford Elgin Sauvignon Blanc (Elgin, SA):**

An astonishing Sauvignon Blanc showing  
fresh granadilla and green apple fruit, with  
underlying chalk and slate notes, confirming  
the Elgin origin of the grapes.

Food Pairing: best matched with seafood  
dishes and salads.

### **RED WINE**

#### **Diemersfontein Pinotage**

On the nose, rich dark chocolate and powerful  
freshly brewed coffee styling with a hint of  
mint and baked plums.

Food Pairing: rich casseroles and gentle  
curries, however the best companion for this  
wine is a rich, decadent chocolate dessert.

## MBA-NBO

### **LIGHT\_MEAL**

Assorted bread rolls

#### **Main Course**

Braised beef shoulder blade served  
with ranch style roast potatoes  
mixed vegetables and thyme jus

Curried coconut fish served with  
pilaf rice  
turned carrots, sugar snaps and red  
pepper

Vegetable jalfrezi served with  
biryani rice

#### **Dessert**

Coconut cake and lemon mousse

### **REPAS LEGER**

Assortiment de petits pains

#### **Plats Chauds**

Paleron braise servi des pommes de  
terre en quartier ,  
mélange de legumes et jus au thym

Filet de poisson pane a la noix de  
coco servi avec un riz pilaf ,  
carottes tournees , pois mange-tout  
et poivron rouge

Legumes Jalfresi servis avec un riz  
biriani

#### **Dessert**

Cake a la noix de coco et sa mousse  
au citron

## DXB-MBA

### **HOT BREAKFAST**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

#### **Pastry Selection**

Warm crispy croissant, multi cereal  
brown bread roll,  
served with jam, marmalade or  
butter

#### **Main Course**

Chicken sausage served with  
herbed potatoes wedges  
seared courgette, and vegetable  
ratatouille

Mushroom omelette served with  
herbed maxim potatoes  
sautéed courgette and tomato  
ragout

Sautéed mushroom served with  
hash brown potatoes  
creamed spinach

### **PETIT DEJEUNER CHAUD**

Salade de fruits de saison

Assortiment de yaourts

#### **Selection de viennoiseries**

Croissant croustillant, pain aux  
cereales  
servis avec leur confiture et beurre

#### **Plats Chauds**

Saucisses au poulet servies avec des  
pommes de  
terre quartier , courgettes, snackees  
et sa ratatouille

Omelette aux Champignons servie  
avec des pommes de terre  
maxim s aux herbes , courgettes  
sautees et ragout de tomates

Champignons sautes servis avec ses  
galettes de pommes de  
terre et sese pinards a la crème



## **BEVERAGES**

### **Water**

Still water

### **Soda**

Coke, Fanta Orange, Coke Zero, Tonic water, Soda water

### **Juices**

Orange, Apple, Tomato

### **Teas**

Kenyan tea, chamomile or green tea

### **Coffee**

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Courvoisier

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

Tusker Lager

### **Liqueur**

Baileys

## WINES

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Decanter World Wine Award  
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Food Pairing: seafood, fish, salads and white meat dishes.

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### **RED WINE**

#### **Domaine Martin Côtes-du-Rhône-Villages 'Plan de Dieu' (France):**

Deep crimson with a powerful nose of red fruits, macerated stone fruits and subtle spice and liquorice undercurrents.

Food Pairing: fish in cream sauce preparations and great with lamb, venison and beef steak or stew

#### **Diemersfontein Pinotage (SA)**

On the nose, rich dark chocolate and powerful freshly brewed coffee styling with a hint of mint and baked plums.

Food Pairing: rich casseroles and gentle curries, however the best companion for this wine is a rich, decadent chocolate dessert.

#### **Boplaas Cape Vintage**

This is a purplish black port with flavors of cherries, plum, blackberries, violets, pepper, spiciness and dark chocolate.

Expectations are met when you taste the wine, which is full-bodied with big ripe tannins and integrated alcohol, with a long and luscious aftertaste.

Food Pairings: cheese, Chocolate, dried fruits and nuts, ice-cream, crème Brulé, and fresh

## **NBO-ABI**

### **BRUNCH**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

#### **Pastry Selection**

Warm crispy croissant, multi cereal  
brown bread roll,  
served with jam, marmalade or  
butter

#### **Main Course**

Mushroom omelette served with  
herbed maxim potatoes  
sautéed courgette and tomato  
ragout

Braised chicken thigh served with  
biryani rice  
sautéed green peas, carrots and  
light saffron curry sauce

Vegetable jalfrezi served with  
biryani rice

### **BRUNCH**

Salade de fruits fraiche

Selection de yaourts

#### **Selection de viennoiseries**

Croissant croustillant, pain aux  
cereales servis avec leur confiture  
et beurre

#### **Plats principaux**

Omelette aux Champignons servie  
avec des pommes de terre Maxim s  
aux herbes , courgettes sautees et  
ragout de tomates

Haut de cuisse de Poulet roti servit  
avec riz biriani , petits pois sautes ,  
carottes et sa sauce legere au curry  
safran

Legumes Jalfresi servis avec son riz  
biriani

**ABJ-DSS**

**HOT LIGHT SNACK**

Assorted bread rolls

**Starter**

Bulgur salad

**Hot Option**

Chicken and mushroom quiche

Courgette quiche

**Dessert**

Duo of caramel and passion  
chocolate verrine

**DSS-ABI**

**HOT LIGHT SNACK**

Assorted bread rolls

**Starter**

Pearl pasta with curry

**Hot Option**

Chicken with curry quiche

Provençal Quiche

**Dessert**

Duo of caramel and coconut mousse

## ABJ-NBO

### **LUNCH/DINNER**

Assorted bread rolls

#### **Appetizer**

Mixed grilled vegetables platter

#### **Main Course**

Captain fish fillet, creamy pesto  
sauce

saffron rice and vegetable  
ratatouille

Chicken breast, traditional  
kedjenou sauce

plain rice and grilled zucchini

Oven-baked vegetable lasagna  
topped with cheese

#### **Dessert**

Passion mousse, whipped cream

### **REPAS CHAUDS**

Sélection de petits pains ronds

#### **Entrée**

Sélection de légumes mixtes grillés

#### **Plat Chaud**

Filet de capitaine, sauce crème au  
pesto

riz au safran et ratatouille de  
légumes

Blanc de poulet, sauce kedjenou  
riz blanc et courgette grillée

Lasagne aux légumes

#### **Dessert**

Mousse passion et crème chantilly

## **BEVERAGES**

### **Water**

Still water

### **Soda**

Coke, Fanta Orange, Coke Zero, Tonic water, Soda water

### **Juices**

Orange, Apple, Tomato

### **Teas**

Kenyan tea, chamomile or green tea

### **Coffee**

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Courvoisier

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

Tusker Lager

### **Liqueur**

Baileys

## WINES

### **CHAMPAGNE**

#### **N/V Brut Premier Cru Grande Reserve J.M Gobillard et Fils (Champagne, France):**

Decanter World Wine Award  
Champagne with very rich aromas of toast, fresh bakery and fruit expressions. It is rounded on the palate, full and lively with crisp and refreshing acidity.

Food Pairing: seafood, fish, salads and white meat dishes.

### **WHITE WINE**

#### **Domaine Riviere Chardonnay (France)**

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes.

The mouth seems tight and beautifully mineral with an acidulous final.

Food Pairing: seafood, fish, salads and seafood fish pasta dishes.

#### **Waterford Elgin Sauvignon Blanc (Elgin, SA)**

An astonishing Sauvignon Blanc showing fresh granadilla and green apple fruit, with underlying chalk and slate notes, confirming the Elgin origin of the grapes.

Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

#### **Domaine Martin Côtes-du-Rhône-Villages 'Plan de Dieu' (France):**

Deep crimson with a powerful nose of red fruits, macerated stone fruits and subtle spice and liquorice undercurrents.

Food Pairing: fish in cream sauce preparations and great with lamb, venison and beef steak or stew

#### **Diemersfontein Pinotage (SA)**

On the nose, rich dark chocolate and powerful freshly brewed coffee styling with a hint of mint and baked plums.

Food Pairing: rich casseroles and gentle curries, however the best companion for this wine is a rich, decadent chocolate dessert.

#### **Boplaas Cape Vintage**

This is a purplish black port with flavors of cherries, plum, blackberries, violets, pepper, spiciness and dark chocolate.

Expectations are met when you taste the wine, which is full-bodied with big ripe tannins and integrated alcohol, with a long and luscious aftertaste.

Food Pairings: cheese, Chocolate, dried fruits and nuts, ice-cream, crème Brulé, and fresh

## **NBO-ACC**

### **BRUNCH**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

#### **Pastry Selection**

Warm crispy croissant, multi cereal  
brown bread roll,  
served with jam, marmalade or  
butter

#### **Main Course**

Mushroom omelette served with  
herbed maxim potatoes  
sautéed courgette and tomato  
ragout

Braised chicken thigh served with  
biryani rice  
sautéed green peas, carrots and  
light saffron curry sauce

Vegetable jalfrezi served with  
biryani rice

### **BRUNCH**

Salade de fruits fraiche

Selection de yaourts

#### **Selection de viennoiseries**

Croissant croustillant, pain aux  
cereales servis avec leur confiture  
et beurre

#### **Plats principaux**

Omelette aux Champignons servie  
avec des pommes de terre Maxim s  
aux herbes , courgettes sautees et  
ragout de tomates

Haut de cuisse de Poulet roti servit  
avec riz biriani , petits pois sautes ,  
carottes et sa sauce legere au curry  
safran

Legumes Jalfresi servis avec son riz  
biriani



## **NBO-ACC**

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

Braised beef shoulder blade served  
with ranch style roast potatoes  
mixed vegetables and thyme jus

Curried coconut fish served with  
pilaf rice turned carrots, sugar  
snaps and red pepper

Vegetable jalfrezi served with  
biryani rice

#### **Dessert**

Coconut cake and lemon mousse

### **REPAS LEGER**

Assortiment de petits pains

#### **Plats Chauds**

Paleron braise servi des pommes de  
terre en quartier ,

mélange de legumes et jus au thym

Filet de poisson pane a la noix de  
coco servi avec un riz pilaf ,

carottes tournees , pois mange-tout  
et poivron rouge

Legumes Jalfresi servis avec un riz  
biriani

#### **Dessert**

Cake a la noix de coco et sa mousse  
au citron

**ACC-ROB/FNA/DSS**

**HOT LIGHT MEAL**

Assorted bread rolls

**Main Course**

Beef suya served with jollof rice  
tomato and onion stripes

Grilled grouper filet served with  
white rice

grilled marrow, carrot batonnet and  
gremolata sauce

Penne pasta served with braised  
leek and red pepper

**ROB/FNA-ACC**

**HOT LIGHT MEAL**

Assorted bread rolls

**Main Course**

Cameroon stew served with  
steamed rice

sautéed carrot batonnet and green  
beans

Grilled salmon filet served with  
polenta

sautéed broccoli floret, grilled  
tomatoes, and tomato coulis

Potato gnocchi served with a  
mushroom cream ragout

oven-dried tomatoes, spring onions,  
and parmesan cheese

**Dessert**

Cherry and rhubarb cake

**DSS/ACC**

**HOT BREAKFAST**

Seasonal fresh fruit salad

Assorted yoghurt

Pastry Selection

Warm crispy croissant, multi cereal  
brown bread roll,

served with jam, apricot chutney or  
butter

**Main Course**

Omelette served with grilled  
plantain

spinach sautéed with nutmeg and  
onion and tomato diced seared

Grilled chicken sausage served with  
potato cubes

sautéed spinach and grilled tomato  
half

Pan cake served with mixed berry  
compote

**ACC-NBO**

**DINNER**

Assorted bread rolls

**Appetizer**

A platter ratatouille with basil, feta  
cheese  
tomato wedges and mashed black  
olive

**Main Course**

Beef suya kebab served with  
mashed pumpkin potato  
sautéed green beans, grilled  
marrow, and tomato coulis

Chicken thigh served with oven-  
roasted potato  
ratatouille and spicy tomato sauce

Biryani vegetable rice served with  
dahl

**Dessert**

Semolina cake with coulis

## **BEVERAGES**

### **Water**

Still water

### **Soda**

Coke, Fanta Orange, Coke Zero, Tonic water, Soda water

### **Juices**

Orange, Apple, Tomato

### **Teas**

Kenyan tea, chamomile or green tea

### **Coffee**

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Courvoisier

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

Tusker Lager

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Baileys

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Food Pairing: seafood, fish, salads and white meat dishes.

### **WHITE WINE**

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Food Pairing: seafood, fish, salads and seafood fish pasta dishes.

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Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

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Deep crimson with a powerful nose of red fruits, macerated stone fruits and subtle spice and liquorice undercurrents.

Food Pairing: fish in cream sauce preparations and great with lamb, venison and beef steak or stew

#### **Diemersfontein Pinotage (SA)**

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Expectations are met when you taste the wine, which is full-bodied with big ripe tannins and integrated alcohol, with a long and luscious aftertaste.

Food Pairings: cheese, Chocolate, dried fruits and nuts, ice-cream, crème Brulé, and fresh

## **NBO-BOM**

### **DINNER**

Assorted bread rolls

#### **Appetizer**

Pickled carrot and cucumber ribbons served with mixed vegetables and micro herbs

#### **Main Course**

Baingan masala served with herbed rice  
sautéed spinach garnished tomato stripes

Roasted chicken thigh served with chateau potato  
garden vegetables and red pepper sauce

Fish curry in coconut served with jeera pilau  
mixed vegetables

#### **Dessert**

Delicate orange cake

**BOM-NBO**

**HOT BREAKFAST**

Assorted fresh fruits

Assorted yoghurt

A selection of breakfast pastries

Butter and preserves

**Entrée**

**Parmentier omelette served with chicken bitok**

masala potatoes and mixed peppers

**Chicken khurana served with**

mixed vegetable paratha and vegetable croquettes

**Masala dosa, sambar**

mixed vegetable upma and coconut chutne

## **BEVERAGES**

### **Water**

Still water

### **Soda**

Coke, Fanta Orange, Coke Zero, Tonic water, Soda water

### **Juices**

Orange, Apple, Tomato

### **Teas**

Kenyan tea, chamomile or green tea

### **Coffee**

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Courvoisier

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

Tusker Lager

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Food Pairings: cheese, Chocolate, dried fruits and nuts, ice-cream, crème Brulée, and fresh

## NBO-CPT/NBO-VFA/CPT-LVI

### **HOT BREAKFAST**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

Warm crispy croissant, multi cereal brown bread roll, served with jam, marmalade or butter

### **Main Course**

**Chicken sausage served with** herbed potatoes wedge seared courgette, and vegetable ratatouille

**Mushroom omelette served with** herbed maxim potatoes sautéed courgette and tomato ragout

**Sautéed mushroom served with** hash brown potatoes creamed spinach

### **PETIT DEJEUNER CHAUD**

Salade de fruits de saison

Assortiment de yaourts

Selection de viennoiseries

Croissant croustillant, pain aux cereales

servis avec leur confiture et beurre

### **Plats Chauds**

**Saucisses au poulet servies avec** des pommes de terre quartier , courgettes, snackees et sa ratatouille

**Omelette aux Champignons** servie avec des pommes de terre maxim s aux herbes , courgettes sautees et ragout de tomates

**Champignons sautes servis avec** ses galettes de pommes de terre et sese pinards a la crème

## NBO-CPT

### **LUNCH/DINNER**

Assorted bread rolls

#### **Appetizer**

Pickled carrot and cucumber  
ribbons served with

Mixed vegetables and micro herbs

#### **Main Course**

**Mexican lamb served with,**  
**Mexican** gravy, pureed mushy peas  
carrots batons, Kenyan beans and  
cherry tomato.

**Braised chicken thigh served**  
with biryani rice sautéed green  
peas, carrots and light saffron curry  
sauce

**Vegetable jalfrezi served with**  
biryani rice

#### **Dessert**

Delicate orange cake

## **REPAS CHAUDS**

Assortiments de petits pains

#### **Entree**

Carottes et concombre en pickle  
servis avec des legumes varies et  
micro-herbes

#### **Plats Chauds**

Agneau a la Mexicaine servit avec  
puree de petits pois , batonnets de  
carotte , haricots verts du Kenya et  
tomates cerises

Haut de cuisse de poulet roti servit  
avec riz biriani , petits pois sautes ,  
carottes et sa sauce legere au curry  
safran

Legumes jalfresi servis avec son riz  
biriani

#### **Dessert**

Delicieux cake a l orange

## LIV-CPT/VFI-CPT

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

**Braised beef shoulder blade served** with ranch style roast potatoes mixed vegetables and thyme jus

**Curried coconut fish served with** pilaf rice turned carrots, sugar snaps and red pepper

**Vegetable jalfrezi served with** biryani rice

#### **Dessert**

Coconut cake and lemon mousse

### **REPAS LEGER**

Assortiment de petits pains

#### **Plats Chauds**

Paleron braise servi des pommes de terre en quartier , mélange de legumes et jus au thym

Filet de poisson pane a la noix de coco servi avec un riz pilaf , carottes tournees , pois mange-tout et poivron rouge

Legumes Jalfresi servis avec un riz biryani

#### **Dessert**

Cake a la noix de coco et sa mousse au citron

**CPT-LIV/CPT-VFA**

**LIGHT MEAL**

Assorted bread rolls

**Main Course**

**Stuffed beef with goat cheese and parsley** served with baked broccoli and cauliflower, sautéed butternut, marrow roasted red pepper and tomato sauce

**Grilled chicken supreme served** with chakalaka peas sautéed green beans, lemon and coriander cream sauce

**Vegetable ratatouille served with** bulgur wheat mixed with vegetables and sautéed spinach

**Dessert**

Chocolate mousse cake

**LIV-NBO/VFA-NBO**

**LIGHT MEAL**

Assorted bread rolls

**Main Course**

**Pepper grilled beef fillet served** with sautéed butternut baby potatoes, creamed spinach and creamy mushrooms sauce

**Fish curry served with herbed** basmati rice sautéed red peppers and steamed chunky carrots

**Spinach ravioli served with** roasted brinjal three cheese crumble and sundried tomato cream sauce

**Dessert**

Passion fruit and coconut cake

## **CPT-NBO**

### **MAIN MEAL**

Assorted bread rolls

### **Appetizer**

Mixed vegetable salad with olive balsamic dressing

### **Main Course**

Stuffed beef with goat cheese and parsley served with  
baked broccoli and cauliflower, sautéed butternut, marrow  
roasted red pepper and tomato sauce

Grilled chicken supreme served with chakalaka peas  
sautéed green beans, lemon and coriander cream sauce

Vegetable ratatouille served with  
bulgur wheat mixed with vegetables and sautéed spinach

### **Dessert**

Chocolate mousse cake

## **BEVERAGES**

### **Water**

Still water

### **Soda**

Coke, Fanta Orange, Coke Zero, Tonic water,  
Soda water

### **Juices**

Orange, Apple, Tomato

### **Teas**

Kenyan tea, chamomile or green tea

### **Coffee**

Kenyan coffee, decaffeinated, espresso\*,  
cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Camus

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

Tusker Lager

### **Liqueur**

Baileys

## **WINE**

### **CHAMPAGNE**

N/V Brut Premier Cru Grande Reserve J.M  
Gobillard et Fils (Champagne, France):

Decanter World Wine Award Champagne  
with very rich aromas of toast, fresh bakery  
and fruit expressions. It is rounded on the  
palate, full and lively with crisp and  
refreshing acidity.

Food Pairing: seafood, fish, salads and white  
meat dishes.

### **WHITE WINE**

#### **Waterford Elgin Sauvignon Blanc (Elgin, SA):**

An astonishing Sauvignon Blanc showing  
fresh granadilla and green apple fruit, with  
underlying chalk and slate notes, confirming  
the Elgin origin of the grapes.

Food Pairing: best matched with seafood  
dishes and salads.

### **RED WINE**

#### **Diemersfontein Pinotage**

On the nose, rich dark chocolate and powerful  
freshly brewed coffee styling with a hint of  
mint and baked plums.

Food Pairing: rich casseroles and gentle  
curries, however the best companion for this  
wine is a rich, decadent chocolate dessert.

## **NBO-BGF**

### **HOT BREAKFAST**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

Warm crispy croissant, multi cereal brown bread roll, served with jam, marmalade or butter

### **Main Course**

**Chicken sausage served with** herbed potatoes wedge seared courgette, and vegetable ratatouille

**Mushroom omelette served with** herbed maxim potatoes sautéed courgette and tomato ragout

**Sautéed mushroom served with** hash brown potatoes creamed spinach

### **PETIT DEJEUNER CHAUD**

Salade de fruits de saison

Assortiment de yaourts

Selection de viennoiseries

Croissant croustillant, pain aux cereales

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**BGF-DLA**

**HOT LIGHT SNACKS**

Mini beef pie and spinach pakora

served with spicy tomato

Chicken satay and mini vegetable  
pizza

served with sweet chili sauce

Vegetable pizza and croquette

served with sweet chilli sauce

**DLA-BGF**

**HOT LIGHT SNACK**

Assorted bread rolls

**Starter**

Lentils salad

**Hot Option**

Chicken and cheese pie

Mixed vegetable pie

**Dessert**

Duo of chocolate and raspberry  
mousse

**BGF-NBO**

**LIGHT MEAL**

Assorted bread rolls

**Main Course**

Slow cooked beef served with mustard sauce

sautéed potatoes and sautéed carrots,

Captain fish served with mustard sauce

rice and sautéed green beans

Stuffed spinach cannelloni pasta, tomato sauce

bechamel sauce and shredded cheese

**Dessert**

Dame blanche

## **BEVERAGES**

### **Water**

Still water

### **Soda**

Coke, Fanta Orange, Coke Zero, Tonic water,  
Soda water

### **Juices**

Orange, Apple, Tomato

### **Teas**

Kenyan tea, chamomile or green tea

### **Coffee**

Kenyan coffee, decaffeinated, espresso\*,  
cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Camus

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

Tusker Lager

### **Liqueur**

Baileys

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