

NBO-AMS

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

Grilled Beef Sausage

served with coconut matoke
sautéed spinach,
sliced mushrooms and grilled
tomatoes

Tomato Omelette

served with hash brown potatoes,
courgette, red pepper,
tomato ragout and herbed tomato

Vegetable Kiswahili

served with sautéed spinach, half
grilled tomato and red pepper slices

LUNCH

Assorted bread rolls

Appetizer

Creamy quinoa salad served with
carrots and cucumber ribbon
asparagus tip with avocado cream

Main Course

Thai Red Chicken Thigh

served with Thai red sauce, pilaf
rice, sautéed snow peas,
turned carrot and red pepper

Slow-Cooked Beef Blade

served with green peppercorn
sauce, pureed herbed sweet potato
sautéed sugar and snaps turned
carrots

Vegetable Jalfrezi

served with makhnwalla sauce,
biryani rice, coriander and fried
onion

Dessert

Almond and lemon cream tart

Selection of cheese and crackers

Assorted fresh fruits

AMS-NBO

LUNCH/DINNER

Assorted bread rolls

Appetizer

Bulgur salad with feta and cherry tomato

Main course

Grilled Tournedos

served with potato gratin haricot verts, cherry tomato and jus

Char grilled Arabic Spiced Chicken

served with rice, cucumber raita, golden fried onions and machboos sauce

Gnocchi

served with pumpkin sauce and fennel

Dessert

Pear cake

Selection of cheese and crackers

Fresh Seasonal Fruits

WARME MAALTIJD

Assortiment Broodjes

Voorgerecht

Bulgur salade met feta en kerstomaatjes

Hoofdgerecht

Gegrilde tournedos

Gegrilde tournedos geserveerd met aardappelgratin, haricot verts, kerstomaatjes en jus

Gegrilde Arabisch Gekruide Kip

Op houtskool gegrilde Arabisch gekruide kip geserveerd met rijst, komkommer raita, goud gebakken uitjes en machboos saus

Gnocchi

Gnocchi geserveerd met pompoensaus en venkel

Dessert

Peer taartje

Selectie van kaas en crackers

Seizoensgebonden vers fruit

CONTINENTAL BREAKFAST

Fresh seasonal fruit

Assorted yoghurt

Butter and preserves

A selection of breakfast pastries

CONTINENTAL BREAKFAST

Vers seizoensfruit

Assortiment van Yoghurts

Boter en Conserven

Selectie van Ontbijt Koeken

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

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.

PORT WINE

Graham's LBV Port

The wine offers enticing aromas of red and black fruits with some lovely mint and eucalyptus notes. It is generous on the palate, with Graham's typical opulence, revealing delicious blackberry fruit underscored by ripe, polished tannins, which give the wine great freshness and vitality.

Food Pairings: sweet and rich desserts e.g. chocolate and caramel desserts as well as cheese

NBO-BKK

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef Provencal

served with herbed mashed
potatoes,
carrots barton, and sugar snaps
peas

Grilled tilapia fillet,

served with stir fried vegetable rice
sautéed Kenyan bean, turned
carrots and honey ginger sauce

Pindi chole

served with jeera rice matar
masala

Dessert

Almond cake and strawberry coulis

轻餐

各款面包

主菜

普罗旺斯牛肉配香草土豆泥
胡萝卜和甜蜜豆

扒罗非鱼片配炒蔬菜饭
肯尼亚豆，胡萝卜和蜂蜜姜汁

鹰嘴豆咖喱配印度米饭
马沙拉豌豆

甜点
杏仁蛋糕配草莓酱

NBO-BKK

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 Paprika potato wedges
zucchini cubes, baked beans and
red pepper slices

Poached egg Florentine

served with sautéed sweet potatoes
grilled tomato, sautéed spinach and
mornay sauce

Paneer bhurji

served with makhani saag
vegetable upma

早餐

时令肯尼亚新鲜水果沙拉
酸奶

面包选择

热脆牛角包，多谷黑面包，
配上果酱、橘子酱或牛油

主菜

鸡肉香肠配红辣椒土豆角
意瓜，焗豆和红椒片

佛罗伦萨水煮蛋配红薯
扒番茄，炒菠菜和奶酪酱汁

印度奶酪配黄油扁豆
蔬菜乌玛

BKK-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course:

Chicken Massaman Curry

served with jasmine white and
black rice
sautéed carrots and pak choi

Baked Fish

served with saffron butter sauce
mashed potatoes, sautéed spinach,
and carrots

Stir-fried Noodles

served with mixed vegetables

Dessert:

White and dark chocolate with
raspberry coulis

簡餐

各式面包

主食

咖喱配黑白香米饭
炒胡萝卜和白菜

焗鱼配藏红花牛油汁

土豆泥炒菠菜和胡萝卜

什锦炒面

甜点

白巧克力黑巧克力配树莓果酱

BKK-NBO

BREAKFAST

Seasonal fresh fruits
A selection of warm breakfast
pastries
Entrée

Herbed Omelette and Chicken Thigh

served with potato rosti, grilled
asparagus and sweet cherry tomato

Chicken with Herbs

served with roasted potatoes ,
grilled green, red and yellow
peppers with tomato concasse,

Noodle Hokkien with Vegetables

served with pak kana ,sautéed vichy
carrot
shiitake mushroom oyster sauce

早餐

时令水果
各式早餐糕点
主食
香草系列配鸡腿

土豆扒芦笋和樱桃番茄

香草配烤土豆

烤扒红黄辣椒配番茄汁

蔬菜炒面

炒胡萝卜、香菇蚝油汁

BKK-CAN

LIGHT SNACK

Assorted bread rolls

Choice of

Green chicken curry puff

Ratatouille puff

Dessert

Sacher Cake

CAN-BKK

LIGHT SNACK

Choice of

Smoked chicken sandwich with cheddar
cheese and herbed mayo

Grilled vegetable sandwich with mustard
mayo

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

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.

Graham's LBV Port

The wine offers enticing aromas of red and black fruits with some lovely mint and eucalyptus notes. It is generous on the palate, with Graham's typical opulence, revealing delicious blackberry fruit underscored by ripe, polished tannins, which give the wine great freshness and vitality.

Food Pairings: sweet and rich desserts e.g. chocolate and caramel desserts as well as cheese

NBO-CDG

LATE NIGHT MEAL

Assorted bread rolls

Spicy Meatballs and Vegetable Spring Roll

served with hoisin glaze

Chicken Brochette and Vegetable Cutlet

served with chili sauce

Vegetable Samosa and Vegetable Cutlet

served with hoisin glaze

Dessert

Almond and lemon cream tart

REPAS DE FIN DE SOIRÉE

Petits pains assortis

Boulettes de viande épicées et
rouleau de printemps aux légumes
servis avec glaçage hoisin

Brochette de poulet et escalope de
légumes
servie avec une sauce chili

Samosa de légumes et escalope de
légumes
servis avec un glaçage hoisin

Dessert

Tarte à la crème aux amandes et au
citron

NBO-CDG

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

Grilled Beef Sausage

served with coconut matoke ,sautéed spinach sliced mushrooms and grilled tomatoes

Tomato Omelette

served with hash brown potatoes, courgette, red pepper, tomato ragout and herbed tomato

Vegetable Kiswahili

served with sautéed spinach, half grilled tomato and red pepper slices

PETIT-DÉJEUNER CHAUD

Salade de fruits frais kenyans de saison

Assortiment de yaourts

Sélection de pâtisseries

Croissant croustillant chaud, petit pain brun multi-céréales, servis avec de la confiture, de la marmelade ou du beurre

Plat principal

Saucisse de bœuf grillée servie avec du matoke à la noix de coco épinards sautés, champignons en tranches et tomates grillées.

Omelette aux tomates servie avec des pommes de terre rissolées courgette, poivron rouge, ragoût de tomates et tomate aux herbes

Légumes Kiswahili servis avec épinards sautés demi-tomate grillée et tranches de poivron rouge

CDG-NBO

LUNCH/DINNER MEAL

Assorted bread rolls

Appetizer

Quinoa salad served with pickles
zucchini, parmesan
saffron chantilly cream and cherry
tomato

Main Course

Sautéed Lamb

served with mashed celery,
sautéed baby spinach and dry fruit
glace sauce

Chicken Stripes

served with olive and turmeric
tagliatelle, creamy spinach,
sauce with grated cheese

Gourmet Quinoa

served with potatoes and ratatouille

Dessert

Paris brest cake

Selection of cheese and crackers

Assorted fresh fruits

REPAS PRINCIPAL

Sélection de pains

Entrée

Salade de quinoa, courgettes
pickles, copeaux de parmesan,
crème chantilly safran et tomate
cerise

Plat principal

Sauté d'agneau

Servi avec une purée de cèleri,
épinards jeunes pousses
sautées et sauce demi glace aux fruits
secs

Aiguillettes de poulet

Servi avec tagliatelles aux olives et
curcuma,
épinards à la crème et sauce au
fromage râpé

Quinoa

Servi avec pommes de terre et
ratatouille

Dessert

Paris Brest

Sélection de fromages et crackers

Assortiment de fruits frais de saison

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

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.

PORT WINE

Graham's LBV Port

The wine offers enticing aromas of red and black fruits with some lovely mint and eucalyptus notes. It is generous on the palate, with Graham's typical opulence, revealing delicious blackberry fruit underscored by ripe, polished tannins, which give the wine great freshness and vitality.

Food Pairings: sweet and rich desserts e.g. chocolate and caramel desserts as well as cheese

NBO-JFK

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Thai Red Chicken Thigh

served with pilaf rice sautéed snow peas, turned carrot and red pepper

Slow Cooked Beef Blade

served with pureed herbed sweet potato

sautéed sugar snaps, baby carrots and green pepper corn sauce

Vegetable Jalfrezi

served with biryani rice

Dessert

Almond and lemon cream tart

MID NIGHT SNACK

A choice of assorted snacks consisting of:

Chicken sandwich

Beef pizza

Vegetable burger

Dairy land cookies and cream flavor

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

Grilled Chicken Sausage

served with coconut matoke ,sautéed spinach sliced mushrooms and grilled tomatoes

Tomato Omelette

served with hash brown potatoes, courgette red pepper, tomato ragout and herbed tomato

Vegetable Kiswahili

served with sautéed spinach half grilled tomato and red pepper slices

JFK-NBO

LUNCH

Assorted bread rolls

Appetizer

Bruschetta zucchini tomato onion
salad served with bread crostini
lettuce micro basil

Main Course:

Braised Lamb Shank

served with creamy polenta,
sautéed zucchini, carrot and lamb
jus

Cajun Cod

served with rice pilaf, creamed
carrot, blanched broccolini,
Cajun cream sauce

Spinach cannelloni pasta

served with sautéed spinach
,blanched broccoli floret and
creamy bolognese sauce

Dessert:

Black forest cake
Selection of cheese and crackers
Fresh fruit skewers

MID-FLIGHT SNACK

A selection of:
Southwest steak wrap
Vegetarian burrito wrap
Assorted ice cream

BREAKFAST

Seasonal fresh fruit
Assorted yoghurt
A selection of warm breakfast
pastries

Entrée

Yellow cheddar omelette

served with fried potato yukon
,wilted spinach, succotash corn and
tomato

Chicken sausage

served with hash brown potatoes
grilled asparagus, pico de gallo,
hollandaise, and cherry tomatoes

Blueberry pancake

served with whipped cream,
strawberry,
maple syrup sauce

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

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.

PORT WINE

Graham's LBV Port

The wine offers enticing aromas of red and black fruits with some lovely mint and eucalyptus notes. It is generous on the palate, with Graham's typical opulence, revealing delicious blackberry fruit underscored by ripe, polished tannins, which give the wine great freshness and vitality.

Food Pairings: sweet and rich desserts e.g. chocolate and caramel desserts as well as cheese

NBO-LHR

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

Grilled Beef Sausage

served with coconut matoke
sautéed spinach,
sliced mushrooms and grilled
tomatoes

Tomato Omelette

served with hash brown potatoes,
courgette, red pepper,
tomato ragout and herbed tomato

Vegetable Kiswahili

served with sautéed spinach, half
grilled tomato and red pepper slices

LUNCH

Assorted bread rolls

Appetizer

Creamy quinoa salad served with
carrots and cucumber ribbon
asparagus tip with avocado cream

Main Course

Thai Red Chicken Thigh

served with Thai red sauce, pilaf
rice, sautéed snow peas,
turned carrot and red pepper

Slow-Cooked Beef Blade

served with green peppercorn
sauce, pureed herbed sweet potato
sautéed sugar and snaps turned
carrots

Vegetable Jalfrezi

served with makhnwalla sauce,
biryani rice, coriander and fried
onion

Dessert

Almond and lemon cream tart

Selection of cheese and crackers

Assorted fresh fruits

NBO-LHR

LATE NIGHT MEAL

Assorted bread rolls

Spicy Meatballs and Vegetable Spring Roll
served with hoisin glaze

Chicken Brochette and Vegetable Cutlet

served with chili sauce

Vegetable Samosa and Vegetable Cutlet
served with hoisin glaze

Dessert

Almond and lemon cream tart

LHR -NBO

LUNCH/DINNER

Assorted bread rolls

Appetizer

Timbale of quinoa pesto salad
served with mango and avocado
salad

Main Course

Beef and Mushroom Pie

served with natural jus, grainy
mustard and garlic mashed
potatoes
seasonal vegetables

Pesto-crusted Cod

served with lemon cream sauce,
diced pumpkin and wilted curly
kale

Eggplant Parmigiana

served with stewed tomato jam,
creamed spinach and baby carrots

Dessert

Sticky toffee pudding with crème
anglaise

Selection of cheese and crackers
Assorted fresh fruits

CONTINENTAL BREAKFAST

Fresh seasonal fruits

Assorted yoghurt

Selection of breakfast pastries

Butter and preserve

LHR-NBO

HOT BREAKFAST

Fresh seasonal fruits

Assorted yoghurt

Selection of breakfast pastries

Butter and preserve

Crispy Turkey Bacon and Chicken Sausage

served with button mushrooms,
baked beans and grilled plum
tomato

Tomato and Brie Omelette , Chicken Medallion

served with herbed rosti potatoes
blanched asparagus and
Hollandaise sauce

Belgian Waffles

served with mixed berry
marmalade and caramelized
oranges

HOT SNACKS

Chicken thigh bzar bias cut,
vegetable samosa, vegetable spring
rolls
served with sweet chilli Thai sauce

Beef fillet skewer, kibbeh, vegetable
pakora
served with mint yoghurt

Lentil burger, arancini balls,
vegetable tikka skewer
served with sweet chilli Thai sauce

Dessert

Raspberry Cheesecake

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

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.

PORT WINE

Graham's LBV Port

The wine offers enticing aromas of red and black fruits with some lovely mint and eucalyptus notes. It is generous on the palate, with Graham's typical opulence, revealing delicious blackberry fruit underscored by ripe, polished tannins, which give the wine great freshness and vitality.

Food Pairings: sweet and rich desserts e.g. chocolate and caramel desserts as well as cheese