

## 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**

##### **Tomato Omelette**

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

##### **Grilled Herbed Chicken Thigh with Thyme**

served with turmeric rice and  
assorted grilled vegetables

##### **Pindi Chole**

served with saffron rice and  
spinach in coconut sauce

### **BRUNCH**

Salade de fruits frais de saison du  
Kenya

Assortiment de yaourts

Sélection de pâtisseries

Croissant chaud et croustillant,  
petit pain brun multi-céréales,

servis avec de la confiture, de la  
marmelade ou du beurre

#### **Plat principal**

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

Cuisse de poulet grillée aux herbes  
et au thym servie avec  
riz au curcuma et assortiment de  
légumes grillés

Pindi chole servi avec du riz safrané  
épinards dans une sauce à la noix  
de coco

## NBO- LOS

### **LUNCH/DINNER**

Assorted bread rolls

#### **Appetizer**

Pineapple and cucumber salad  
served with marinated seasonal  
vegetables

#### **Main Course**

**Kirinyaga Beef Paprika**  
served with traditional irio  
,pumpkin batonnette,  
sautéed Kenyan beans with onions  
and cherry tomato

#### **Grilled Herbed Chicken Thigh with Thyme**

served with turmeric rice and  
assorted grilled vegetables

#### **Pindi Chole**

served with saffron rice and  
spinach in coconut sauce

#### **Dessert**

Chocolate and strawberry mousse

### **REPAS PRINCIPAL**

Petits pains assortis

#### **Apéritif**

Salade d'ananas et de concombres  
servie avec des légumes de saison  
marinés

#### **Plat principal**

Boeuf de Kirinyaga au paprika servi  
avec irio traditionnel  
Batonnette de potiron, haricots du  
Kenyan sautés avec  
oignons et tomate cerise

Cuisse de poulet grillée aux herbes  
et au thym servie avec  
riz au curcuma et assortiment de  
légumes grillés

Pindi chole servi avec du riz safrané  
épinards dans une sauce à la noix  
de coco

#### **Dessert**

Mousse au chocolat et aux fraises

## LOS-NBO

### **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 and matar  
masala

##### **Dessert**

Almond cake and strawberry coulis

### **REPAS LEGER**

Selection de pains frais

#### **Plats principaux**

Boeuf facon provencale  
accompagne de sa puree aux herbes  
fraiches, batonnets de carottes et  
petits pois mange-tout

Filet de tilapia grille servi avec son  
riz aux legumes, petits pois du  
Kenya, carottes tournees et sauce  
au miel et gingembre

Pindi chole servi avec son riz jeera  
et matar masala

##### **Dessert**

Gateau aux amandes et son coulis  
de fraise

## **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-MRU**

### **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

### **PETIT-DEJEUNER CHAUD**

Salade de fruits frais Kenyans de  
saison

Yaourts assortis

#### **Sélection de pâtisseries**

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

#### **Plat principal**

Saucisse de poulet 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 des  
épinards sautés  
demi-tomate grillée et tranches de  
poivron rouge

## NBO-MRU

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Braised Beef Goulash**

served with traditional irio  
,pumpkin batonnette,  
sautéed Kenyan beans with onions  
and cherry tomatoes

##### **Chicken Thigh**

served with turmeric herb rice  
,assorted grilled vegetables  
peri peri sauce

##### **Pindi Chole**

served with saffron rice and  
spinach in coconut sauce

##### **Dessert**

Delicately prepared caramel  
mousse

### **REPAS LEGER**

Petits pains assortis

#### **Plat principal**

Goulasch de bœuf braisé servi avec  
irio traditionnel  
batonnette de potiron, haricots du  
Kenyan sautés avec  
oignons et tomates cerises

Cuisse de poulet servie avec un riz  
aux herbes et au curcuma  
légumes grillés assortis et sauce  
peri peri

Pindi chole servi avec du riz au  
safran  
épinards dans une sauce à la noix  
de coco

##### **Dessert**

Mousse au caramel délicatement  
préparée

## **MRU-NBO**

### **HOT BREAKFAST**

Assorted yoghurt

Cereals

#### **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

### **PETIT-DEJEUNER CHAUD**

Yaourts assortis

Céréales pour petit-déjeuner

#### **Sélection de pâtisseries**

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

#### **Plat principal**

Saucisse de poulet 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 des  
épinards sautés  
demi-tomate grillée et tranches de  
poivron rouge



**MRU-NBO**

**HOT LIGHT MEAL**

Assorted bread rolls

**Main Course**

**Braised Shoulder Blade**

served turned potatoes ,turned  
carrots  
sautéed sugar snaps and pepper jus

**Chicken Makhanwala**

served with coriander rice and  
buttered spinach

**Paneer Makhanwala**

served with biryani rice and matar  
masala

**Dessert**

Moist dark chocolate brownie

**REPAS LEGER**

Petits pains assortis

**Plat principal**

Épaule braisée servie avec des  
pommes de terre tournées  
carottes tournées, pousses de sucre  
sautées et jus de poivre

Poulet makhanwala servi avec du  
riz à la coriandre  
epinards au beurre

Paneer makhanwala servi avec du  
riz biryani  
matar masala

**Dessert**

Brownie moelleux au chocolat noir

## **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**

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA)

An astonishing Sauvignon Blanc shows 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 (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.

## **NBO-SEZ**

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Braised Beef Goulash**

served with traditional irio  
,pumpkin batonnette,  
sautéed Kenyan beans with onions  
and cherry tomatoes

##### **Chicken Thigh**

served with turmeric herb rice  
assorted grilled vegetables and peri  
peri sauce

##### **Pindi Chole**

served with saffron rice and  
spinach in coconut sauce

##### **Dessert**

Delicately prepared caramel  
mousse

### **REPAS LEGER**

Petits pains assortis

#### **Plat principal**

Goulasch de bœuf braisé servi avec  
irio traditionnel  
batonnette de potiron, haricots du  
Kenyan sautés avec  
oignons et tomates cerises

Cuisse de poulet servie avec un riz  
aux herbes et au curcuma  
légumes grillés assortis et sauce  
peri peri

Pindi chole servi avec du riz au  
safran épinards dans une sauce à la  
noix de coco

##### **Dessert**

Mousse au caramel délicatement  
préparée

**SEZ-NBO**

**HOT LIGHT MEAL**

Assorted bread rolls

**Main course**

**Slow-cooked Chicken Fillet**

served with spiced yellow curry sauce  
polenta, sautéed carrots, and sugar snaps

**Indian Ocean Job Fish Fillet**

served with spicy tomato sauce  
yellow rice, sautéed turned carrots and sugar snaps

**Mild Spiced Chickpea Curry**

served with mixed rice and pickled vegetable 'achard'

**Dessert**

Summer time passion mousse

## **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**

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An astonishing Sauvignon Blanc shows 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 (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.

## **MBA-DXB**

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Braised Beef Goulash**

served with traditional irio  
,pumpkin batonnette,  
sautéed Kenyan beans with onions  
and cherry tomatoes

##### **Chicken Thigh**

served with turmeric herb rice  
,assorted grilled vegetables  
peri peri sauce

##### **Pindi Chole**

served with saffron rice and  
spinach in coconut sauce

##### **Dessert**

Delicately prepared caramel  
mousse

### **REPAS LEGER**

Petits pains assortis

#### **Plat principal**

Goulasch de bœuf braisé servi avec  
irio traditionnel  
batonnette de potiron, haricots du  
Kenyan sautés avec  
oignons et tomates cerises

Cuisse de poulet servie avec un riz  
aux herbes et au curcuma  
légumes grillés assortis et sauce  
peri peri

Pindi chole servi avec du riz au  
safran  
épinards dans une sauce à la noix  
de coco

##### **Dessert**

Mousse au caramel délicatement  
préparée

## **DXB-MBA**

### **HOT BREAKFAST**

Assorted yoghurt

Cereals

#### **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

### **PETIT-DEJEUNER CHAUD**

Yaourts assortis

Céréales pour petit-déjeuner

#### **Sélection de pâtisseries**

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

#### **Plat principal**

Saucisse de poulet 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 des  
épinards sautés  
demi-tomate grillée et tranches de  
poivron rouge

## **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-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**

##### **Tomato Omelette**

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

##### **Grilled Herbed Chicken Thigh with Thyme**

served with turmeric rice and  
assorted grilled vegetables

##### **Pindi Chole**

served with saffron rice and  
spinach in coconut sauce

### **BRUNCH**

Salade de fruits frais de saison du  
Kenya

Assortiment de yaourts

Sélection de pâtisseries

Croissant chaud et croustillant,  
petit pain brun multi-céréales,

servis avec de la confiture, de la  
marmelade ou du beurre

#### **Plat principal**

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

Cuisse de poulet grillée aux herbes  
et au thym servie avec  
riz au curcuma et assortiment de  
légumes grillés

Pindi chole servi avec du riz safrané  
épinards dans une sauce à la noix  
de coco

**ABJ-DSS**

**HOT SNACK**

Assorted bread rolls

**Starter**

Vegetarian Indian lentils salad

**Hot option**

Beef ham quiche

Mushroom quiche

**Dessert**

Duo of cappuccino and raspberry  
verrine

**DSS-ABJ**

**HOT SNACK**

Assorted bread rolls

**Starter**

Salad of fresh cucumber, tomato  
and basil

**Hot options**

Captain fish quiche

Cheese quiche

**Dessert**

Duo of Ecuador and milk chocolate  
mousse verrine

## ABJ-NBO

### **DINNER**

Assorted bread rolls

#### **Appetizer**

Exotic salad

#### **Main course**

##### **Captain Fish Fillet**

served with reduced saffron velouté  
steamed parsley potatoes, spinach  
and carrots

##### **Sliced Beef**

served with creole sauce, saffron  
rice and mixed vegetables

##### **Chickpea Curry**

served with sautéed vegetables rice  
and grilled courgettes

#### **Dessert**

Caramel mousse, whipped cream

### **DÎNER**

Petits pains assortis

#### **Amuse-bouche**

Salade exotique

#### **Plat principal**

Filet de capitaine servi avec un  
velouté de safran  
pommes de terre persillées,  
épinards et carottes cuits à la  
vapeur

Émincé de bœuf servi avec une  
sauce créole  
riz au safran et légumes variés

Curry de pois chiches  
Riz aux légumes sautés et  
courgettes grillées

#### **Dessert**

Mousse au caramel, crème fouettée

## **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**

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA)

An astonishing Sauvignon Blanc shows 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 (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.

## NBO-ACC

### **LUNCH/DINNER**

Assorted bread rolls

#### **Appetizer**

Pineapple and cucumber salad  
served with marinated seasonal  
vegetables

#### **Main Course**

**Kirinyaga Beef Paprika**  
served with traditional irio  
pumpkin batonnette,  
sautéed Kenyan beans with onions  
and cherry tomato

#### **Grilled Herbed Chicken Thigh with Thyme**

served with turmeric rice and  
assorted grilled vegetables

#### **Pindi Chole**

served with saffron rice spinach in  
coconut sauce

#### **Dessert**

Chocolate and strawberry mousse

### **REPAS PRINCIPAL**

Petits pains assortis

#### **Apéritif**

Salade d'ananas et de concombres  
servie avec des légumes de saison  
marinés

#### **Plat principal**

Boeuf de Kirinyaga au paprika servi  
avec irio traditionnel  
Batonnette de potiron, haricots du  
Kenyan sautés avec  
oignons et tomate cerise

Cuisse de poulet grillée aux herbes  
et au thym servie avec  
riz au curcuma et assortiment de  
légumes grillés

Pindi chole servi avec du riz safrané  
épinards dans une sauce à la noix  
de coco

#### **Dessert**

Mousse au chocolat et aux fraises

## NBO-ACC

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Braised Beef Goulash**

served with traditional irio  
,pumpkin batonnette,  
sautéed Kenyan beans with onions  
and cherry tomatoes

##### **Chicken Thigh**

served with turmeric herb rice  
,assorted grilled vegetables  
peri peri sauce

##### **Pindi Chole**

served with saffron rice and  
spinach in coconut sauce

##### **Dessert**

Delicately prepared caramel  
mousse

### **REPAS LEGER**

Petits pains assortis

#### **Plat principal**

Goulasch de bœuf braisé servi avec  
irio traditionnel  
batonnette de potiron, haricots du  
Kenyan sautés avec  
oignons et tomates cerises

Cuisse de poulet servie avec un riz  
aux herbes et au curcuma  
légumes grillés assortis et sauce  
peri peri

Pindi chole servi avec du riz au  
safran  
épinards dans une sauce à la noix  
de coco

##### **Dessert**

Mousse au caramel délicatement  
préparée

**ACC-ROB/FNA/DSS**

**HOT LIGHT MEAL**

Assorted bread Rolls

**Main Course**

**Stir-Fried Beef with Ginger**

served with fried rice ,sautéed carrots, mixed pepper, and oyster sauce

**Chicken Thigh Suya**

served with vegetable rice ,ratatouille sautéed green beans and tomato couli

**Red Peas**

served with plantain ,red and yellow peppers

**Dessert**

Ginger panna cotta with mango sauce

**ROB/FNA-ACC**

**HOT LIGHT MEAL**

Assorted bread rolls

**Main Course**

**Beef fillet**

served with mashed pumpkin and potatoes grilled marrow, green beans and tomato coulis

**Grilled grouper fillet**

served with yellow rice and palava sauce

**Biryani Vegetable Rice**

served with dahl spinach

**Dessert**

Sacher cake with whipped cream



**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 diced and seared tomatoes

**Grilled Chicken Sausage**

served with potato cubes ,sautéed  
spinach and grilled tomato half

**Pan Cake**

served with mixed berry compote

**ACC-NBO**

**LUNCH/DINNER**

Assorted bread rolls

**Appetizer**

**Papaya and Pineapple Salad**

served with roasted palm heart  
,cherry tomato, lettuces and dill

**Main Course**

**Grilled Beef Filet**

served with potato gratin ,sautéed  
green beans, carrots, plum and  
balsamic sauce

**White Chicken Ragout**

served with estragon sauce  
,polenta, blanched broccoli and  
grilled tomato

**Stir-fried Noodles**

served with peppers, mushroom,  
chopped spring onions and  
coriander

**Dessert**

Meringue lemon tart

## **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-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**

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

### **PETIT-DEJEUNER CHAUD**

Salade de fruits frais Kenyans de  
saison

Yaourts assortis

#### **Sélection de pâtisseries**

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

#### **Plat principal**

Saucisse de poulet 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 des  
épinards sautés  
demi-tomate grillée et tranches de  
poivron rouge

**BGF-DLA**

**HOT SNACK**

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

**DLA-BGF**

**HOT SNACK**

Assorted bread rolls

**Starter**

Farmer's potato salad

**Hot Option**

Mix sea food pie

Peas and potato curry pie

**Dessert**

Duo of coffee and vanilla mousse

## DLA-NBO

### **LIGHT MEAL**

Assorted bread rolls

### **Main Course**

Chicken breast served with  
mushroom sauce  
fried plantain, sautéed pumpkins  
and courgettes

Captain fish served with mild curry  
sauce,  
saffron rice with peas and fresh  
market vegetables

Tagliatelle pasta served with  
tomato basil sauce  
vegetable ratatouille, sautéed  
carrots and courgettes

### **Dessert**

Pineapple streusel

### **DEJEUNER ALLEGE**

Assortiment de petits pains

### **Plats chauds**

Filet de poulet sauce aux  
champignons,  
Plantain frit, potirons et courgettes  
sautés.

Filet de capitaine sauce au curry,  
Riz au safran et petits pois, légumes  
poêlés.

Tagliatelles et sauce tomate basilic,  
Ratatouille, carottes et courgettes  
sautées

### **Dessert**

Streusel à l'ananas

## **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**

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

### **WHITE WINE**

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Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

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.

## **NBO-BOM**

### **LUNCH/DINNER**

Assorted bread rolls

#### **Starter**

Marinated grilled vegetables served with quenelle of baba ganoush  
red cabbage, assorted lettuce, red and yellow pepper

#### **Main Course**

##### **Aloo Jeera**

served with herbed rice and paneer makhani

##### **Chicken Makhanwala**

served with basmati rice garnished with onion  
fresh market vegetables

##### **Spicy Lamb Patties**

served with roasted paprika potatoes  
sautéed spinach, turned carrots and grilled red pepper

#### **Dessert**

Delicately prepared chocolate and strawberry mousse



**BOM-NBO**

**HOT BREAKFAST**

Assorted fresh fruits

Assorted of yoghurt

A selection of breakfast pastries

**Entrée**

**Vichy Omelette**

served with chicken seekh kabab  
sautéed mushrooms, onions and grilled tomatoes

**Chicken Keema Matar**

served with methi paratha and vegetable cutlet

**Vermicelli Vegetable Upma**

served with plain idli ,malgapodi idli , sambar and coconut chutney

## **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**

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



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

### **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

### **PETIT-DEJEUNER CHAUD**

Salade de fruits frais Kenyans de  
saison

Yaourts assortis

#### **Sélection de pâtisseries**

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

#### **Plat principal**

Saucisse de poulet 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 des  
épinards sautés  
demi-tomate grillée et tranches de  
poivron rouge

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

### **HOT LIGHT MEAL**

Assorted bread rolls

### **Main Course**

#### **Braised Beef Goulash**

served with traditional irio  
,pumpkin batonnette,  
sautéed Kenyan beans with onions  
and cherry tomatoes

#### **Chicken Thigh**

served with turmeric herb rice  
,assorted grilled vegetables  
peri peri sauce

#### **Pindi Chole**

served with saffron rice and  
spinach in coconut sauce

#### **Dessert**

Delicately prepared caramel  
mousse

### **REPAS LEGER**

Petits pains assortis

### **Plat principal**

Goulasch de bœuf braisé servi avec  
irio traditionnel  
batonnette de potiron, haricots du  
Kenyan sautés avec  
oignons et tomates cerises

Cuisse de poulet servie avec un riz  
aux herbes et au curcuma  
légumes grillés assortis et sauce  
peri peri

Pindi chole servi avec du riz au  
safran  
épinards dans une sauce à la noix  
de coco

#### **Dessert**

Mousse au caramel délicatement  
préparée

## NBO-CPT

### **LUNCH/DINNER**

Assorted bread rolls

#### **Appetizer**

Pineapple and cucumber salad  
served with marinated seasonal  
vegetables

#### **Main Course**

**Kirinyaga Beef Paprika**  
served with traditional irio  
pumpkin batonnette,  
sautéed Kenyan beans with onions  
and cherry tomato

#### **Grilled Herbed Chicken Thigh with Thyme**

served with turmeric rice and  
assorted grilled vegetables

#### **Pindi Chole**

served with saffron rice spinach in  
coconut sauce

#### **Dessert**

Chocolate and strawberry mousse

### **REPAS PRINCIPAL**

Petits pains assortis

#### **Apéritif**

Salade d'ananas et de concombres  
servie avec des légumes de saison  
marinés

#### **Plat principal**

Boeuf de Kirinyaga au paprika servi  
avec irio traditionnel  
Batonnette de potiron, haricots du  
Kenyan sautés avec  
oignons et tomate cerise

Cuisse de poulet grillée aux herbes  
et au thym servie avec  
riz au curcuma et assortiment de  
légumes grillés

Pindi chole servi avec du riz safrané  
épinards dans une sauce à la noix  
de coco

#### **Dessert**

Mousse au chocolat et aux fraises

**CPT-NBO**

**LUNCH/DINNER**

Assorted bread rolls

**Starter**

Julienne of crispy mixed vegetable salad served with tartar dressing

**Main Course**

**Grilled Beef Fillet Wholegrain Crusted Mustard**

served with herbed basmati rice, sautéed butternut, baby marrow and brown sauce

**Chinese Spiced Chicken Thighs**

served with grilled baby potato, butternut and cinnamon puree, sautéed green pepper and coriander brown jus

**Coconut and Curried Chickpea**

served with steamed basmati rice, steamed butternut, slow roasted cocktail tomato

**Dessert**

Coconut and apricot cake

**CPT/VFA/LVI**

**HOT LIGHT MEAL**

Assorted bread rolls

**Main Course**

**Grilled beef fillet wholegrain crusted mustard**

served with herbed basmati rice, sautéed butternut, baby marrow and brown sauce

**Chinese spiced chicken thighs**

served with grilled baby potato, butternut and cinnamon puree, sautéed green pepper and coriander brown jus

**Coconut and curried chickpea**

served with steamed basmati rice, steamed butternut, slow roasted cocktail tomato

**Dessert**

Coconut and apricot 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

## **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**

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA)

An astonishing Sauvignon Blanc shows 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 (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.

## **NBO-DXB**

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Braised Beef Goulash**

served with traditional irio  
,pumpkin batonnette,  
sautéed Kenyan beans with onions  
and cherry tomatoes

##### **Chicken Thigh**

served with turmeric herb rice  
,assorted grilled vegetables  
peri peri sauce

##### **Pindi Chole**

served with saffron rice and  
spinach in coconut sauce

##### **Dessert**

Delicately prepared caramel  
mousse

### **REPAS LEGER**

Petits pains assortis

#### **Plat principal**

Goulasch de bœuf braisé servi avec  
irio traditionnel  
batonnette de potiron, haricots du  
Kenyan sautés avec  
oignons et tomates cerises

Cuisse de poulet servie avec un riz  
aux herbes et au curcuma  
légumes grillés assortis et sauce  
peri peri

Pindi chole servi avec du riz au  
safran  
épinards dans une sauce à la noix  
de coco

##### **Dessert**

Mousse au caramel délicatement  
préparée

## **NBO-DXB**

### **LUNCH/ DINNER**

Assorted bread rolls

#### **Appetizer**

Pineapple and cucumber salad  
served with marinated seasonal  
vegetables

#### **Main Course**

**Kirinyaga Beef Paprika**  
served with traditional irio  
pumpkin batonnette,  
sautéed Kenyan beans with onions  
and cherry tomato

#### **Grilled Herbed Chicken Thigh with Thyme**

served with turmeric rice and  
assorted grilled vegetables

#### **Pindi Chole**

served with saffron rice spinach in  
coconut sauce

#### **Dessert**

Chocolate and strawberry mousse

### **REPAS PRINCIPAL**

Petits pains assortis

#### **Apéritif**

Salade d'ananas et de concombres  
servie avec des légumes de saison  
marinés

#### **Plat principal**

Boeuf de Kirinyaga au paprika servi  
avec irio traditionnel  
Batonnette de potiron, haricots du  
Kenyan sautés avec  
oignons et tomate cerise

Cuisse de poulet grillée aux herbes  
et au thym servie avec  
riz au curcuma et assortiment de  
légumes grillés

Pindi chole servi avec du riz safrané  
épinards dans une sauce à la noix  
de coco

#### **Dessert**

Mousse au chocolat et aux fraises

## **DXB-NBO**

### **HOT BREAKFAST**

Assorted yoghurt

Cereals

#### **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

### **PETIT-DEJEUNER CHAUD**

Yaourts assortis

Céréales pour petit-déjeuner

#### **Sélection de pâtisseries**

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

#### **Plat principal**

Saucisse de poulet 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 des  
épinards sautés  
demi-tomate grillée et tranches de  
poivron rouge

**DXB-NBO**

**HOT LIGHT MEAL**

Assorted bread rolls

**Main Course**

**Braised Shoulder Blade**

served turned potatoes ,turned  
carrots  
sautéed sugar snaps and pepper jus

**Chicken Makhanwala**

served with coriander rice and  
buttered spinach

**Paneer Makhanwala**

served with biryani rice and matar  
masala

**Dessert**

Moist dark chocolate brownie

**REPAS LEGER**

Petits pains assortis

**Plat principal**

Épaule braisée servie avec des  
pommes de terre tournées  
carottes tournées, pousses de sucre  
sautées et jus de poivre

Poulet makhanwala servi avec du  
riz à la coriandre  
epinards au beurre

Paneer makhanwala servi avec du  
riz biryani  
matar masala

**Dessert**

Brownie moelleux au chocolat noir

## **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**

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### CHAMPAGNE

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

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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-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**

**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

### **PETIT-DEJEUNER CHAUD**

Salade de fruits frais Kenyans de  
saison

Yaourts assortis

#### **Sélection de pâtisseries**

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

#### **Plat principal**

Saucisse de poulet 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 des  
épinards sautés  
demi-tomate grillée et tranches de  
poivron rouge



## **NBO-JNB**

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Braised Beef Goulash**

served with traditional irio  
,pumpkin batonnette,  
sautéed Kenyan beans with onions  
and cherry tomatoes

##### **Chicken Thigh**

served with turmeric herb rice  
,assorted grilled vegetables  
peri peri sauce

##### **Pindi Chole**

served with saffron rice and  
spinach in coconut sauce

##### **Dessert**

Delicately prepared caramel  
mousse

### **REPAS LEGER**

Petits pains assortis

#### **Plat principal**

Goulasch de bœuf braisé servi avec  
irio traditionnel

batonnette de potiron, haricots du  
Kenyan sautés avec  
oignons et tomates cerises

Cuisse de poulet servie avec un riz  
aux herbes et au curcuma  
légumes grillés assortis et sauce  
peri peri

Pindi chole servi avec du riz au  
safran  
épinards dans une sauce à la noix  
de coco

##### **Dessert**

Mousse au caramel délicatement  
préparée

## JNB-NBO

### **HOT BREAKFAST**

Decanted fruit yoghurt

### **Pastry Selection**

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

### **Main Course**

Mushroom omelette served with  
seared beef sausage  
tomato ratatouille

Baked beans with mixed pepper  
served with potato rosti  
grilled wild mushrooms and  
sautéed spinach

### **HOT SNACKS**

Sweet chilli meat balls *with carrot  
ribbon and red and yellow pepper*,  
chicken samosa & mined beef pie

Vegetables spring roll, vegetables  
kebab, peppadew cheese rissole &  
roasted cocktail tomato

**JNB-NBO**

**LIGHT MEAL**

Assorted bread rolls

**Main Course**

**Grilled beef fillet**

served with herbed basmati rice  
sautéed butternut, grilled baby marrow and brown sauce

**Chinese Style Spiced Chicken Thigh**

served with baby potatoes, butternut and cinnamon puree, sautéed green  
pepper cocktail tomato and coriander brown jus

**Coconut and Chickpea Curry**

served with steamed rice, steamed butternut and slow cooked cocktail  
tomatoes

**Dessert**

Coconut and apricot 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

## **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**

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

An astonishing Sauvignon Blanc shows 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(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.