NAIROBI-MUMBAI

LUNCH / DINNER

Assorted bread rolls

Appetizer

Vegetable antipasti and baba ganoush salad
pickled carrots, cucumber and shredded red cabbage

Main Course

Daal Palak
served with brown onion pulao, carrot buttons,
seared red pepper

Arabic Chicken Biryani
served with biryani rice, garnished with fried onion,
cashew nuts and golden raisin

Grilled Lamb Leg and Rosemary Jus
served with lyonnaise potatoes, turned carrots,
sautéed broccoli and roasted cherry tomato

Dessert
Ivoire 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.

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

MUMBAI -NAIROBI

HOT BREAKFAST

Seasonal fresh fruit

Assorted yoghurt

A selection of warm breakfast pastries

Butter and preserves

Entrée

Lyonnaise Omelette

served with chicken croquette

tomato stuffed with spinach and corn, sautéed potatoes

Chicken Kabuli

served with aloo paratha and vegetable cutlet

Masala Uttapam

served with pongal, 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

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Absolut Vodka

Gin

Bombay Sapphire

Beers

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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 withcrisp and refreshing acidity.

Food Pairing: seafood, fish, salads andwhite meat dishes.

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lycheenotes.
The mouth seems tight and beautifullymineral with an acidulous final.

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

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

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

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

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

NAIROBI-SEYCHELLES

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

Spinach Omelette
served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

🥦 **Matoke stew**
served with sautéed spinach, mushroom slices and grilled tomato

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
servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

Omelette aux épinards
servie avec des haricots au four, des pommes de terre rissolées,
de courgettes et de tomates aux herbes

🥦 **Ragoût de matoke**
servi avec des épinards sautés, des tranches de champignons
tomate grillée

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

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 (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.

NAIROBI-SEYCHELLES

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg and Rosemary Jus
served with lyonnaise potatoes, turned carrots,sautéed broccoli and roasted cherry tomato

Arabic Chicken Biryani
served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

🥦 **Vegetable Kiswahili**
served with tomato rice, creamy spinach and seared red pepper

Dessert
Double Chocolate soft cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé et son jus au romarin
servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

Poulet arabe Biryani
servi avec du riz biryani, garni d'oignons frits,de noix de cajou et de raisins secs dorés

🥦 **Légumes Kiswahili**
servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

Dessert
Gâteau moelleux au double chocolat

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

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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

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

SEYCHELLES- NAIROBI

HOT LIGHT MEAL
Assorted bread rolls

Main Course

Island Chicken in Coconut Curry,
basmati rice, turned carrots and garden peas

Fillet of Job Fish (snapper)
served with saffron potatoes, spiced zucchini and sauce vierge

🥦 **Spiced Penne Pasta Arrabiata**

Dessert

Chocolate pie topped with white chocolate shaving

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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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.

NAIROBI- MAURITIUS

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

Spinach Omelette
served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

🥦 **Matoke stew**
served with sautéed spinach, mushroom slices and grilled tomato

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
servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

Omelette aux épinards
servie avec des haricots au four, des pommes de terre rissolées,
de courgettes et de tomates aux herbes

🥦 **Ragoût de matoke**
servi avec des épinards sautés, des tranches de champignons
tomate grillée

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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WINES

CHAMPAGNE

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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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RED WINE

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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.

NAIROBI- MAURITIUS

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg and Rosemary Jus
served with lyonnaise potatoes, turned carrots,sautéed broccoli and roasted cherry tomato

Arabic Chicken Biryani
served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

🥦 **Vegetable Kiswahili**
served with tomato rice, creamy spinach and seared red pepper

Dessert
Double Chocolate soft cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé et son jus au romarin
servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

Poulet arabe Biryani
servi avec du riz biryani, garni d'oignons frits,de noix de cajou et de raisins secs dorés

🥦 **Légumes Kiswahili**
servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

Dessert
Gâteau moelleux au double chocolat

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

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 (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

MAURITIUS- NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef Pilau
garnished with fried onion and dhania

Grilled Chicken Thigh and Spicy Tomato Sauce
served with saffron rice, pumpkin sticks Kenyan beans and seared cherry tomatoes

🥦 **Daal Palak**
served with brown onion pulao, carrot buttons and seared cherry tomato

Dessert
Baked Cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Pilau de bœuf
garni d'oignons frits et de dhania

Cuisse de poulet grillée et sauce tomate épicée
servi avec du riz safrané, des bâtonnets de citrouille haricots kenyans et tomates cerises poêlées

🥦 **Daal Palak**
servi avec du pulao d'oignons bruns, des boutons de carottes tomates cerises saisies

Dessert
Gâteau au fromage cuit

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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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.

Grahams LBV Port

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Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese

MAURITIUS- NAIROBI

LIGHT SNACKS

Crumbed Chicken and Vegetable Pizza
served with hoisin sauce

Beef Pizza and Herbed Chunky Chips
served with hoisin glaze

Vegetable Pie and Vegetable Tart
served with hoisin glaze

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

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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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RED WINE

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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.

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

NAIROBI-DUBAI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg and Rosemary Jus
served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

Arabic Chicken Biryani
served with biryani rice, garnished with fried onion,cashew nuts and golden raisin

🥦 **Vegetable Kiswahili**
served with tomato rice, creamy spinach and seared red pepper

Dessert
Double Chocolate soft cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé et son jus au romarin
servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

Poulet arabe Biryani
servi avec du riz biryani, garni d'oignons frits,de noix de cajou et de raisins secs dorés

🥦 **Légumes Kiswahili**
servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

Dessert
Gâteau moelleux au double chocolat

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

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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.

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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)

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.

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

NAIROBI-DUBAI

LUNCH/DINNER

Assorted bread rolls

Appetizer

Vegetable antipasti and baba ghanoush salad pickled carrots, cucumber and shredded red cabbage

Main Course

Grilled Lamb Leg and Rosemary Jus
served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

Arabic Chicken Biryani
served with biryani rice garnished with fried onion, cashew nuts and golden raisin

🥦 **Vegetable Kiswahili**
served with tomato rice, creamy spinach and seared red pepper

Dessert
Ivoire Lemon Tart

DÉJEUNER/DÎNER

Assortiment de petits pains

Entrée

Antipasti de légumes et salade baba ghanoush carottes marinées, concombre et chou rouge râpé

Plat principal

Gigot d'agneau grillé et jus de romarin
servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocolis sautés et tomates cerises rôties

Poulet arabe Biryani
servi avec du riz biryani garni d'oignons frits,de noix de cajou et de raisins secs dorés

🥦 **Légumes Kiswahili**
servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

Dessert
Tarte au citron d'Ivoire

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.

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

DUBAI-NAIROBI

HOT BREAKFAST

Cereals

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

Spinach Omelette
served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

Matoke stew
served with sautéed spinach, mushroom slices and grilled tomato

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
servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

Omelette aux épinards
servie avec des haricots au four, des pommes de terre rissolées,
de courgettes et de tomates aux herbes

Ragoût de matoke
servi avec des épinards sautés, des tranches de champignons
tomate grillée

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

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Waterford Elgin Sauvignon Blanc (Elgin, SA)

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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

ACCRA- MONROVIA

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Chicken with Tomato Gravy Sauce
served with stir fried vegetable rice and sautéed broccoli

Fried Grouper Fillet with Tomato Stew
served with fried yam, turned pumpkin and colored peppers

Beans Stew
served with yellow rice with vegetable
plantain and sautéed creamy spinach

Dessert

Coffee cream tartlet

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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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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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

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

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

ACC ’25HLM/R2 ex

NAIROBI-ACCRA

LUNCH/DINNER

Assorted bread rolls

Appetizer

Vegetable antipasti and baba ghanoush salad pickled carrots, cucumber and shredded red cabbage

Main Course

Grilled Lamb Leg and Rosemary Jus
served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

Arabic Chicken Biryani
served with biryani rice garnished with fried onion, cashew nuts and golden raisin

🥦 **Vegetable Kiswahili**
served with tomato rice, creamy spinach and seared red pepper

Dessert
Ivoire Lemon Tart

DÉJEUNER/DÎNER

Assortiment de petits pains

Entrée

Antipasti de légumes et salade baba ghanoush carottes marinées, concombre et chou rouge râpé

Plat principal

Gigot d'agneau grillé et jus de romarin
servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocolis sautés et tomates cerises rôties

Poulet arabe Biryani
servi avec du riz biryani garni d'oignons frits,de noix de cajou et de raisins secs dorés

🥦 **Légumes Kiswahili**
servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

Dessert
Tarte au citron d'Ivoire

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

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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.

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

ACCRA-NAIROBI

LUNCH/DINNER

Assorted bread rolls

Appetizer
A platter of grilled mixed vegetable salad

Main Course

Slow Cooked Beef Blade
served with lyonnaise potatoes,
green beans ,carrots pencil and balsamic gravy sauce

Thai Red Chicken Curry
served with vegetable fried rice
sautéed red and green pepper pencil

Tikka Vegetables
served with jeera rice and tian vegetables

Dessert

Lemon and white chocolate meringue tartlet

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

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Waterford Elgin Sauvignon Blanc (Elgin, SA):

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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

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

MONROVIA-ACCRA

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Chicken Kurma with Thermidor Sauce
served with yellow and white basmati rice ,sautéed carrots sticks and zucchini pencil

Fried Grouper Fillet with Palava Sauce
served with couscous with vegetable,
sautéed carrots sticks and broccoli

Tomato Stew
served with fried coconut rice with vegetable sautéed carrots,
zucchini and eggplant turmeric

Dessert
Lemon ivory cream tartlet

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

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

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

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

ACC '25HLM/R2 rtn

ACCRA-FREETOWN

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Chicken with Tomato Gravy Sauce
served with stir fried vegetable rice and sautéed broccoli

Fried Grouper Fillet with Tomato Stew
served with fried yam, turned pumpkin and colored peppers

Beans Stew
served with yellow rice with vegetable
plantain and sautéed creamy spinach

Dessert

Coffee cream tartlet

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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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

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.

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

ACC ’25HLM/R2 ex

ACCRA-NAIROBI

LUNCH/DINNER

Assorted bread rolls

Appetizer
A platter of grilled mixed vegetable salad

Main Course

Slow Cooked Beef Blade
served with lyonnaise potatoes,
green beans ,carrots pencil and balsamic gravy sauce

Thai Red Chicken Curry
served with vegetable fried rice
sautéed red and green pepper pencil

Tikka Vegetables
served with jeera rice and tian vegetables

Dessert

Lemon and white chocolate meringue tartlet

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

FREETOWN-ACCRA

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Chicken Kurma with Thermidor Sauce
served with yellow and white basmati rice ,sautéed carrots sticks and zucchini pencil

Fried Grouper Fillet with Palava Sauce
served with couscous with vegetable,
sautéed carrots sticks and broccoli

Tomato Stew
served with fried coconut rice with vegetable sautéed carrots,
zucchini and eggplant turmeric

Dessert
Lemon ivory cream tartlet

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

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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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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

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

ACC '25HLM/R2 rtn

NAIROBI-ACCRA

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg and Rosemary Jus
served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

Arabic Chicken Biryani
served with biryani rice, garnished with fried onion,cashew nuts and golden raisin

🥦 **Vegetable Kiswahili**
served with tomato rice, creamy spinach and seared red pepper

Dessert
Double Chocolate soft cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé et son jus au romarin
servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

Poulet arabe Biryani
servi avec du riz biryani, garni d'oignons frits,de noix de cajou et de raisins secs dorés

🥦 **Légumes Kiswahili**
servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

Dessert
Gâteau moelleux au double chocolat

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.

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

ACCRA-FREETOWN

HOT BREAKFAST

Seasonal fresh fruit salad

Assorted yoghurt

Pastry Selection
Warm crispy croissant, mini baguette, brown bread roll,
served with jam, orange marmalade or butter

Main Course

Tomato Omelette
served with hash brown potatoes,
sautéed zucchini, red peppers and tomato ragout

Chicken Patties with Onions
served with baked beans, paprika potatoes and diced zucchini

Black Eyed Beans Stew
served with sautéed herbed sweet potatoes ,buttered spinach, kelewele and spicy tomato 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.
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RED WINE

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

Graham's LBV Port

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

ACCRA-NAIROBI

LUNCH/DINNER

Assorted bread rolls

Appetizer
A platter of grilled mixed vegetable salad

Main Course

Slow Cooked Beef Blade
served with lyonnaise potatoes,
green beans ,carrots pencil and balsamic gravy sauce

Thai Red Chicken Curry
served with vegetable fried rice
sautéed red and green pepper pencil

Tikka Vegetables
served with jeera rice and tian vegetables

Dessert

Lemon and white chocolate meringue tartlet

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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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

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

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Graham's LBV Port

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

FREETOWN-ACCRA

HOT BREAKFAST

Seasonal fresh fruit salad

Assorted yoghurt

Pastry Selection
Warm crispy croissant, mini baguette, brown bread roll,
served with jam, orange marmalade or butter

Main Course

Tomato Omelette
served with hash brown potatoes,
sautéed zucchini, red peppers and tomato ragout

Chicken Patties with Onions
served with baked beans, paprika potatoes and diced zucchini

Black Eyed Beans Stew
served with sautéed herbed sweet potatoes ,buttered spinach, kelewele and spicy tomato 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

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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

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

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

ABIDJAN-DAKAR

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Roasted Chicken Breast with Spicy Creole Sauce
served with roasted turned potatoes, steamed carrot baton and snow peas

Pan fried Captain Fish fillet with Eggplant Sauce
served with turmeric rice and macedoine vegetable

Vegetable Curry
served with sautéed potato wedges with herbs

Dessert
Lemon Tart

REPAS LÉGER

Petits pains assortis

Plat Principal

Poitrine de poulet rôtie avec sauce créole épicée
Servie avec des pommes de terre tournées rôties,bâtonnets de carottes vapeur et pois mange-tout

Filet de poisson Captain poêlé avec sauce à l'aubergine
Servi avec du riz au curcuma et des légumes macédoine

Curry de légumes
Servi avec des quartiers de pommes de terre sautées aux herbes

Dessert
Tarte au citron

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

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

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Waterford Elgin Sauvignon Blanc (Elgin, SA):

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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

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

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

NAIROBI-ABIDJAN

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

Spinach Omelette
served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

Grilled Chicken Thigh and Spicy Tomato Sauce
served with saffron rice, pumpkin sticks Kenyan beans and seared cherry tomatoes

Daal palak
served with brown onion pulao, carrot buttons and seared cherry tomato

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 épinards
servie avec des haricots au four et des pommes de terre rissolées,
de courgettes et de tomates aux herbes

Cuisse de poulet grillée et sauce tomate épicée
servie avec du riz au safran, des bâtonnets de potiron Haricots kenyans et tomates cerises poêlées

Daal palak
servi avec du pulao d'oignons bruns, des boutons de carottes ,tomates cerises saisies

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.

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

ABIDJAN-NAIROBI

DINNER

Assorted bread rolls

Appetizer
Timbale of tabbouleh salad with raisins

Main Course
Captain fish,
served with thermidor sauce, rice and mixed vegetables

Traditional West African ox cheek
served with spicy chocolate sauce parsley mashed potatoes and sautéed vegetables

Indian spiced vegetable curry
Served with steamed rice and seasonal vegetables

Dessert
White forest cake topped with coconut, chocolate sauce

REPAS CHAUD SPÉCIAL

Sélection de petits pains

Entrée
Salade de taboulé aux raisins et papaye tranchés feuilles de laitue et de coriandre

Plats Chauds
Filet de poisson, sauce nantua
riz blanc et mélange de légumes

Joue de bœuf, sauce épice chocolat
purée de pomme de terre au persil et légumes sautés

Légumes au curry
riz vapeur et légumes de saison

Dessert
Gâteau forêt blanche saupoudré au coco râpé, sauce caraïbe

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*

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

ABJ '16SHMM/R2

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DAKAR-ABIDJAN

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Pan fried Captain Fish fillet
served with coriander turned potatoes, sautéed dice zucchini, tomato with herbs and olive oil salsa

Roasted Chicken Breast
served with steamed rice, turned carrots, steamed peas and coconut tomato curry sauce

Penne Pasta with Arrabiata Sauce
Topped with Cheese

Dessert

Chocolate Tartlet

REPAS LÉGER

Petits pains assortis

Plat Principal

Filet de poisson Captain poêlé
servi avec des pommes de terre tournées à la coriandre,courgettes en dés sautées, tomates aux herbes et salsa à l'huile d'olive

Poitrine de poulet rôtie
servie avec du riz vapeur, carottes tournées,
pois vapeur et sauce au curry de tomate et noix de coco

Penne Pasta avec Sauce Arrabiata,
Garnie de Fromage

Dessert

Tartelette au chocolat

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

Domaine Riviere Chardonnay

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

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

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

ABJ ’25HLM/R1-rtn

NAIROBI-LAGOS

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
Spinach Omelette
served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

Grilled Chicken Thigh and Spicy Tomato Sauce
served with saffron rice, pumpkin sticks Kenyan beans and seared cherry tomatoes

🥦 **Daal palak**
served with brown onion pulao, carrot buttons and seared cherry tomato

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 épinards
servie avec des haricots au four et des pommes de terre rissolées,
de courgettes et de tomates aux herbes

Cuisse de poulet grillée et sauce tomate épicée
servie avec du riz au safran, des bâtonnets de potiron Haricots kenyans et tomates cerises poêlées

🥦 **Daal palak**
servi avec du pulao d'oignons bruns, des boutons de carottes ,tomates cerises saisies

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

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

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

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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.

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

LAGOS-NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef Pilau
garnished with fried onion and dhania

Grilled Chicken Thigh and Spicy Tomato Sauce
served with saffron rice, pumpkin sticks Kenyan beans and seared cherry tomatoes

🥦 **Daal Palak**
served with brown onion pulao, carrot buttons and seared cherry tomato

Dessert
Baked Cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Pilau de bœuf
garni d'oignons frits et de dhania

Cuisse de poulet grillée et sauce tomate épicée
servi avec du riz safrané, des bâtonnets de citrouille haricots kenyans et tomates cerises poêlées

🥦 **Daal Palak**
servi avec du pulao d'oignons bruns, des boutons de carottes tomates cerises saisies

Dessert
Gâteau au fromage cuit

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 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 (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

Grahams 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.

Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese

NAIROBI-LAGOS

LUNCH/DINNER

Assorted bread rolls

Appetizer

Vegetable antipasti and baba ghanoush salad pickled carrots, cucumber and shredded red cabbage

Main Course

Grilled Lamb Leg and Rosemary Jus
served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

Arabic Chicken Biryani
served with biryani rice garnished with fried onion, cashew nuts and golden raisin

🥦 **Vegetable Kiswahili**
served with tomato rice, creamy spinach and seared red pepper

Dessert
Ivoire Lemon Tart

DÉJEUNER/DÎNER

Assortiment de petits pains

Entrée

Antipasti de légumes et salade baba ghanoush carottes marinées, concombre et chou rouge râpé

Plat principal

Gigot d'agneau grillé et jus de romarin
servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocolis sautés et tomates cerises rôties

Poulet arabe Biryani
servi avec du riz biryani garni d'oignons frits,de noix de cajou et de raisins secs dorés

🥦 **Légumes Kiswahili**
servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

Dessert
Tarte au citron d'Ivoire

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

WINE

CHAMPAGNE

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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

NAIROBI-DOUALA

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

Spinach Omelette
served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

🥦 **Matoke stew**
served with sautéed spinach, mushroom slices grilled tomato

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
servi avec du matoke à la noix de coco,épinards sautés, champignons tranchés et tomates grillées

Omelette aux épinards
servie avec des haricots au four, des pommes de terre rissolées,
de courgettes et de tomates aux herbes

🥦 **Ragoût de matoke**
servi avec des épinards sautés, des tranches de champignons
tomate grillée

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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WHITE WINE

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

DOUALA-NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Slow Cooked Beef
served with pepper sauce
potatoes, diced carrots, courgettes and mushroom

Breaded Chicken
served with tomato creole sauce
tagliatelle pasta, sautéed carrots and courgettes

Mixed Vegetable Curry
served with rice with peas

Dessert

Opera cake

REPAS LEGER CHAUD

Sélection De Pains

Plats Chauds

Bœuf sauce moutarde accompagné de pomme de terre, dés de carottes, courgettes et champignons

Poulet Pané Sauce Tomate Créole
Accompagné de Tagliatelle et de Carottes et Courgettes tournées

Riz aux Petits Pois , Sauce Curry
Accompagné de Carottes , Oignon et de Champignons au Curry

Dessert

Gâteau Opera

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

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Beers

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WINES

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

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

NAIROBI-DOUALA

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg and Rosemary Jus
served with lyonnaise potatoes, turned carrots,
sautéed broccoli and roasted cherry tomato

Arabic Chicken Biryani
served with biryani rice, garnished with fried onion,
cashew nuts and golden raisin

🥦 **Vegetable Kiswahili**
served with tomato rice, creamy spinach and seared red pepper

Dessert
Double Chocolate soft cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé et son jus au romarin
servi avec des pommes de terre à la lyonnaise, des carottes tournées,
carottes tournées, brocoli sauté et tomates cerises rôties

Poulet arabe Biryani
servi avec du riz biryani, garni d'oignons frits,
de noix de cajou et de raisins secs dorés

🥦 **Légumes Kiswahili**
servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

Dessert
Gâteau moelleux au double chocolat

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

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WINES

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

NAIROBI-MAPUTO

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

Spinach Omelette
served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

🥦 **Matoke stew**
served with sautéed spinach, mushroom slices and grilled tomato

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
servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

Omelette aux épinards
servie avec des haricots au four, des pommes de terre rissolées,
de courgettes et de tomates aux herbes

🥦 **Ragoût de matoke**
servi avec des épinards sautés, des tranches de champignons
tomate grillée

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.

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WHITE WINE

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RED WINE

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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'25HBR/R2-reg

MAPUTO-NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef Pilau
garnished with fried onion and dhania

Grilled Chicken Thigh and Spicy Tomato Sauce
served with saffron rice, pumpkin sticks Kenyan beans and seared cherry tomatoes

🥦 **Daal Palak**
served with brown onion pulao, carrot buttons
seared cherry tomato

Dessert
Baked Cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Pilau de bœuf
garni d'oignons frits et de dhania

Cuisse de poulet grillée et sauce tomate épicée
servi avec du riz safrané, des bâtonnets de citrouille haricots kenyans et tomates cerises poêlées

🥦 **Daal Palak**
servi avec du pulao d'oignons bruns, des boutons de carottes
tomates cerises saisies

Dessert
Gâteau au fromage cuit

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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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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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.

Grahams 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.

Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese

NAIROBI- JOHANNESBURG

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

Spinach Omelette
served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

🥦 **Matoke stew**
served with sautéed spinach, mushroom slices and grilled tomato

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
servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

Omelette aux épinards
servie avec des haricots au four, des pommes de terre rissolées,
de courgettes et de tomates aux herbes

🥦 **Ragoût de matoke**
servi avec des épinards sautés, des tranches de champignons
tomate grillée

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*

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SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Courvoisier

Vodka

Absolut Vodka

Gin

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WINES

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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.

JOHANNESBURG -NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course
Pepper Grilled Beef Fillet
served with sautéed butternut, baby potatoes,
creamed spinach and 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
sundried tomato cream sauce

Dessert

Passion fruit and coconut 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

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Beers

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WINES

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NAIROBI- JOHANNESBURG

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg and Rosemary Jus
served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

Arabic Chicken Biryani
served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

🥦 **Vegetable Kiswahili**
served with tomato rice, creamy spinach and seared red pepper

Dessert
Double Chocolate soft cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé et son jus au romarin
servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

Poulet arabe Biryani
servi avec du riz biryani, garni d'oignons frits,de noix de cajou et de raisins secs dorés

🥦 **Légumes Kiswahili**
servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

Dessert
Gâteau moelleux au double chocolat

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

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SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Courvoisier

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WINES

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

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

JOHANNESBURG -NAIROBI

LIGHT SNACKS

Curried Chicken Samosa, minced beef pie
Chicken and pepper kebab

🥦 Vegetable Spring roll, vegetable kebab, peppadew cheese rissole &
roasted tomato cocktail

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

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Cognac

Courvoisier

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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 a

well as cheese

LIVINGSTONE-CAPETOWN

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg and Rosemary Jus
served with lyonnaise potatoes, turned carrots,sautéed broccoli and roasted cherry tomato

Arabic Chicken Biryani
served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

🥦 **Vegetable Kiswahili**
served with tomato rice, creamy spinach and seared red pepper

Dessert
Double Chocolate soft cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé et son jus au romarin
servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

Poulet arabe Biryani
servi avec du riz biryani, garni d'oignons frits,de noix de cajou et de raisins secs dorés

🥦 **Légumes Kiswahili**
servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

Dessert
Gâteau moelleux au double chocolat

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

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 (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

NAIROBI- LIVINGSTONE

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

Spinach Omelette
served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

🥦 **Matoke stew**
served with sautéed spinach, mushroom slices and grilled tomato

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
servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

Omelette aux épinards
servie avec des haricots au four, des pommes de terre rissolées,
de courgettes et de tomates aux herbes

🥦 **Ragoût de matoke**
servi avec des épinards sautés, des tranches de champignons
tomate grillée

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

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 (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.

CAPETOWN-LIVINGSTONE

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Pepper Grilled Beef Fillet
served with sautéed butternut
baby potatoes, creamed spinach and 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
sundried tomato cream sauce

Dessert

Passion fruit and coconut 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 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 (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.

LIVINGSTONE- NAIROBI

HOT 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

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

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.

NAIROBI - CAPETOWN

LUNCH/DINNER

Assorted bread rolls

Appetizer

Vegetable antipasti and baba ghanoush salad pickled carrots, cucumber and shredded red cabbage

Main Course

Grilled Lamb Leg and Rosemary Jus
served with lyonnaise potatoes, turned carrots,sautéed broccoli and roasted cherry tomato

Arabic Chicken Biryani
served with biryani rice garnished with fried onion,cashew nuts and golden raisin

Vegetable Kiswahili
served with tomato rice, creamy spinach and seared red pepper

Dessert

Ivoire Lemon Tart

DÉJEUNER/DÎNER

Assortiment de petits pains

Entrée

Antipasti de légumes et salade baba ghanoush carottes marinées, concombre et chou rouge râpé

Plat principal

Gigot d'agneau grillé et jus de romarin
servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocolis sautés et tomates cerises rôties

Poulet arabe Biryani
servi avec du riz biryani garni d'oignons frits,de noix de cajou et de raisins secs dorés

Légumes Kiswahili
servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

Dessert

Tarte au citron d'Ivoire

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.

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

NAIROBI- CAPETOWN

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

Spinach Omelette
served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

🥦 **Matoke stew**
served with sautéed spinach, mushroom slices and grilled tomato

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
servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

Omelette aux épinards
servie avec des haricots au four, des pommes de terre rissolées,
de courgettes et de tomates aux herbes

🥦 **Ragoût de matoke**
servi avec des épinards sautés, des tranches de champignons
tomate grillée

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

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 (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.

CAPETOWN-NAIROBI

LUNCH/DINNER

Assorted bread rolls

Appetizer

Carrot and red cabbage coleslaw, cucumber moons and raisins

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

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

Bailey

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

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

NAIROBI- VICTORIA FALLS

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

Spinach Omelette
served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

🥦 **Matoke stew**
served with sautéed spinach, mushroom slices and grilled tomato

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
servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

Omelette aux épinards
servie avec des haricots au four, des pommes de terre rissolées,
de courgettes et de tomates aux herbes

🥦 **Ragoût de matoke**
servi avec des épinards sautés, des tranches de champignons
tomate grillée

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

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 (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.

VICTORIA FALLS-CAPETOWN

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg and Rosemary Jus
served with lyonnaise potatoes, turned carrots,sautéed broccoli and roasted cherry tomato

Arabic Chicken Biryani
served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

🥦 **Vegetable Kiswahili**
served with tomato rice, creamy spinach and seared red pepper

Dessert
Double Chocolate soft cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé et son jus au romarin
servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

Poulet arabe Biryani
servi avec du riz biryani, garni d'oignons frits,de noix de cajou et de raisins secs dorés

🥦 **Légumes Kiswahili**
servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

Dessert
Gâteau moelleux au double chocolat

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

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 (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

CAPETOWN-VICTORIA FALLS

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Pepper Grilled Beef Fillet
served with sautéed butternut
baby potatoes, creamed spinach and 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
sundried tomato cream sauce

Dessert

Passion fruit and coconut 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 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 (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.

VICTORIA FALLS - NAIROBI

HOT 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

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

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.