NAIROBI-LILONGWE

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade with Pepper Corn Sauce

served with herbed mashed sweet potatoes, turned carrots, sautéed sugar snap and seared red pepper

Pan Seared Tilapia with Saffron Sauce served with herbed potatoes, grilled courgettes carrot and cherry tomatoes

Coconut Vegetable Curry served with turmeric rice, sautéed spinach seared red pepper

Dessert

Vanilla lime and raspberry cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes et des carottes tournées, sucre cassé sauté et poivron rouge poêlé

Tilapia poêlé à la sauce safran

servi avec des pommes de terre aux herbes, des courgettes grillées carottes et tomates cerises

Curry de légumes à la noix de coco servi avec du riz au curcuma, des épinards sautés poivron rouge saisi

Dessert

Gâteau au fromage à la vanille, au citron vert et aux framboises

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

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.

NAMPULA - NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg with Mint Sauce served with ugali, creamy spinach,

red and yellow pepper

Pan Seared Tilapia with Hoisin Sauce served with stir fried rice and vegetables

Paneer Makhanwala served with herbed rice and matar masala

> **Dessert** Chocolate brownie cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé avec sauce à la menthe

servi avec ugali, épinards crémeux, poivrons rouges et jaunes

Tilapia poêlé à la sauce Hoisin servi avec du riz et des légumes sautés

Paneer Makhanwala servi avec du riz aux herbes et du matar masala

> **Dessert** Gâteau brownie au chocolat

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

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.

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 Chicken Sausage

served with baked bean, herbed potato cubes ,seared courgette and grilled tomatoes

Herbed Omelette

served with hash brown potatoes, seared courgette slices and tomato wedge

Sweet Potato Cube in Coconut Sauce

served with mushroom button, creamy spinach and grilled tomato

PETIT-DÉJEUNER CHAUD

Salade de fruits frais de saison du Kenya

Assortiment de yaourts

Sélection de pâtisseries

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

Plat principal Saucisse de poulet

servi avec des haricots au four, des cubes de pommes de terre aux herbes courgette poêlée et tomates grillées

Omelette aux herbes

servie avec des pommes de terre rissolées tranches de courgettes saisies et quartiers de tomates

Cube de patate douce dans une sauce à la noix de coco

servi avec des champignons de Paris,d'épinards crémeux et de tomates grillées

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

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.

NAIROBI - SEYCHELLES

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade with Pepper Corn Sauce

served with herbed mashed sweet potatoes, turned carrots, sautéed sugar snap and seared red pepper

Pan Seared Tilapia with Saffron Sauce

served with herbed potatoes, grilled courgettes carrot and cherry tomatoes

Coconut Vegetable Curry

served with turmeric rice, sautéed spinach seared red pepper

Dessert

Vanilla lime and raspberry cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes et des carottes tournées, sucre cassé sauté et poivron rouge poêlé

Tilapia poêlé à la sauce safran

servi avec des pommes de terre aux herbes, des courgettes grillées carottes et tomates cerises

Curry de légumes à la noix de coco servi avec du riz au curcuma, des épinards sautés poivron rouge saisi

Dessert

Gâteau au fromage à la vanille, au citron vert et aux framboises

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

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.

SEYCHELLES - NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Roast chicken 'laque'

served pan glazed demi-glace and oriental pasta with vegetables

Indian Ocean job fish

Served with yassa sauce turned coriander potatoes, pumpkin and sugar snaps

Mild spiced vegetable rice biryani

Dessert

White forest cake, berry compote

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

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.

NAIROBI - MAYOTTE

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course Chicken Sausage

served with baked bean, herbed potato cubes ,seared courgette and grilled tomatoes

Herbed Omelette

served with hash brown potatoes, seared courgette slices and tomato wedge

Sweet Potato Cube in Coconut Sauce

served with mushroom button, creamy spinach and grilled tomato

PETIT-DÉJEUNER CHAUD

Salade de fruits frais de saison du Kenya

Assortiment de yaourts

Sélection de pâtisseries

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

Plat principal Saucisse de poulet

servi avec des haricots au four, des cubes de pommes de terre aux herbes courgette poêlée et tomates grillées

Omelette aux herbes

servie avec des pommes de terre rissolées tranches de courgettes saisies et quartiers de tomates

Cube de patate douce dans une sauce à la noix de coco

servi avec des champignons de Paris,d'épinards crémeux et de tomates grillées

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

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.

NAIROBI - MAYOTTE

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade with Pepper Corn Sauce

served with herbed mashed sweet potatoes, turned carrots, sautéed sugar snap and seared red pepper

Pan Seared Tilapia with Saffron Sauce

served with herbed potatoes, grilled courgettes carrot and cherry tomatoes

Coconut Vegetable Curry

served with turmeric rice, sautéed spinach seared red pepper

Dessert

Vanilla lime and raspberry cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes et des carottes tournées, sucre cassé sauté et poivron rouge poêlé

Tilapia poêlé à la sauce safran

servi avec des pommes de terre aux herbes, des courgettes grillées carottes et tomates cerises

Curry de légumes à la noix de coco servi avec du riz au curcuma, des épinards sautés poivron rouge saisi

Dessert

Gâteau au fromage à la vanille, au citron vert et aux framboises

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

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.

MAYOTTE - NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg with Mint Sauce served with ugali, creamy spinach,

red and yellow pepper

Pan Seared Tilapia with Hoisin Sauce

served with stir fried rice and vegetables

Paneer Makhanwala

served with herbed rice and matar masala

Dessert

Chocolate brownie cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé avec sauce à la menthe

servi avec ugali, épinards crémeux, poivrons rouges et jaunes

Tilapia poêlé à la sauce Hoisin

servi avec du riz et des légumes sautés

Paneer Makhanwala

servi avec du riz aux herbes et du matar masala

Dessert

Gâteau brownie au chocolat

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

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.

NAIROBI - ANTANANARIVO

HOT LIGHT MEAL

REPAS LÉGER CHAUD

Assorted bread rolls

Petits pains assortis

Main Course

Plat principal

Braised Shoulder Blade with Pepper Corn Sauce

Épaule braisée avec sauce au poivre et au maïs

served with herbed mashed sweet potatoes, turned carrots, sautéed sugar snap and seared red pepper servie avec de la purée de patates douces aux herbes et des carottes tournées, sucre cassé sauté et poivron rouge poêlé

Pan Seared Tilapia with Saffron Sauce served with herbed potatoes, grilled courgettes carrot and cherry tomatoes

Tilapia poêlé à la sauce safran

servi avec des pommes de terre aux herbes, des courgettes grillées carottes et tomates cerises

Coconut Vegetable Curry served with turmeric rice, sautéed spinach seared red pepper

Curry de légumes à la noix de coco servi avec du riz au curcuma, des épinards sautés poivron rouge saisi

Dessert

Dessert

Vanilla lime and raspberry cheesecake

Gâteau au fromage à la vanille, au citron vert et aux framboises

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

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.

ANTANANARIVO - NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg with Mint Sauce

served with ugali, creamy spinach, red and yellow pepper

Pan Seared Tilapia with Hoisin Sauce

served with stir fried rice and vegetables

Paneer Makhanwala

served with herbed rice and matar masala

Dessert

Chocolate brownie cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé avec sauce à la menthe

servi avec ugali, épinards crémeux, poivrons rouges et jaunes

Tilapia poêlé à la sauce Hoisin

servi avec du riz et des légumes sautés

Paneer Makhanwala

servi avec du riz aux herbes et du matar masala

Dessert

Gâteau brownie au chocolat

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

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.

NAIROBI - COMOROS

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade with Pepper Corn Sauce

served with herbed mashed sweet potatoes, turned carrots, sautéed sugar snap and seared red pepper

Pan Seared Tilapia with Saffron Sauce

served with herbed potatoes, grilled courgettes carrot and cherry tomatoes

Coconut Vegetable Curry

served with turmeric rice, sautéed spinach seared red pepper

Dessert

Vanilla lime and raspberry cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes et des carottes tournées, sucre cassé sauté et poivron rouge poêlé

Tilapia poêlé à la sauce safran

servi avec des pommes de terre aux herbes, des courgettes grillées carottes et tomates cerises

Curry de légumes à la noix de coco servi avec du riz au curcuma, des épinards sautés poivron rouge saisi

Dessert

Gâteau au fromage à la vanille, au citron vert et aux framboises

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

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.

COMOROS - NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg with Mint Sauce served with ugali, creamy spinach,

red and yellow pepper

Pan Seared Tilapia with Hoisin Sauce served with stir fried rice and vegetables

Paneer Makhanwala served with herbed rice and matar masala

> **Dessert** Chocolate brownie cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé avec sauce à la menthe

servi avec ugali, épinards crémeux, poivrons rouges et jaunes

Tilapia poêlé à la sauce Hoisin servi avec du riz et des légumes sautés

Paneer Makhanwala servi avec du riz aux herbes et du matar masala

> **Dessert** Gâteau brownie au chocolat

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

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.

NAIROBI-JUBA

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Chicken Sausage

served with baked bean, herbed potato cubes ,seared courgette and grilled tomatoes

Herbed Omelette

served with hash brown potatoes, seared courgette slices and tomato wedge

Sweet Potato Cube in Coconut Sauce

served with mushroom button, creamy spinach and grilled tomato

PETIT-DÉJEUNER CHAUD

Salade de fruits frais de saison du Kenya

Assortiment de yaourts

Sélection de pâtisseries

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

Plat principal

Saucisse de poulet

servi avec des haricots au four, des cubes de pommes de terre aux herbes courgette poêlée et tomates grillées

Omelette aux herbes

servie avec des pommes de terre rissolées tranches de courgettes saisies et quartiers de tomates

Cube de patate douce dans une sauce à la noix de coco

servi avec des champignons de Paris,d'épinards crémeux et de tomates grillées

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

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 - JUBA

REPAS LÉGER CHAUD

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade with Pepper Corn Sauce

served with herbed mashed sweet potatoes, turned carrots, sautéed sugar snap and seared red pepper

Pan Seared Tilapia with Saffron Sauce

served with herbed potatoes, grilled courgettes carrot and cherry tomatoes

Coconut Vegetable Curry

served with turmeric rice, sautéed spinach seared red pepper

Dessert

Vanilla lime and raspberry cheesecake

Petits pains assortis

Plat principal

Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes et des carottes tournées, sucre cassé sauté et poivron rouge poêlé

Tilapia poêlé à la sauce safran

servi avec des pommes de terre aux herbes, des courgettes grillées carottes et tomates cerises

Curry de légumes à la noix de coco servi avec du riz au curcuma, des épinards sautés poivron rouge saisi

Dessert

Gâteau au fromage à la vanille, au citron vert et aux framboises

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

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

<u>IUBA - NAIROBI</u>

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg with Mint Sauce

served with ugali, creamy spinach, red and yellow pepper

Pan Seared Tilapia with Hoisin Sauce

served with stir fried rice and vegetables

Paneer Makhanwala

served with herbed rice and matar masala

Dessert

Chocolate brownie cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé avec sauce à la menthe

servi avec ugali, épinards crémeux, poivrons rouges et jaunes

Tilapia poêlé à la sauce Hoisin

servi avec du riz et des légumes sautés

Paneer Makhanwala

servi avec du riz aux herbes et du matar masala

Dessert

Gâteau brownie au chocolat

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

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-ADDIS ABABA

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course Chicken Sausage

served with baked bean, herbed potato cubes ,seared courgette and grilled tomatoes

Herbed Omelette

served with hash brown potatoes, seared courgette slices and tomato wedge

Sweet Potato Cube in Coconut Sauce

served with mushroom button, creamy spinach and grilled tomato

PETIT-DÉJEUNER CHAUD

Salade de fruits frais de saison du Kenya

Assortiment de yaourts

Sélection de pâtisseries

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

Plat principal Saucisse de poulet

servi avec des haricots au four, des cubes de pommes de terre aux herbes courgette poêlée et tomates grillées

Omelette aux herbes

servie avec des pommes de terre rissolées tranches de courgettes saisies et quartiers de tomates

Cube de patate douce dans une sauce à la noix de coco

servi avec des champignons de Paris,d'épinards crémeux et de tomates grillées

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

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 - ADDIS ABABA

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade with Pepper Corn Sauce

served with herbed mashed sweet potatoes, turned carrots, sautéed sugar snap and seared red pepper

Pan Seared Tilapia with Saffron Sauce

served with herbed potatoes, grilled courgettes carrot and cherry tomatoes

Coconut Vegetable Curry

served with turmeric rice, sautéed spinach seared red pepper

Dessert

Vanilla lime and raspberry cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes et des carottes tournées, sucre cassé sauté et poivron rouge poêlé

Tilapia poêlé à la sauce safran

servi avec des pommes de terre aux herbes, des courgettes grillées carottes et tomates cerises

Curry de légumes à la noix de coco servi avec du riz au curcuma, des épinards sautés poivron rouge saisi

Dessert

Gâteau au fromage à la vanille, au citron vert et aux framboises

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

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

ADDIS ABABA - NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg with Mint Sauce served with ugali, creamy spinach,

red and yellow pepper

Pan Seared Tilapia with Hoisin Sauce served with stir fried rice and vegetables

Paneer Makhanwala served with herbed rice and matar masala

> **Dessert** Chocolate brownie cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé avec sauce à la menthe

servi avec ugali, épinards crémeux, poivrons rouges et jaunes

Tilapia poêlé à la sauce Hoisin servi avec du riz et des légumes sautés

Paneer Makhanwala servi avec du riz aux herbes et du matar masala

> **Dessert** Gâteau brownie au chocolat

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

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- ENTEBBE

LIGHT SNACKS

Beef Brochette and Roasted Potatoes

served with sweet chilli sauce

Crumbed Chicken and Chunky Paprika Chips

served with sweet chilli sauce

Spinach Pakora and VegetableTart

served with sweet chilli sauce

WATER

Still water

SOFT DRINKS

Coke, Fanta Orange, Diet Coke, 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 AND BEERS

WHISKY

Johnnie Walker Black Label

COGNAC

Camus

VODKA

Absolut Vodka

GIN

Bombay Sapphire

BEERS

Tusker Lager

LIQUEUR

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

ENTEBBE -NAIROBI

LIGHT SNACKS

Beef Samosa and Vegetable Spring Rolls served with chilli sauce

Chicken Patty and Spicy Potato served with chilli sauce

Vegetable Samosa and Vegetable Spring Rolls

served with chilli sauce

WATER

Still water

SOFT DRINKS

Coke, Fanta Orange, Diet Coke, 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 AND BEERS

WHISKY

Johnnie Walker Black Label

COGNAC

Camus

VODKA

Absolut Vodka

GIN

Bombay Sapphire

BEERS

Tusker Lager

LIQUEUR

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

BUJUMBURA -NAIROBI

LIGHT SNACKS

Beef Samosa and Vegetable Spring Rolls served with chilli sauce

Chicken Patty and Spicy Potato

served with chilli sauce

Vegetable Samosa and Vegetable Spring Rolls

served with chilli sauce

WATER

Still water

SOFT DRINKS

Coke, Fanta Orange, Diet Coke, 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 AND BEERS

WHISKY

Johnnie Walker Black Label

COGNAC

Camus

VODKA

Absolut Vodka

GIN

Bombay Sapphire

BEERS

Tusker Lager

LIQUEUR

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 - BUJUMBURA

LIGHT SNACKS

Beef Brochette and Roasted Potatoes

served with sweet chilli sauce

Crumbed Chicken and Chunky Paprika Chips

served with sweet chilli sauce

Spinach Pakora and VegetableTart

served with sweet chilli sauce

WATER

Still water

SOFT DRINKS

Coke, Fanta Orange, Diet Coke, 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 AND BEERS

WHISKY

Johnnie Walker Black Label

COGNAC

Camus

VODKA

Absolut Vodka

GIN

Bombay Sapphire

BEERS

Tusker Lager

LIQUEUR

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- KIGALI

LIGHT SNACKS

Beef Brochette and Roasted Potatoes

served with sweet chilli sauce

Crumbed Chicken and Chunky Paprika Chips

served with sweet chilli sauce

Spinach Pakora and VegetableTart

served with sweet chilli sauce

WATER

Still water

SOFT DRINKS

Coke, Fanta Orange, Diet Coke, 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 AND BEERS

WHISKY

Johnnie Walker Black Label

COGNAC

Camus

VODKA

Absolut Vodka

GIN

Bombay Sapphire

BEERS

Tusker Lager

LIQUEUR

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

KIGALI -NAIROBI

LIGHT SNACKS

Beef Samosa and Vegetable Spring Rolls served with chilli sauce

Chicken Patty and Spicy Potato

served with chilli sauce

Vegetable Samosa and Vegetable Spring Rolls served with chilli sauce

WATER

Still water

SOFT DRINKS

Coke, Fanta Orange, Diet Coke, 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 AND BEERS

WHISKY

Johnnie Walker Black Label

COGNAC

Camus

VODKA

Absolut Vodka

GIN

Bombay Sapphire

BEERS

Tusker Lager

LIQUEUR

CHAMPAGNE

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

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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- DAR ES SALAAM

LIGHT SNACKS

Beef Brochette and Roasted Potatoes

served with sweet chilli sauce

Crumbed Chicken and Chunky Paprika Chips

served with sweet chilli sauce

Spinach Pakora and VegetableTart

served with sweet chilli sauce

WATER

Still water

SOFT DRINKS

Coke, Fanta Orange, Diet Coke, 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 AND BEERS

WHISKY

Johnnie Walker Black Label

COGNAC

Camus

VODKA

Absolut Vodka

GIN

Bombay Sapphire

BEERS

Tusker Lager

LIQUEUR

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.

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

DAR ES SALAAM -NAIROBI

LIGHT SNACKS

Beef Samosa and Vegetable Spring Rolls

served with chilli sauce

Chicken Patty and Spicy Potato

served with chilli sauce

Vegetable Samosa and Vegetable Spring Rolls

served with chilli sauce

WATER

Still water

SOFT DRINKS

Coke, Fanta Orange, Diet Coke, 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 AND BEERS

WHISKY

Johnnie Walker Black Label

COGNAC

Camus

VODKA

Absolut Vodka

GIN

Bombay Sapphire

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Tusker Lager

LIQUEUR

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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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

NAIROBI- ZANZIBAR

LIGHT SNACKS

Beef Brochette and Roasted Potatoes

served with sweet chilli sauce

Crumbed Chicken and Chunky Paprika Chips

served with sweet chilli sauce

Vegetable Spinach Pakora and VegetableTart

served with sweet chilli sauce

WATER

Still water

SOFT DRINKS

Coke, Fanta Orange, Diet Coke, 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 AND BEERS

WHISKY

Johnnie Walker Black Label

COGNAC

Camus

VODKA

Absolut Vodka

GIN

Bombay Sapphire

BEERS

Tusker Lager

LIQUEUR

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.

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

ZANZIBAR -NAIROBI

LIGHT SNACKS

Beef Samosa and Vegetable Spring Rolls served with chilli sauce

Chicken Patty and Spicy Potato served with chilli sauce

Vegetable Samosa and Vegetable Spring Rolls served with chilli sauce

WATER

Still water

SOFT DRINKS

Coke, Fanta Orange, Diet Coke, 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 AND BEERS

WHISKY

Johnnie Walker Black Label

COGNAC

Camus

VODKA

Absolut Vodka

GIN

Bombay Sapphire

BEERS

Tusker Lager

LIQUEUR

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 - KINSHASA

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Chicken Sausage

served with baked bean, herbed potato cubes ,seared courgette and grilled tomatoes

Herbed Omelette

served with hash brown potatoes, seared courgette slices and tomato wedge

Sweet Potato Cube in Coconut Sauce

served with mushroom button, creamy spinach and grilled tomato

PETIT-DÉJEUNER CHAUD

Salade de fruits frais de saison du Kenya

Assortiment de yaourts

Sélection de pâtisseries

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

Plat principal

Saucisse de poulet

servi avec des haricots au four, des cubes de pommes de terre aux herbes courgette poêlée et tomates grillées

Omelette aux herbes

servie avec des pommes de terre rissolées tranches de courgettes saisies et quartiers de tomates

Cube de patate douce dans une sauce à la noix de coco

servi avec des champignons de Paris, d'épinards crémeux et de tomates grillées

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

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 -KINSHASA

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade with Pepper Corn Sauce

served with herbed mashed sweet potatoes, turned carrots, sautéed sugar snap and seared red pepper

Pan Seared Tilapia with Saffron Sauce

served with herbed potatoes, grilled courgettes carrot and cherry tomatoes

Coconut Vegetable Curry

served with turmeric rice, sautéed spinach seared red pepper

Dessert

Vanilla lime and raspberry cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes et des carottes tournées, sucre cassé sauté et poivron rouge poêlé

Tilapia poêlé à la sauce safran

servi avec des pommes de terre aux herbes, des courgettes grillées carottes et tomates cerises

Curry de légumes à la noix de coco servi avec du riz au curcuma, des épinards sautés poivron rouge saisi

Dessert

Gâteau au fromage à la vanille, au citron vert et aux framboises

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

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

KINSASHA - NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg with Mint Sauce served with ugali, creamy spinach, red and yellow pepper

Pan Seared Tilapia with Hoisin Sauce served with stir fried rice and vegetables

Paneer Makhanwala served with herbed rice and matar masala

> **Dessert** Chocolate brownie cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé avec sauce à la menthe

servi avec ugali, épinards crémeux, poivrons rouges et jaunes

Tilapia poêlé à la sauce Hoisin servi avec du riz et des légumes sautés

Paneer Makhanwala servi avec du riz aux herbes et du matar masala

> **Dessert** Gâteau brownie au chocolat

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

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

LUMBUMBASHI - NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg with Mint Sauce served with ugali, creamy spinach,

red and yellow pepper

Pan Seared Tilapia with Hoisin Sauce

served with stir fried rice and vegetables

Paneer Makhanwala

served with herbed rice and matar masala

Dessert

Chocolate brownie cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé avec sauce à la menthe

servi avec ugali, épinards crémeux, poivrons rouges et jaunes

Tilapia poêlé à la sauce Hoisin

servi avec du riz et des légumes sautés

Paneer Makhanwala

servi avec du riz aux herbes et du matar masala

Dessert

Gâteau brownie au chocolat

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

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-LUMBUBASHI

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course Chicken Sausage

served with baked bean, herbed potato cubes ,seared courgette and grilled tomatoes

Herbed Omelette

served with hash brown potatoes, seared courgette slices and tomato wedge

Sweet Potato Cube in Coconut Sauce

served with mushroom button, creamy spinach and grilled tomato

PETIT-DÉJEUNER CHAUD

Salade de fruits frais de saison du Kenya

Assortiment de yaourts

Sélection de pâtisseries

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

Plat principal Saucisse de poulet

servi avec des haricots au four, des cubes de pommes de terre aux herbes courgette poêlée et tomates grillées

Omelette aux herbes

servie avec des pommes de terre rissolées tranches de courgettes saisies et quartiers de tomates

Cube de patate douce dans une sauce à la noix de coco

servi avec des champignons de Paris,d'épinards crémeux et de tomates grillées

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

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Liqueur

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

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

NAIROBI-LUMBUMBASHI

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course Chicken Sausage

served with baked bean, herbed potato cubes ,seared courgette and grilled tomatoes

Herbed Omelette

served with hash brown potatoes, seared courgette slices and tomato wedge

Sweet Potato Cube in Coconut Sauce

served with mushroom button, creamy spinach and grilled tomato

PETIT-DÉJEUNER CHAUD

Salade de fruits frais de saison du Kenya

Assortiment de yaourts

Sélection de pâtisseries

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

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Cube de patate douce dans une sauce à la noix de coco

servi avec des champignons de Paris,d'épinards crémeux et de tomates grillées

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

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 - LUMBUBASHI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade with Pepper Corn Sauce

served with herbed mashed sweet potatoes, turned carrots, sautéed sugar snap and seared red pepper

Pan Seared Tilapia with Saffron Sauce

served with herbed potatoes, grilled courgettes carrot and cherry tomatoes

Coconut Vegetable Curry

served with turmeric rice, sautéed spinach seared red pepper

Dessert

Vanilla lime and raspberry cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes et des carottes tournées, sucre cassé sauté et poivron rouge poêlé

Tilapia poêlé à la sauce safran

servi avec des pommes de terre aux herbes, des courgettes grillées carottes et tomates cerises

Curry de légumes à la noix de coco servi avec du riz au curcuma, des épinards sautés poivron rouge saisi

Dessert

Gâteau au fromage à la vanille, au citron vert et aux framboises

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

CHAMPAGNE

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

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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.

Graham's LBV Port

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

NDOLA - NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg with Mint Sauce served with ugali, creamy spinach,

red and yellow pepper

Pan Seared Tilapia with Hoisin Sauce

served with stir fried rice and vegetables

Paneer Makhanwala

served with herbed rice and matar masala

Dessert

Chocolate brownie cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé avec sauce à la menthe

servi avec ugali, épinards crémeux, poivrons rouges et jaunes

Tilapia poêlé à la sauce Hoisin

servi avec du riz et des légumes sautés

Paneer Makhanwala

servi avec du riz aux herbes et du matar masala

Dessert

Gâteau brownie au chocolat

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

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CHAMPAGNE

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

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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

NAIROBI - HARARE

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade with Pepper Corn Sauce

served with herbed mashed sweet potatoes, turned carrots, sautéed sugar snap and seared red pepper

Pan Seared Tilapia with Saffron Sauce

served with herbed potatoes, grilled courgettes carrot and cherry tomatoes

Coconut Vegetable Curry

served with turmeric rice, sautéed spinach seared red pepper

Dessert

Vanilla lime and raspberry cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes et des carottes tournées, sucre cassé sauté et poivron rouge poêlé

Tilapia poêlé à la sauce safran

servi avec des pommes de terre aux herbes, des courgettes grillées carottes et tomates cerises

Curry de légumes à la noix de coco servi avec du riz au curcuma, des épinards sautés poivron rouge saisi

Dessert

Gâteau au fromage à la vanille, au citron vert et aux framboises

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

CHAMPAGNE

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

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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.

Graham's LBV Port

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LUSAKA -NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg with Mint Sauce

served with ugali, creamy spinach, red and yellow pepper

Pan Seared Tilapia with Hoisin Sauce

served with stir fried rice and vegetables

Paneer Makhanwala

served with herbed rice and matar masala

Dessert

Chocolate brownie cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé avec sauce à la menthe

servi avec ugali, épinards crémeux, poivrons rouges et jaunes

Tilapia poêlé à la sauce Hoisin

servi avec du riz et des légumes sautés

Paneer Makhanwala

servi avec du riz aux herbes et du matar masala

Dessert

Gâteau brownie au chocolat

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

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.

Grahams LBV Port

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NAIROBI - HARARE

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade with Pepper Corn Sauce

served with herbed mashed sweet potatoes, turned carrots, sautéed sugar snap and seared red pepper

Pan Seared Tilapia with Saffron Sauce

served with herbed potatoes, grilled courgettes carrot and cherry tomatoes

Coconut Vegetable Curry

served with turmeric rice, sautéed spinach seared red pepper

Dessert

Vanilla lime and raspberry cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes et des carottes tournées, sucre cassé sauté et poivron rouge poêlé

Tilapia poêlé à la sauce safran

servi avec des pommes de terre aux herbes, des courgettes grillées carottes et tomates cerises

Curry de légumes à la noix de coco servi avec du riz au curcuma, des épinards sautés poivron rouge saisi

Dessert

Gâteau au fromage à la vanille, au citron vert et aux framboises

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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Liqueur

CHAMPAGNE

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

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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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NAIROBI-LUSAKA

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course Chicken Sausage

served with baked bean, herbed potato cubes ,seared courgette and grilled tomatoes

Herbed Omelette

served with hash brown potatoes, seared courgette slices and tomato wedge

Sweet Potato Cube in Coconut Sauce

served with mushroom button, creamy spinach and grilled tomato

PETIT-DÉJEUNER CHAUD

Salade de fruits frais de saison du Kenya

Assortiment de yaourts

Sélection de pâtisseries

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

Plat principal Saucisse de poulet

servi avec des haricots au four, des cubes de pommes de terre aux herbes courgette poêlée et tomates grillées

Omelette aux herbes

servie avec des pommes de terre rissolées tranches de courgettes saisies et quartiers de tomates

Cube de patate douce dans une sauce à la noix de coco

servi avec des champignons de Paris,d'épinards crémeux et de tomates grillées

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

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Bombay Sapphire

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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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HARARE -NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Lamb Leg with Mint Sauce

served with ugali, creamy spinach, red and yellow pepper

Pan Seared Tilapia with Hoisin Sauce

served with stir fried rice and vegetables

Paneer Makhanwala

served with herbed rice and matar masala

Dessert

Chocolate brownie cake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Gigot d'agneau grillé avec sauce à la menthe

servi avec ugali, épinards crémeux, poivrons rouges et jaunes

Tilapia poêlé à la sauce Hoisin

servi avec du riz et des légumes sautés

Paneer Makhanwala

servi avec du riz aux herbes et du matar masala

Dessert

Gâteau brownie au chocolat

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

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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.

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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.

NAIROBI -LUSAKA

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade with Pepper Corn Sauce

served with herbed mashed sweet potatoes, turned carrots, sautéed sugar snap and seared red pepper

Pan Seared Tilapia with Saffron Sauce

served with herbed potatoes, grilled courgettes carrot and cherry tomatoes

Coconut Vegetable Curry

served with turmeric rice, sautéed spinach seared red pepper

Dessert

Vanilla lime and raspberry cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes et des carottes tournées, sucre cassé sauté et poivron rouge poêlé

Tilapia poêlé à la sauce safran

servi avec des pommes de terre aux herbes, des courgettes grillées carottes et tomates cerises

Curry de légumes à la noix de coco servi avec du riz au curcuma, des épinards sautés poivron rouge saisi

Dessert

Gâteau au fromage à la vanille, au citron vert et aux framboises

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

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NAIROBI - LILONGWE

HOT LIGHT MEAL

Assorted bread rolls

Main Course

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served with herbed mashed sweet potatoes, turned carrots, sautéed sugar snap and seared red pepper

Pan Seared Tilapia with Saffron Sauce

served with herbed potatoes, grilled courgettes carrot and cherry tomatoes

Coconut Vegetable Curry

served with turmeric rice, sautéed spinach seared red pepper

Dessert

Vanilla lime and raspberry cheesecake

REPAS LÉGER CHAUD

Petits pains assortis

Plat principal

Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes et des carottes tournées, sucre cassé sauté et poivron rouge poêlé

Tilapia poêlé à la sauce safran

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Curry de légumes à la noix de coco servi avec du riz au curcuma, des épinards sautés poivron rouge saisi

Dessert

Gâteau au fromage à la vanille, au citron vert et aux framboises

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

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Gin

Bombay Sapphire

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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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