

NAIROBI-NEW YORK

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Chicken Thigh

served with curry gravy ,biryani rice,
sautéed Kenyan beans with onions
sautéed carrots and red pepper wedge

Braised Beef Steak

served with coriander gravy, traditional
irio ,Kenyan beans with onions, cherry
tomatoes and pumpkin batonette

Vegetable Kiswahili

served with coconut sauce, sautéed
spinach and baby red pepper

Dessert

Saffron cardamom cake with strawberry
coulis

LIGHT SNACK

A choice of assorted snacks consisting of:

Chicken pizza

Beef burger

 Brioche croissant filled with
paneer bhurji

Ice cream

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

Sauteed Beef Sausage with Onions

served with lyonnaise potatoes, seared
courgette sticks and vegetable ratatouille

Mushroom Omellete

served with, roasted sweet potatoes,
grilled tomato and courgette

Baked Beans

served with hash brown potatoes,
creamed spinach and mushroom slices

SOFT DRINKS

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Courvoisier

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

NEW YORK-NAIROBI

LUNCH/DINNER

Assorted bread rolls

Appetizer

Tofu served with vegetable ratatouille
lettuce and pesto basil sauce

Main Course

Teriyaki Chicken Thigh

served with spiced rice, roasted carrots,
seared leek and teriyaki glaze

Salmon Fillet

served with pureed sweet potatoes,
sautéed kales and lemon chive cream
sauce

Ravioli Pasta

served with garlic cream sauce and
tomato sauce

Dessert:

Chocolate ganache mousse


Selection of cheese and crackers

Fresh fruit skewers

Mid Flight Snack:

Choice of:

Steak burrito wrap

 Spinach empanada

Assorted ice cream

BREAKFAST

Seasonal fresh fruit

Assorted yoghurt

A selection of warm breakfast pastries

Entrée

Cheddar Omelette

Served with cherry tomatoes and grilled
asparagus spears

Chicken Sausage

served with hash brown potato cake,
succotash corn with tomato
sautéed baby spinach

Blueberry Pancake

served with whipped cream, strawberry,
maple syrup sauce

SOFT DRINKS

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 AND BEERS

Whisky

Johnnie Walker Black Label

Cognac

Courvoisier

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

NAIROBI -NEWYORK

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

Herbed Omelette

served with herbed sweet potato , seared courgette ,sautéed mushroom and grilled tomatoes

Chicken Sausage

served with baked beans ,herbed potato cubes, seared courgette and grilled tomato

Sweet Potato in Coconut Sauce

served with creamy spinach, mushroom buttons seared red pepper and grilled tomatoes

LUNCH

Assorted bread rolls

Appetizer

Safron potato with chive salad
Macro herb, black olive rings and romesco sauce

Main Course

Chicken Curry in Coconut Sauce

served with dhanian rice, sautéed garlic spinach and cherry tomatoes

Braised Shoulder Blade with Madagasy Sauce

served with irio, carrot button
sautéed garlic Kenya beans and seared red pepper

Mong Dhal

served with coriander rice and masala sauce

Dessert

Vanilla strawberry delight

Selection of cheese and crackers

Fresh fruit skewers

LIGHT SNACK

A choice of assorted snacks consisting of:

Chicken Sandwich

Beef pizza

 Vegetable burger

Dairy land cookies ice cream flavor

SOFT DRINKS

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

Beer

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

NEW YORK – NAIROBI

DINNER/LUNCH

Assorted bread rolls

Appetizer

Tofu served with vegetable ratatouille
lettuce and pesto basil sauce

Main Course

Teriyaki Chicken Thigh

served with spiced rice, roasted carrots,
seared leek and teriyaki glaze

Salmon Fillet

served with pureed sweet potatoes,
sautéed kales and lemon chive cream
sauce

Pumpkin Ravioli

served with garlic cream sauce and
tomato sauce

Dessert

Chocolate ganache mousse


Selection of cheese and crackers

Fresh fruit skewers

LIGHT SNACK

Choice of:

Beef fajita wrap

 Spinach empanada

Assorted ice cream

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Lamb Shank

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

Cajun Cod

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

Spinach Cannelloni Pasta

served with sautéed spinach ,blanched
broccoli floret creamy bolognese sauce

Dessert

Black forest cake

SOFT DRINKS

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

NAIROBI – LONDON

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

Herbed Omelette

served with herbed sweet potato , seared
courgette ,sautéed mushroom and grilled
tomatoes

Chicken Sausage

served with baked beans ,herbed potato
cubes, seared courgette and grilled
tomato

Sweet Potato in Coconut Sauce

served with creamy spinach, mushroom
buttons ,seared red pepper and grilled
tomatoes

LUNCH

Assorted bread rolls

Appetizer

Safron potato with chive salad
Macro herb, black olive rings and romesco
sauce

Main Course

Chicken Curry in Coconut Sauce

served with dhanian rice, sautéed garlic
spinach cherry tomatoes

Braised Shoulder Blade with Madagasy Sauce

served with irio, carrot button
sautéed garlic Kenya beans and seared
red pepper

Mong Dhal

served with coriander rice and masala
sauce

Dessert

Vanilla strawberry delight

Selection of cheese and crackers

Fresh fruit skewers

SOFT DRINKS

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

Beer

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

LONDON – NAIROBI

DINNER

Assorted bread rolls

Appetizer

Mezze plate of oven dried tomatoes, feta,
garlic hummus and marinated olives

Main Course

Braised Beef Rib Horseradish

served with mashed potatoes with parsley and roasted vegetables

Breast of Indian Spiced Butter Chicken

served with rice pilaf, fried okra and makhani sauce



Tortellini Ricotta Spinach

served with macedoine of vegetables in cheese garlic cream sauce

Dessert

Plum tartlet with crème anglaise

Selection of cheese and crackers

Assorted fresh fruits

CONTINENTAL BREAKFAST

Fresh seasonal fruits

Assorted yoghurt

Selection of breakfast bread

Butter and preserve

SOFT DRINKS

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay

A beautiful light yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage

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

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

Graham's LBV Port

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 - GATWICK

LATE NIGHT MEAL

Assorted bread roll

Beef Brochette and Roasted Potato Wedge

served with sweet chilli sauce

Crumbed Chicken and Paprika Chunky Chips

served with sweet chilli sauce

Spinach Pakora and Vegetable Tart served with sweet chilli sauce

Dessert

Vanilla strawberry delight

REPAS DE FIN DE SOIRÉE

Assortiment de petits pains

Brochette de bœuf et quartier de pommes de terre rôties

servies avec une sauce au chili doux

Poulet émietté et Chunky Chips au paprika

servies avec une sauce au piment doux

Pakora aux épinards et tarte aux légumes

servis avec une sauce au piment doux

Dessert

Délice de fraises à la vanille

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

Herbed Omelette

served with herbed sweet potato , seared courgette ,sautéed mushroom and grilled tomatoes

Chicken Sausage

served with baked beans ,herbed potato cubes,seared courgette and grilled tomato



Sweet Potato in Coconut Sauce

served with creamy spinach, mushroom buttons, seared red pepper and grilled tomatoes

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

Omelette aux herbes

servie avec de la patate douce aux herbes, de la courgette poêlée,courgette poêlée, champignons sautés et tomates grillées

Saucisse de poulet

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



Patate douce à la noix de coco

servie avec des épinards crémeux, des boutons de champignons poivron rouge saisi et tomates grillées

SOFT DRINKS

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

Beer

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

GATWICK -NAIROBI

LUNCH/DINNER

Assorted Bread Rolls with Butter

Appetizer

Grilled butternut squash with crumbled feta, chipotle chickpea salad, mustard dressing, and pea shoots

Main course

Karanga Kenyan Beef & Potato Stew

Served with steamed basmati rice, collard greens, and a pan-fried carrot-onion mix

Grilled Chicken Breast with Creamy Apple Sauce

Served with potato dauphinoise, celeriac, tender stem broccoli, and grilled pepper triangles

Truffle Macaroni and Cheese

Served with sautéed wild mushrooms, toasted herb panko, and roasted asparagus

Dessert

Apricot frangipane with crème anglaise
Selection of cheese and crackers
Fresh fruit skewers

HOT SNACK

Chicken goujons and breaded mushrooms,

served with a spicy tomato sauce

Beef and vegetable bon bons, served with BBQ sauce

Vegetable samosa and breaded vegetable patty,

served with mango chutney sauce

Dessert

Chocolate Torte with Raspberry Coulis

SOFT DRINKS

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

Beer

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

NAIROBI - PARIS

LATE NIGHT MEAL

Assorted bread roll

Beef Brochette and Roasted Potato Wedge

served with sweet chilli sauce

Crumbed Chicken and Paprika Chunky Chips

served with sweet chilli sauce

Spinach Pakora and Vegetable Tart served with sweet chilli sauce

Dessert

Vanilla strawberry delight

REPAS DE FIN DE SOIRÉE

Assortiment de petits pains

Brochette de bœuf et quartier de pommes de terre rôties

servies avec une sauce au chili doux

Poulet émietté et Chunky Chips au paprika

servies avec une sauce au piment doux

Pakora aux épinards et tarte aux légumes

servis avec une sauce au piment doux

Dessert

Délice de fraises à la vanille

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

Herbed Omelette

served with herbed sweet potato , seared courgette ,sautéed mushroom and grilled tomatoes

Chicken Sausage

served with baked beans ,herbed potato cubes,seared courgette and grilled tomato



Sweet Potato in Coconut Sauce

served with creamy spinach, mushroom buttons, seared red pepper and grilled tomatoes

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

Omelette aux herbes

servie avec de la patate douce aux herbes, de la courgette poêlée,courgette poêlée, champignons sautés et tomates grillées

Saucisse de poulet

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



Patate douce à la noix de coco

servie avec des épinards crémeux, des boutons de champignons poivron rouge saisi et tomates grillées

SOFT DRINKS

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

Beer

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

PARIS – NAIROBI

LUNCH/DINNER

Assorted bread rolls

Appetizer

Quinoa salad served with pepper coulis,
green salad.

Main Course

Beef with Nîmoise Sauce
served with mashed potatoes,
sautéed snap peas.

Chicken Fillet
served with poultry sauce,
linguine pasta and spinach

Sea Bream Fillet
served with aniseed blanquette sauce,
basmati rice and sliced carrots.

 **Tagine Vegetables**
served with parsley basmati rice, and
asparagus

Dessert
Red fruit cheesecake

Selection of cheese and crackers

Assorted fresh fruits

DEJEUNER / DINER

Sélection de pains

Entrée


Salade quinoa, coulis de poivrons, salade
mache.

Plat principal

Paleron de bœuf sauce nîmoise purée de
pomme de terre, pois gourmand.

Filet de poulet sauce volaille, épinards et
pate Linguine.

Filet de daurade sauce blanquette anisée,
riz basmati et carottes rondelles.

 Riz basmati persillé, légumes tajine et
asperges.

Dessert

Cheesecake fruits rouges.

Sélection de fromages et crackers

Assortiment de fruits frais de saison

HOT LIGHT MEAL

Assorted Bread Rolls

Main Course

Beef with Pepper Sauce
served with potatoes gratin and mixed
vegetables.

Chicken Fillet with Paprika Sauce
served with creamy polenta with
mushrooms and green beans.

 **Pasta with Tomato Olive Sauce and
Fried Artichokes.**

Dessert

Paris brest cake and lemon macaron.


COLLATION CHAUDE

Sélection de pains

Entrée

Bœuf Paleron, Sauce poivre Mignonette,
Gratin Dauphinois,
Légumes verts mitonnés Tomate cerise

Filet de poulet paprika, Sauce paprika,
Polenta crémeuse aux champignons &
Haricot Vert beurre
Tomates cerises marinées

 Pates Penne avec Brunoise aux 3
poivrons

Dessert

Mini Paris brest et macaron citron

SOFT DRINKS

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Bailey

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

NAIROBI – PARIS

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

Herbed Omelette

served with herbed sweet potato , seared
courgette ,sautéed mushroom and grilled
tomatoes

Chicken Sausage

served with baked beans ,herbed potato
cubes, seared courgette and grilled
tomato

Sweet Potato in Coconut Sauce

served with creamy spinach, mushroom
buttons ,seared red pepper and grilled
tomatoes

LUNCH

Assorted bread rolls

Appetizer

Safron potato with chive salad
Macro herb, black olive rings and romesco
sauce

Main Course

Chicken Curry in Coconut Sauce

served with dhania rice, sautéed garlic
spinach cherry tomatoes

Braised Shoulder Blade with Madagasy Sauce

served with irio, carrot button
sautéed garlic Kenya beans and seared
red pepper

Mong Dhal

served with coriander rice and masala
sauce

Dessert

Vanilla strawberry delight

Selection of cheese and crackers

Fresh fruit skewers

SOFT DRINKS

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

Beer

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

PARIS – NAIROBI

DINNER

Assorted bread rolls

Appetizer

Quinoa salad

served with pepper coulis, green salad.

Main Course

Beef with Nîmoise Sauce

served with mashed potatoes sautéed, snap peas.

Chicken Fillet

served with poultry sauce, linguine pasta and spinach

Sea Bream Fillet

served with aniseed blanquette sauce, basmati rice and sliced carrots.

Tagine Vegetables

served with parsley basmati rice, and asparagus

Dessert

Red fruit cheesecake

Selection of cheese and crackers

Assorted fresh fruits

CONTINENTAL BREAKFAST

Fresh seasonal fruit

Assorted yoghurt

A selection of breakfast pastries

REPAS CHAUDS

Sélection de pains

Entrée


Salade quinoa, coulis de poivrons, salade mache.

Plat principal

Paleron de bœuf sauce nîmoise purée de pomme de terre, pois gourmand.

Filet de poulet sauce volaille, épinards et pate Linguine.

Filet de daurade sauce blanquette anisée, riz basmati et carottes rondelles.

 Riz basmati persillé, légumes tajine et asperges.

Dessert

Cheesecake fruits rouges.

Sélection de fromages et crackers

Assortiment de fruits frais de saison

PETIT DEJEUNER

Salade de fruits

Yaourt aux fruits

Croissant & pain viennois

SOFT DRINKS

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Bailey

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage

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

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

Graham's LBV Port

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 – AMSTERDAM

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

Herbed Omelette

served with herbed sweet potato , seared
courgette ,sautéed mushroom and grilled
tomatoes

Chicken Sausage

served with baked beans ,herbed potato
cubes, seared courgette and grilled
tomato

Sweet Potato in Coconut Sauce

served with creamy spinach, mushroom
buttons ,seared red pepper and grilled
tomatoes

LUNCH

Assorted bread rolls

Appetizer

Safron potato with chive salad
Macro herb, black olive rings and romesco
sauce

Main Course

Chicken Curry in Coconut Sauce

served with dhanian rice, sautéed garlic
spinach cherry tomatoes

Braised Shoulder Blade with Madagasy Sauce

served with irio, carrot button
sautéed garlic Kenya beans and seared
red pepper

Mong Dhal

served with coriander rice and masala
sauce

Dessert

Vanilla strawberry delight

Selection of cheese and crackers

Fresh fruit skewers

SOFT DRINKS

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

Beer

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

AMSTERDAM- NAIROBI

DINNER/LUNCH

Assorted bread rolls

Appetizer

Couscous Salad

served with mozzarella and cherry
tomato

Main course

Slow Cooked Beef Brisket

served with creamy polenta, baby carrots,
spring onion and horseradish sauce

Arabic Spiced Grilled Chicken

served with rice , broccoli, cucumber
raita, fried onion and oriental sauce

Creamy risotto served with beans and cherry tomato

Dessert

Chocolate pear pie

Selection of cheese and crackers

Fresh Seasonal Fruits

CONTINENTAL BREAKFAST

Fresh seasonal fruit

Assorted yoghurt

Butter and preserves

A selection of breakfast pastries

WARME MAALTIJD

Assortiment broodjes

Voorgerecht

Couscoussalade met mozzarella en
cherrytomaat

Hoofdgerecht

Langzaam gegaarde runderborst
geserveerd met romige polenta
babywortelen, lente-ui en
mierikswortelsaus

Arabisch gekruide gegrilde kip
geserveerd met rijst, broccoli,
komkommer raita, gebakken ui en
oosterse saus

Romige risotto geserveerd met bonen en
cherrytomaat

Dessert

Chocolade-peertaartje

Selectie van kaas en crackers

Seizoensgebonden vers fruit

CONTINENTAAL ONTBIJT

Vers seizoensfruit

Assortiment van yoghurts

Boter en conserven

Selectie van ontbijt koeken

SOFT DRINKS

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

NAIROBI - BANGKOK

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

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

热轻餐

各式各样的面包

主菜

胡椒粒汁烩牛肩肉

配香草土豆泥、胡萝卜、清炒甜蜜豆、红圆椒

香煎石斑鱼配藏红花汁

配芜荬薯泥、扒节瓜、胡萝卜、樱桃番茄

椰香咖喱蔬菜

配姜黄米饭、清炒菠菜、红圆椒

甜点

香草青柠树莓芝士蛋糕

热早餐

肯尼亚时令鲜果沙拉

什锦酸奶

面包精选

温热酥脆牛角包、杂粮黑麦面包
配果酱、柑橘酱或黄油

主菜

鸡肉香肠

配焗豆、香草土豆粒、香煎节瓜、烤番茄

香草庵列蛋

配薯饼、扒节瓜、番茄角

椰汁烩番薯粒

配蘑菇丁、奶油菠菜、烤番茄

SOFT DRINKS

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light-yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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


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

BANGKOK- CANTON

LIGHT SNACK

Hot option

Chicken and basil pie

 Curried vegetable pie

Dessert

Pistachio nut cake

SOFT DRINKS

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffees

Kenyan coffee, decaffeinated, espresso*, cappuccino*

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay

A beautiful light yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage

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

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

Graham's LBV Port

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

BANGKOK- NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Panang chicken curry

served with jasmine rice ,pak choi in
oyster sauce

Baked fish

served with tomato concasse roasted
potato cubes, French beans and grilled
red pimento

Red curry mixed vegetables

served with steamed jasmine rice

Dessert

Blueberry cheesecake with raspberry
coulis

BREAKFAST

Seasonal fresh fruits

A selection of warm breakfast pastries

Entrée

Spinach omelette

served with smoked chicken roll sliced
potato lyonnaise, grilled tomatoes

Fried chicken kofta

served with potato lyonnaise sautéed
spinach, roasted oregano and tomato
concasse

Pad Thai noodles

served with pak choi in oyster sauce

简餐

各式面包


主食

咖喱鸡配香米饭

蚝油白菜

烤鱼配番茄

烤土豆块、菜豆和扒红椒

 红咖喱蔬菜、配香米饭

甜点

蓝莓只是蛋糕配树莓果酱

早餐

时令水果

各式的早餐糕点


主食

菠菜庵列蛋配烟熏鸡胸卷

里昂土豆，扒番茄

鸡肉丸配里昂土豆

炒菠菜，烤牛至番茄

 泰式炒面配蚝油白菜

SOFT DRINKS

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

A beautiful light yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfotein 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

CANTON- BANGKOK

Light Snack

Smoked chicken sandwich with cheddar cheese and herbed mayo

 Grilled vegetable sandwich with mustard mayo

SOFT DRINKS

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffees

Kenyan coffee, decaffeinated, espresso*, cappuccino*

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay(French)

A beautiful light yellow robe and a discreet nose, with ananas and lychee notes. The mouth seems tight and beautifully mineral with an acidulous final.

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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