## **NAIROBI- BOMBAY**

## **LUNCH/DINNER**

Assorted bread rolls

## **Appetizer**

Fattoush salad with sweetcorn, pomegranate seeds pickled carrot slices and micro herb

### **Main Course**

Paneer Makhanwala served with herbed rice and matar masala

## **Curried Fish**

served with tomato rice and corn palak

## **Grilled Lamb Hocks with Herb Tomato Jus** served with ranch style potato roast,

served with ranch style potato roast, bouquet of vegetables

#### **Dessert**

Mango passion cheesecake cream

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

## **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.

## **BOMBAY- NAIROBI**

## **LUNCH/DINNER**

Assorted bread rolls

## **Main Course**

## Paneer Makhanwala served with herbed rice and matar masala

## **Curried Fish** served with tomato rice and corn palak

## **Grilled Lamb Hocks with Herb Tomato Jus**

served with ranch style potato roast, bouquet of vegetables

### **Dessert**

Mango passion cheesecake cream

Water

Still water

Soda

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

**Juices** 

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

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#### **CHAMPAGNE**

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## **NAIROBI- BOMBAY**

## **LUNCH/DINNER**

Assorted bread rolls

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### **Main Course**

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## **Curried Fish**

served with tomato rice and corn palak

## **Grilled Lamb Hocks with Herb Tomato Jus** served with ranch style potato roast,

served with ranch style potato roast, bouquet of vegetables

#### **Dessert**

Mango passion cheesecake cream

## **SOFT DRINKS SPIRITS&BEERS** Whisky Water Johnnie Walker Black Label Still water Cognac Soda Coke, Fanta Orange, Coke Zero, Tonic Camus water, Soda water Vodka Juices Absolut Vodka Orange, Apple, Tomato Gin Teas **Bombay Sapphire** Kenyan tea, chamomile or green tea Beers

Tusker Lager

Liqueur

Baileys

Coffee

Kenyan coffee, decaffeinated, espresso\*,

cappuccino\*

\*Available on selected flights

#### **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.

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

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On the nose, rich dark chocolate and powerful freshly brewed coffee 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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#### **BOMBAY-NAIROBI**

#### HOT BREAKFAST

## PETIT-DÉJEUNER CHAUD

Cereals

Céréales

Assorted yoghurt

Assortiment de yaourts

## **Pastry Selection**

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

## Sélection de pâtisseries

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

## **Main Course**

## Plat principal

## **Chicken Sausage**

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

## Saucisse de poulet

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

## **Herbed Omelette**

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

#### **Omelette aux herbes**

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

## Sweet Potato Cube in Coconut Sauce

served with mushroom button, creamy spinach and grilled tomato

## 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**

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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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Food Pairing: best matched with seafood dishes and salads.

#### **RED WINE**

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

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

## **Diemersfontein Pinotage (SA)**

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

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

## **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-MAURITIUS**

#### HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

## **Pastry Selection**

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

## Main Course 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**

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

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

### WHITE WINE

## Waterford Elgin Sauvignon Blanc (Elgin, SA)

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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.

#### **Graham's LBV Port**

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#### **NAIROBI - MAURITIUS**

#### **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

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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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### **MAURITIUS - 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**

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

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

#### WHITE WINE

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Food Pairing: best matched with seafood dishes and salads.

#### **RED WINE**

## **Diemersfontein Pinotage (SA)**

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

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

#### **Grahams LBV Port**

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## **MAURITIUS-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\*

**SPIRITS AND BEERS** 

WHISKY

Johnnie Walker Black Label

**COGNAC** 

Camus

**VODKA** 

Absolut Vodka

GIN

**Bombay Sapphire** 

**BEERS** 

Tusker Lager

**LIQUEUR** 

#### **CHAMPAGNE**

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### **NAIROBI - DUBAI**

#### **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**

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

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

#### WHITE WINE

## **Domaine Riviere Chardonnay (France)**

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

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Food Pairing: best matched with seafood dishes and salads.

#### **RED WINE**

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

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

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

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## **DUBAI - NAIROBI**

#### **HOT BREAKFAST**

Cereals

Assorted yoghurt

## **Pastry Selection**

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

## Main Course 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

Céréales

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 herbescourgette poêlée et tomates grillées

#### Omelette aux herbes

servie avec des pommes de terre rissolées de courgettes saisies et de 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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Tusker Lager

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#### **CHAMPAGNE**

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

#### WHITE WINE

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Food Pairing: best matched with seafood dishes and salads.

#### **RED WINE**

## 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.

#### **NAIROBI- DUBAI**

### **LUNCH/DINNER**

Assorted bread rolls

## **Appetizer**

Fattoush salad with sweetcorn, pomegranate seeds, pickled carrot slices and micro herb

#### **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

Mango passion cheesecake cream

## DÉJEUNER/DÎNER

Assortiment de petits pains

#### Entrée

Salade Fattoush avec maïs doux, graines de grenade, tranches de carottes marinées et micro-herbes graines de grenade, tranches de carottes marinées et micro-herbes

### Plat principal

## Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes, des carottes tournées, 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**

Crème de cheesecake à la mangue et à la passion

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

## **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

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

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### **DUBAI - 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**

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

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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- ACCRA**

## **LUNCH/DINNER**

Assorted bread rolls

## **Appetizer**

Fattoush salad with sweetcorn, pomegranate seeds, pickled carrot slices and micro herb

#### **Main Course**

# Braised Shoulder Blade with Pepper Corn Sauce

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

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

#### Dessert

Mango passion cheesecake cream

# DÉJEUNER/DÎNER

Assortiment de petits pains

#### Entrée

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## Plat principal

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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**

Crème de cheesecake à la mangue et à la passion

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

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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**

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

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

## **Diemersfontein Pinotage (SA)**

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

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

#### **Graham's LBV Port**

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## **ACCRA- MONROVIA**

## **HOT LIGHT MEAL**

Assorted bread rolls

## **Main Course**

## **Chicken Kurma**

served with yellow and white rice, sautéed carrots and zucchini

## **Beef Blade Pave**

served with basil gravy sauce, fried plantain, sautéed carrots, green peas with onion and mint

# **Solution Zucchini** and **Eggplant Turmeric**

served with stir fried vegetable rice, tomato sauce sautéed broccoli and turned pumpkin

#### **Dessert**

Cashew and pineapple tartlet

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

\*Available on selected flights

## **SPIRITS&BEERS**

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

**Bombay Sapphire** 

Beers

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#### **CHAMPAGNE**

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

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

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

#### WHITE WINE

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#### **RED WINE**

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## **ACCRA- NAIROBI**

# **LUNCH/DINNER**

Assorted bread rolls

## **Appetizer**

A platter of avocado salad and medley of vegetables

## **Main Course**

## **Grilled Chicken fillet**

served with fried vegetable rice, mayo sauce sautéed carrots, green peas and red pepper

# **Grilled Grouper Fish Fillet**

served with tomato stew, fried dice yam green beans and carrot sticks

## Cannelloni Stuffed with Mushroom

served with tomato ragout basil sauce creamy spinach and yellow sauce

## **Dessert**

Blueberry cake

Water

Still water

Soda

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

**Juices** 

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

\*Available on selected flights

# **SPIRITS&BEERS**

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

**Bombay Sapphire** 

**Beers** 

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#### **CHAMPAGNE**

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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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## **MONROVIA-ACCRA**

## **HOT LIGHT MEAL**

Assorted bread rolls

## **Main Course**

## **Chicken with Yassa Sauce**

served with jollof rice, kelewele(spicy fried plantain) sautéed green beans

# **Slow Cooked Beef Blade with Barbeque Sauce**

served with potato lyonnaise, turned pumpkin red pepper

# **P** Vegetable Kiswahili

served with jollof rice, fried plantain, cherry tomatoes sautéed creamy spinach and red pepper

#### **Dessert**

Coconut milk tart

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

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#### **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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# **ACCRA- FREETOWN**

## **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

## **Chicken Kurma**

served with yellow and white rice, sautéed carrots and zucchini

# **Beef Blade Pave**

served with basil gravy sauce, fried plantain, sautéed carrots, green peas with onion and mint

# Zucchini and Eggplant Turmeric

served with stir fried vegetable rice, tomato sauce sautéed broccoli and turned pumpkin

#### **Dessert**

Cashew and pineapple tartlet

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

\*Available on selected flights

# **SPIRITS&BEERS**

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

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## **FREETOWN-ACCRA**

## **HOT LIGHT MEAL**

Assorted bread rolls

## **Main Course**

## **Chicken with Yassa Sauce**

served with jollof rice, kelewele(spicy fried plantain) sautéed green beans

# **Slow Cooked Beef Blade with Barbeque Sauce**

served with potato lyonnaise, turned pumpkin red pepper

# Vegetable Kiswahili

served with jollof rice, fried plantain, cherry tomatoes sautéed creamy spinach and red pepper

#### **Dessert**

Coconut milk tart

Water

Still water

Soda

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

Juices

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Johnnie Walker Black Label

Cognac

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## **ACCRA- FREETOWN**

## **HOT BREAKFAST**

Seasonal fresh fruit salad

Assorted yoghurt

# **Pastry Selection**

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

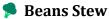
## **Main Course**

# **Beef Sausage**

served with lyonnaise potatoes, vegetable ratatouille Fried onions and sautéed zucchini

## **Mushroom Omelette**

Served with roasted sweet potatoes Fried zucchini and tomato concasse



roasted paprika potatoes, vegetable jalfrezi sautéed spinach and tomato relish

Water

Still water

Soda

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

Juices

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Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

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Whisky

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## **FREETOWN-ACCRA**

#### **HOT BREAKFAST**

Seasonal fresh fruit salad

Assorted yoghurt

# **Pastry Selection**

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

## **Main Course**

## **Beef Sausage**

served with lyonnaise potatoes, vegetable ratatouille Fried onions and sautéed zucchini

## **Mushroom Omelette**

Served with roasted sweet potatoes Fried zucchini and tomato concasse



roasted paprika potatoes, vegetable jalfrezi sautéed spinach and tomato relish

# **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

# **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.

## **ABIDIAN- DAKAR**

## **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

# Seared Captain Fish Fillet with Arrabbiata Sauce

served with saffron rice, turned carrots, snow peas

# Roasted Chicken Escalope with Curry Sauce

served with yellow polenta sautéed, carrot sticks, steamed snow peas

# Chickpea Curry

served with mixed rice with peas and pickled vegetables

#### Dessert

**Passion Mousse** 

## REPAS LÉGER

Assortiment de petits pains

# Plat principal

# Filet de poisson poêlé à la sauce Arrabiata

servi avec riz safrané, carottes tournées, pois mange-tout

# Escalope de poulet rôtie avec sauce au curry

servie avec polenta jaune sautée, bâtonnets de carottes, pois mange-tout cuits à la vapeur

# Curry de pois chiches

servi avec riz mixte aux petits pois et légumes marinés **Dessert** 

Mousse Passion

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

## **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.

#### **NAIROBI- ABIDIAN**

**BRUNCH** 

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

**Pastry Selection** 

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

**Main Course** 

**Herbed Omelette** 

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

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

Paneer Makhanwala served with herbed rice and matar masala BRUNCH

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 des pommes de terre rissolées,de courgettes poêlées et de quartiers de tomates

**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

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

## **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**

# DomaineMartin 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.

#### DAKAR - ABIDJAN

#### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

# Seared Captain Fish fillet with Yassa Sauce

served with coriander turned potatoes, pumpkin sticks and steamed snow peas

# Roasted Chicken Escalope with Soy and Demi Glaze Sauce

served with Chinese noodles with vegetables and cherry tomatoes

# Biryani Rice with Mixed Vegetables

#### **Dessert**

White Forest with strawberry coulis

# **REPAS LÉGER**

Assortiment de petits pains

## Plat principal

# Filet de poisson capitaine saisi à la sauce Yassa

servi avec des pommes de terre tournées à la coriandre, bâtonnets de potiron et pois mange-tout cuits à la vapeur

# Escalope de poulet rôtie avec sauce au soja et glaçage à la démi

servie avec des nouilles chinoises et des légumes tomates cerises

# Riz Biryani avec légumes variés

#### **Dessert**

Forêt blanche avec coulis de fraises

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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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.

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Food Pairing: best matched with seafood dishes and salads.

#### **RED WINE**

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

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

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

## **Diemersfontein Pinotage**

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

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

## **Graham's LBV Port**

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## ABIDJAN-NAIROBI

## **HOT LIGHT MEAL**

Assorted bread rolls

# **Appetizer**

Mixed grilled vegetables platter

# Main Course Captain fish fillet

Served creamy pesto sauce saffron rice and vegetable ratatouille

#### Chicken breast

Served with traditional kedjenou sauce, plain rice and grilled zucchini

Oven-baked vegetable lasagna topped with cheese

#### Dessert

Passion mousse, whipped cream

# **Repas Chauds**

Sélection de petits pains ronds

#### Entrée

Sélection de légumes mixtes grillés

## **Plat Chaud**

Filet de capitaine, sauce crème au pesto riz au safran et ratatouille de légumes

Blanc de poulet, sauce kedjenou riz blanc et courgette grillée

Lasagne aux légumes

#### **Dessert**

Mousse passion et crème chantilly

# **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

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Food Pairing: best matched with seafood dishes and salads.

#### **RED WINE**

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

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

## **Diemersfontein Pinotage**

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

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## **NAIROBI-LAGOS**

**BRUNCH** 

**BRUNCH** 

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

**Pastry Selection** 

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

**Main Course** 

**Herbed Omelette** 

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

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

Paneer Makhanwala served with herbed rice and matar masala 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 des pommes de terre rissolées,de courgettes poêlées et de quartiers de tomates

**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

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

## **Domaine Riviere Chardonnay (France)**

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

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Food Pairing: best matched with seafood dishes and salads.

#### **RED WINE**

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

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

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

## **Diemersfontein Pinotage (SA)**

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

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

### **Graham's LBV Port**

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

## **LAGOS -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

# **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.

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#### **RED WINE**

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

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

## **Diemersfontein Pinotage (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-LAGOS**

## **LUNCH/DINNER**

Assorted bread rolls

## **Appetizer**

Fattoush salad with sweetcorn, pomegranate seeds, pickled carrot slices and micro herb

### **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**

Mango passion cheesecake cream

# DÉJEUNER/DÎNER

Assortiment de petits pains

### Entrée

Salade Fattoush avec maïs doux, graines de grenade, tranches de carottes marinées et micro-herbes graines de grenade, tranches de carottes marinées et micro-herbes

## Plat principal

# Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes, des carottes tournées, 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**

Crème de cheesecake à la mangue et à la passion

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

# **Domaine Riviere Chardonnay (France)**

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

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Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

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

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

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

## **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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## **NAIROBI - DOUALA**

### **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**

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

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

### WHITE WINE

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Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

## Diemersfontein Pinotage (SA)

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

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

### **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.

## ABIDJAN -DOUALA

### HOT BREAKFAST

Seasonal fresh fruit salad

Assorted yoghurt

# **Pastry Selection**

Warm crispy croissant and brown bread roll, served with jam and butter

# Main Course Grilled Chicken Sausage

served with saffron potatoes cubes sautéed spinach with onion and grilled tomatoes

### **Herbed Omelette**

served with apple rosti, grilled zucchini sautéed mushroom

# Vegetable Ratatouille

served with gratin sweet potatoes, creamed spinach grilled zucchini

# PETIT-DÉJEUNER CHAUD

### Salade de fruits frais de saison

Un mélange rafraîchissant de fruits locaux de saison.

# Assortiment de yaourts

# Sélection de Viennoiseries

Croissant croustillant et petit pain brun, servis avec confiture et beurre

# Plats Principaux Saucisse de poulet grillée

Servie avec des cubes de pommes de terre au safran, des épinards sautés aux oignons et des tomates grillées.

### **Omelette aux herbes**

Accompagnée de rösti de pommes, de courgettes grillées et de champignons sautés.

# Ratatouille de légumes

Servie avec des patates douces gratinées, des épinards à la crème et des courgettes 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

# **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.

### **DOUALA - NAIROBI**

### HOT LIGHT MEAL

Assorted bread rolls

### **Main Course**

## Slow cooked beef

served with mustard sauce sautéed potatoes and sautéed carrots,

# Captain fish

served with mustard sauce rice and sautéed green beans

# Stuffed spinach cannelloni pasta served with tomato sauce bechamel sauce and shredded cheese

### Dessert

Dame blanche

# Repas Allégé

Assortiment de pains

### **Plats Chauds**

Bœuf sauce maringot accompagné de pommes de terre et carottes sautées

Capitaine sauce moutarde accompagné de riz et haricots vert sautés

Cannelloni aux épinards, sauce tomate, sauce béchamel et emmental râpé

### **Dessert**

Dame blanch

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

# **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.

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

# **Diemersfontein Pinotage**

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

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

### **Graham's LBV Port**

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### **NAIROBI-MAPUTO**

## **HOT BREAKFAST**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

## **Pastry Selection**

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

### **Main Course**

## **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.

## **MAPUTO - 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)

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Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

## **Diemersfontein Pinotage (SA)**

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

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

### **Grahams LBV Port**

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

## **NAIROBI-JOHANNESBURG**

## **HOT BREAKFAST**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

# **Pastry Selection**

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

# Main Course 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.

## **IOHANNESBURG - NAIROBI**

## **HOT LIGHT MEAL**

Assorted bread rolls

## **Main Course**

# Stuffed beef with goat cheese and parsley

served with baked broccoli and cauliflower, sautéed butternut, marrow roasted red pepper and tomato sauce

# Grilled chicken supreme

served with chakalaka peas sautéed green beans, lemon and coriander cream sauce

# Vegetable ratatouille

served with bulgur wheat mixed with vegetables and sautéed spinach

## **Dessert**

Chocolate mousse cake

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**

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### **NAIROBI-JOHANNESBURG**

## **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

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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.

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# <u> JOHANNESBURG - NAIROBI</u>

# **LIGHT SNACKS**

# Curried beef kofta with sweet chilli and pepper

served with chicken samosa and beef pie

Vegetables spring roll

served with peppadew and cheese rissole vegetables kebabs and roasted cocktail tomato

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

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Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

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#### LIVINGSTONE- CAPETOWN

#### **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

Coconut Vegetable Curry

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

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

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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.

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#### **NAIROBI-LIVINGSTONE**

#### **HOT BREAKFAST**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

## **Pastry Selection**

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

#### **Main Course**

## **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.

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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.

#### **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.

## **CAPE TOWN-LIVINGSTONE**

## **HOT LIGHT MEAL**

Assorted bread rolls

## **Main Course**

# **Stuffed Beef with Goat Cheese and Parsley**

served with baked broccoli and cauliflower, sautéed butternut, marrow ,roasted red pepper and tomato sauce

# **Grilled Chicken Supreme**

served with chakalaka peas sautéed green beans, lemon and coriander cream sauce

# Vegetable Ratatouille

served with bulgur wheat mixed with vegetables and sautéed spinach

## Dessert

Chocolate mousse cake

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.

## **CAPE TOWN-LIVINGSTONE**

## **HOT LIGHT MEAL**

Assorted bread rolls

## **Main Course**

# **Stuffed Beef with Goat Cheese and Parsley**

served with baked broccoli and cauliflower, sautéed butternut, marrow ,roasted red pepper and tomato sauce

# **Grilled Chicken Supreme**

served with chakalaka peas sautéed green beans, lemon and coriander cream sauce

# Vegetable Ratatouille

served with bulgur wheat mixed with vegetables and sautéed spinach

## Dessert

Chocolate mousse cake

# **BEVERAGES**

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

**Teas** 

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

\*Available on selected flights

# **SPIRITS&BEERS**

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

**Bombay Sapphire** 

**Beers** 

Tusker Lager

Liqueur

#### **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.

## **LIVINGSTONE- NAIROBI**

## **HOT LIGHT MEAL**

Assorted bread rolls

## **Main Course**

## **Grilled Beef Fillet**

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

# **Chinese Style Spiced Chicken Thigh**

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

# Coconut and Chickpea Curry

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

## **Dessert**

Coconut and apricot cake

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 shows fresh granadilla and green apple fruit, with underlying chalk and slate notes, confirming the Elgin origin of the grapes.

Food Pairing: best matched with seafood dishes and salads.

#### **RED WINE**

## Diemersfontein pinotage (SA)

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

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

#### **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- CAPETOWN**

## **LUNCH/DINNER**

Assorted bread rolls

## **Appetizer**

Fattoush salad with sweetcorn, pomegranate seeds, pickled carrot slices and micro herb

#### **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

Mango passion cheesecake cream

## DÉJEUNER/DÎNER

Assortiment de petits pains

#### Entrée

Salade Fattoush avec maïs doux, graines de grenade, tranches de carottes marinées et micro-herbes graines de grenade, tranches de carottes marinées et micro-herbes

## Plat principal

# Épaule braisée avec sauce au poivre et au maïs

servie avec de la purée de patates douces aux herbes, des carottes tournées, 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**

Crème de cheesecake à la mangue et à la passion

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

## **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.

## **NAIROBI- CAPE TOWN**

#### 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- VICTORIA FALLS**

#### HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

#### **Pastry Selection**

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

#### **Main Course**

## **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

## **SPIRITS&BEERS**

Water

Whisky

Still water

Johnnie Walker Black Label

Soda

Cognac

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

**Juices** 

Vodka

Orange, Apple, Tomato

Absolut Vodka

Gin

Teas

**Bombay Sapphire** 

bombay bappini c

Coffee

Kenyan tea, chamomile or green tea

Beers

Tusker Lager

Kenyan coffee, decaffeinated, espresso\*, cappuccino\*

Liqueur

\*Available on selected flights

#### **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 - VICTORIA FALLS**

#### **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.

## **CAPETOWN- VICTORIA FALLS**

## **HOT LIGHT MEAL**

Assorted bread rolls

## **Main Course**

# Stuffed beef with goat cheese and parsley

served with baked broccoli and cauliflower, sautéed butternut, marrow roasted red pepper and tomato sauce

# Grilled chicken supreme

served with chakalaka peas sautéed green beans, lemon and coriander cream sauce

# Vegetable ratatouille

served with bulgur wheat mixed with vegetables and sautéed spinach

#### **Dessert**

Chocolate mousse cake

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.

## **VICTORIA FALLS- NAIROBI**

## **HOT LIGHT MEAL**

Assorted bread rolls

## **Main Course**

## **Grilled Beef Fillet**

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

# **Chinese Style Spiced Chicken Thigh**

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

# Coconut and Chickpea Curry

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

## **Dessert**

Coconut and apricot cake

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 shows fresh granadilla and green apple fruit, with underlying chalk and slate notes, confirming the Elgin origin of the grapes.

Food Pairing: best matched with seafood dishes and salads.

#### **RED WINE**

## Diemersfontein pinotage (SA)

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

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

#### **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.