

NBO-ABJ

BRUNCH

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Tomato Omelette

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

Grilled Herbed Chicken Thigh with Thyme

served with turmeric rice and
assorted grilled vegetables

Pindi Chole

served with saffron rice and
spinach in coconut sauce

BRUNCH

Salade de fruits frais de saison du
Kenya

Assortiment de yaourts

Sélection de pâtisseries

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

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

Plat principal

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

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

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

ABJ-DSS

HOT SNACK

Assorted bread rolls

Starter

Vegetarian Indian lentils salad

Hot option

Beef ham quiche

Mushroom quiche

Dessert

Duo of cappuccino and raspberry
verrine

DSS-ABJ

HOT SNACK

Assorted bread rolls

Starter

Salad of fresh cucumber, tomato
and basil

Hot options

Captain fish quiche

Cheese quiche

Dessert

Duo of Ecuador and milk chocolate
mousse verrine

ABJ-NBO

DINNER

Assorted bread rolls

Appetizer

Exotic salad

Main course

Captain Fish Fillet

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

Sliced Beef

served with creole sauce, saffron
rice and mixed vegetables

Chickpea Curry

served with sautéed vegetables rice
and grilled courgettes

Dessert

Caramel mousse, whipped cream

DÎNER

Petits pains assortis

Amuse-bouche

Salade exotique

Plat principal

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

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

Curry de pois chiches

Riz aux légumes sautés et
courgettes grillées

Dessert

Mousse au caramel, crème fouettée

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

N/V BRUT PREMIER CRU GRANDE RESERVE J.M GOBILLARD ET FILS (CHAMPAGNE, FRANCE):

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

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

WHITE WINE

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE (SA)

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

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

NBO-ACC

LUNCH/DINNER

Assorted bread rolls

Appetizer

Pineapple and cucumber salad
served with marinated seasonal
vegetables

Main Course

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

Grilled Herbed Chicken Thigh with Thyme

served with turmeric rice and
assorted grilled vegetables

Pindi Chole

served with saffron rice spinach in
coconut sauce

Dessert

Chocolate and strawberry mousse

REPAS PRINCIPAL

Petits pains assortis

Apéritif

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

Plat principal

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

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

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

Dessert

Mousse au chocolat et aux fraises

NBO-ACC

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

ACC-ROB/FNA/DSS

HOT LIGHT MEAL

Assorted bread Rolls

Main Course

Stir-Fried Beef with Ginger

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

Chicken Thigh Suya

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

Red Peas

served with plantain ,red and yellow peppers

Dessert

Ginger panna cotta with mango sauce

ROB/FNA-ACC

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef fillet

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

Grilled grouper fillet

served with yellow rice and palava sauce

Biryani Vegetable Rice

served with dahl spinach

Dessert

Sacher cake with whipped cream

DSS-ACC

HOT BREAKFAST

Seasonal fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Omelette

served with grilled plantain ,
spinach sautéed with nutmeg and
onion diced and seared tomatoes

Grilled Chicken Sausage

served with potato cubes ,sautéed
spinach and grilled tomato half

Pan Cake

served with mixed berry compote

ACC-NBO

LUNCH/DINNER

Assorted bread rolls

Appetizer

Papaya and Pineapple Salad

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

Main Course

Grilled Beef Filet

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

White Chicken Ragout

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

Stir-fried Noodles

served with peppers, mushroom,
chopped spring onions and
coriander

Dessert

Meringue lemon tart

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

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

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

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

PORT WINE

Graham's LBV Port

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

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

NBO-BOM

LUNCH/DINNER

Assorted bread rolls

Starter

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

Main Course

Aloo Jeera

served with herbed rice and paneer makhani

Chicken Makhanwala

served with basmati rice garnished with onion
fresh market vegetables

Spicy Lamb Patties

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

Dessert

Delicately prepared chocolate and strawberry mousse

BOM-NBO

HOT BREAKFAST

Assorted fresh fruits

Assorted of yoghurt

A selection of breakfast pastries

Entrée

Vichy Omelette

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

Chicken Keema Matar

served with methi paratha and vegetable cutlet

Vermicelli Vegetable Upma

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

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

**Available on selected flights*

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

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WINES

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

NBO-CPT/LVI/VFA

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Grilled Chicken Sausage

served with coconut matoke ,
sautéed spinach,
sliced mushrooms and grilled
tomatoes

Tomato Omelette

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

Vegetable Kiswahili

served with sautéed spinach
half grilled tomato and red pepper
slices

PETIT-DEJEUNER CHAUD

Salade de fruits frais Kenyans de
saison

Yaourts assortis

Sélection de pâtisseries

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

Plat principal

Saucisse de poulet grillée servie
avec du matoke à la noix de coco
épinards sautés, champignons en
tranches et tomates grillées

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

Légumes Kiswahili servis avec des
épinards sautés
demi-tomate grillée et tranches de
poivron rouge

NBO-CPT/LVI-CPT/VFA-CPT

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

NBO-CPT

LUNCH/DINNER

Assorted bread rolls

Appetizer

Pineapple and cucumber salad served with marinated seasonal vegetables

Main Course

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

Grilled Herbed Chicken Thigh with Thyme

served with turmeric rice and assorted grilled vegetables

Pindi Chole

served with saffron rice spinach in coconut sauce

Dessert

Chocolate and strawberry mousse

REPAS PRINCIPAL

Petits pains assortis

Apéritif

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

Plat principal

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

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

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

Dessert

Mousse au chocolat et aux fraises

CPT-NBO

LUNCH/DINNER

Assorted bread rolls

Starter

Julienne of crispy mixed vegetable salad served with tartar dressing

Main Course

Grilled Beef Fillet Wholegrain Crusted Mustard

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

Chinese Spiced Chicken Thighs

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

Coconut and Curried Chickpea

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

Dessert

Coconut and apricot cake

CPT/VFA/LVI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled beef fillet wholegrain crusted mustard

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

Chinese spiced chicken thighs

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

Coconut and curried chickpea

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

Dessert

Coconut and apricot cake

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

WHITE WINE

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Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE (SA)

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

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

MBA-DXB

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

DXB-MBA

HOT BREAKFAST

Assorted yoghurt

Cereals

Pastry Selection

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

Main Course

Grilled Chicken Sausage

served with coconut matoke
sautéed spinach, sliced mushrooms
and grilled tomatoes

Tomato Omelette

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

Vegetable Kiswahili

served with sautéed spinach
half grilled tomato and red pepper
slices

PETIT-DEJEUNER CHAUD

Yaourts assortis

Céréales pour petit-déjeuner

Sélection de pâtisseries

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

Plat principal

Saucisse de poulet grillée servie
avec du matoke à la noix de coco
épinards sautés, champignons en
tranches et tomates grillées

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

Légumes Kiswahili servis avec des
épinards sautés
demi-tomate grillée et tranches de
poivron rouge

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

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WINES

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

NBO-DXB

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

NBO-DXB

LUNCH/ DINNER

Assorted bread rolls

Appetizer

Pineapple and cucumber salad served with marinated seasonal vegetables

Main Course

Kirinyaga Beef Paprika

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

Grilled Herbed Chicken Thigh with Thyme

served with turmeric rice and assorted grilled vegetables

Pindi Chole

served with saffron rice spinach in coconut sauce

Dessert

Chocolate and strawberry mousse

REPAS PRINCIPAL

Petits pains assortis

Apéritif

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

Plat principal

Boeuf de Kirinyaga au paprika servi avec irio traditionnel

Batonnette de potiron, haricots du Kenyan sautés avec oignons et tomate cerise

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

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

Dessert

Mousse au chocolat et aux fraises

DXB-NBO

HOT BREAKFAST

Assorted yoghurt

Cereals

Pastry Selection

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

Main Course

Grilled Chicken Sausage

served with coconut matoke
sautéed spinach, sliced mushrooms
and grilled tomatoes

Tomato Omelette

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

Vegetable Kiswahili

served with sautéed spinach
half grilled tomato and red pepper
slices

PETIT-DEJEUNER CHAUD

Yaourts assortis

Céréales pour petit-déjeuner

Sélection de pâtisseries

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

Plat principal

Saucisse de poulet grillée servie
avec du matoke à la noix de coco
épinards sautés, champignons en
tranches et tomates grillées

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

Légumes Kiswahili servis avec des
épinards sautés
demi-tomate grillée et tranches de
poivron rouge

DXB-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade

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

Chicken Makhanwala

served with coriander rice and
buttered spinach

Paneer Makhanwala

served with biryani rice and matar
masala

Dessert

Moist dark chocolate brownie

REPAS LEGER

Petits pains assortis

Plat principal

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

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

Paneer makhanwala servi avec du
riz biryani
matar masala

Dessert

Brownie moelleux au chocolat noir

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

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

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

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

NBO-JNB

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Grilled Chicken Sausage

served with coconut matoke ,
sautéed spinach,
sliced mushrooms and grilled
tomatoes

Tomato Omelette

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

Vegetable Kiswahili

served with sautéed spinach
half grilled tomato and red pepper
slices

PETIT-DEJEUNER CHAUD

Salade de fruits frais Kenyans de
saison

Yaourts assortis

Sélection de pâtisseries

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

Plat principal

Saucisse de poulet grillée servie
avec du matoke à la noix de coco
épinards sautés, champignons en
tranches et tomates grillées

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

Légumes Kiswahili servis avec des
épinards sautés
demi-tomate grillée et tranches de
poivron rouge

NBO-JNB

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

INB-NBO

HOT BREAKFAST

Decanted fruit yoghurt

Pastry Selection

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

Main Course

Mushroom omelette served with
seared beef sausage
tomato ratatouille

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

HOT SNACKS

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

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

INB-NBO

LIGHT MEAL

Assorted bread rolls

Main Course

Grilled beef fillet

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

Chinese Style Spiced Chicken Thigh

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

Coconut and Chickpea Curry

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

Dessert

Coconut and apricot cake

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

N/V BRUT PREMIER CRU GRANDE RESERVE J.M GOBILLARD ET FILS (CHAMPAGNE, FRANCE):

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

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

WHITE WINE

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE(SA)

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

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

NBO-LOS

BRUNCH

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Tomato Omelette

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

Grilled Herbed Chicken Thigh with Thyme

served with turmeric rice and
assorted grilled vegetables

Pindi Chole

served with saffron rice and
spinach in coconut sauce

BRUNCH

Salade de fruits frais de saison du
Kenya

Assortiment de yaourts

Sélection de pâtisseries

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

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

Plat principal

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

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

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

NBO- LOS

LUNCH/DINNER

Assorted bread rolls

Appetizer

Pineapple and cucumber salad served with marinated seasonal vegetables

Main Course

Kirinyaga Beef Paprika

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

Grilled Herbed Chicken Thigh with Thyme

served with turmeric rice and assorted grilled vegetables

Pindi Chole

served with saffron rice and spinach in coconut sauce

Dessert

Chocolate and strawberry mousse

REPAS PRINCIPAL

Petits pains assortis

Apéritif

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

Plat principal

Boeuf de Kirinyaga au paprika servi avec irio traditionnel

Batonnette de potiron, haricots du Kenyan sautés avec oignons et tomate cerise

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

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

Dessert

Mousse au chocolat et aux fraises

LOS-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef Provençal

served with herbed mashed
potatoes
carrots barto, and sugar snaps
peas

Grilled Tilapia Fillet

served with stir fried vegetable rice
sautéed Kenyan bean, turned
carrots and honey ginger sauce

Pindi Chole

served with jeera rice and matar
masala

Dessert

Almond cake and strawberry coulis

REPAS LEGER

Selection de pains frais

Plats principaux

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

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

Pindi chole servi avec son riz jeera
et matar masala

Dessert

Gateau aux amandes et son coulis
de fraise

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

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

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

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

Waterford Elgin Sauvignon Blanc (Elgin, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

PORT WINE

Graham's LBV Port

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

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

NBO-MRU

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Grilled Chicken Sausage

served with coconut matoke ,
sautéed spinach,
sliced mushrooms and grilled
tomatoes

Tomato Omelette

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

Vegetable Kiswahili

served with sautéed spinach
half grilled tomato and red pepper
slices

PETIT-DEJEUNER CHAUD

Salade de fruits frais Kenyans de
saison

Yaourts assortis

Sélection de pâtisseries

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

Plat principal

Saucisse de poulet grillée servie
avec du matoke à la noix de coco
épinards sautés, champignons en
tranches et tomates grillées

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

Légumes Kiswahili servis avec des
épinards sautés
demi-tomate grillée et tranches de
poivron rouge

NBO-MRU

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

MRU-NBO

HOT BREAKFAST

Assorted yoghurt

Cereals

Pastry Selection

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

Main Course

Grilled Chicken Sausage

served with coconut matoke
sautéed spinach, sliced mushrooms
and grilled tomatoes

Tomato Omelette

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

Vegetable Kiswahili

served with sautéed spinach
half grilled tomato and red pepper
slices

PETIT-DEJEUNER CHAUD

Yaourts assortis

Céréales pour petit-déjeuner

Sélection de pâtisseries

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

Plat principal

Saucisse de poulet grillée servie
avec du matoke à la noix de coco
épinards sautés, champignons en
tranches et tomates grillées

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

Légumes Kiswahili servis avec des
épinards sautés
demi-tomate grillée et tranches de
poivron rouge

MRU-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade

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

Chicken Makhanwala

served with coriander rice and
buttered spinach

Paneer Makhanwala

served with biryani rice and matar
masala

Dessert

Moist dark chocolate brownie

REPAS LEGER

Petits pains assortis

Plat principal

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

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

Paneer makhanwala servi avec du
riz biryani
matar masala

Dessert

Brownie moelleux au chocolat noir

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

N/V BRUT PREMIER CRU GRANDE RESERVE J.M GOBILLARD ET FILS (CHAMPAGNE, FRANCE)

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

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

WHITE WINE

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE (SA)

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

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