

NBO-JUB

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
herbed potatoes wedge seared
courgette, and vegetable ratatouille

Mushroom omelette served with
herbed maxim potatoes sautéed
courgette and tomato ragout

Sautéed mushroom served with
hash brown potatoes creamed
spinach

PETIT DEJEUNER CHAUD

Salade de fruits de saison

Assortiment de yaourts

Selection de viennoiseries

Croissant croustillant, pain aux
cereales

servis avec leur confiture et beurre

Plats Chauds

Saucisses au poulet servies avec
des pommes de terre quartier
,courgettes, snackees et sa
ratatouille

Omelette aux champignons
servie avec des pommes de terre
maxim s aux herbes , courgettes
sautees et ragout de tomates

Champignons sautes servis avec
ses galettes de pommes de terre et
sese pinards a la crème

NBO-JUB

HOT_LIGHT_MEAL

Assorted bread rolls

Main Course

Braised beef shoulder blade
served with ranch style roast
potatoes
mixed vegetables and thyme jus

Curried coconut fish served with
pilaf rice
turned carrots, sugar snaps and red
pepper

Vegetable jalfrezi served with
biryani rice

Dessert

Coconut cake and lemon mousse

REPAS LEGER

Assortiment de petits pains

Plats Chauds

Paleron braise servi des pommes de
terre en quartier ,
mélange de legumes et jus au thym

Filet de poisson pane a la noix de
coco servi avec un riz pilaf ,
carottes tournees , pois mange-tout
et poivron rouge

Legumes Jalfresi servis avec un riz
biriani

Dessert

Cake a la noix de coco et sa mousse
au citron

JUB-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef shoulder served with
lyonnaise potatoes medley of
vegetables and rosemary jus

Sweet and sour chicken served
with fried vegetable rice buttered
courgette, red and yellow pepper

Sweet and sour vegetables
served with noodles

Dessert

Pineapple crumble and vanilla
sauce

REPAS LEGER

Assortiment de Pains assortis

Plats Chauds

Paleron servi avec des pommes de
terre lyonnaise

petits legumes et son jus au
romarin

Poulet a l aigre douce servi avec un
riz frit aux legumes , embeurree de
courgettes et ses poivrons rouges et
jaunes

Legumes a laigre douce et ses
nouilles chinoises

Dessert

Crumble a l ananas et sa sauce a la
vanille

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

**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

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-KGL

HOT LIGHT SNACKS

Mini beef pie and spinach pakora

served with spicy tomato

Chicken satay and mini vegetable
pizza

served with sweet chili sauce

Vegetable pizza and croquette

served with sweet chilli sauce

KGL-NBO

HOT LIGHT SNACKS

Beef brochette and vegetable
samosa

served with chilli sauce

Crumb fried chicken and aloo
bonda

served with chilli sauce

Spinach tart and aloo bonda

served with sweet chilli sauce

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

Decanter World Wine Award Champagne
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and fruit expressions. It is rounded on the
palate, full and lively with crisp and
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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

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-LLW

HOT_LIGHT_MEAL

Assorted bread rolls

Main Course

Braised beef shoulder blade

served with ranch style roast potatoes mixed vegetables and thyme jus

Curried coconut fish served with

pilaf rice turned carrots, sugar snaps and red pepper

Vegetable jalfrezi served with

biryani rice

Dessert

Coconut cake and lemon mousse

REPAS LEGER

Assortiment de petits pains

Plats Chauds

Paleron braise servi des pommes de terre en quartier , mélange de legumes et jus au thym

Filet de poisson pane a la noix de coco servi avec un riz pilaf , carottes tournees , pois mange-tout et poivron rouge

Legumes Jalfresi servis avec un riz biryani

Dessert

Cake a la noix de coco et sa mousse au citron

APL-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef shoulder served with
lyonnaise potatoes medley of
vegetables and rosemary jus

Sweet and sour chicken served
with fried vegetable rice buttered
courgette, red and yellow pepper

Sweet and sour vegetables
served with noodles

Dessert

Pineapple crumble and vanilla
sauce

REPAS LEGER

Assortiment de Pains assortis

Plats Chauds

Paleron servi avec des pommes de
terre lyonnaise

petits legumes et son jus au
romarin

Poulet a l aigre douce servi avec un
riz frit aux legumes , embeurree de
courgettes et ses poivrons rouges et
jaunes

Legumes a laigre douce et ses
nouilles chinoises

Dessert

Crumble a l ananas et sa sauce a la
vanille

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

**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

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-LLW

HOT_LIGHT_MEAL

Assorted bread rolls

Main Course

Braised beef shoulder blade

served with ranch style roast potatoes mixed vegetables and thyme jus

Curried coconut fish served with

pilaf rice turned carrots, sugar snaps and red pepper

Vegetable jalfrezi served with

biryani rice

Dessert

Coconut cake and lemon mousse

REPAS LEGER

Assortiment de petits pains

Plats Chauds

Paleron braise servi des pommes de terre en quartier , mélange de legumes et jus au thym

Filet de poisson pane a la noix de coco servi avec un riz pilaf , carottes tournees , pois mange-tout et poivron rouge

Legumes Jalfresi servis avec un riz biryani

Dessert

Cake a la noix de coco et sa mousse au citron

LLW-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef shoulder served with
lyonnaise potatoes medley of
vegetables and rosemary jus

Sweet and sour chicken served
with fried vegetable rice buttered
courgette, red and yellow pepper

Sweet and sour vegetables
served with noodles

Dessert

Pineapple crumble and vanilla
sauce

REPAS LEGER

Assortiment de Pains assortis

Plats Chauds

Paleron servi avec des pommes de
terre lyonnaise

petits legumes et son jus au
romarin

Poulet a l aigre douce servi avec un
riz frit aux legumes , embeurree de
courgettes et ses poivrons rouges et
jaunes

Legumes a laigre douce et ses
nouilles chinoises

Dessert

Crumble a l ananas et sa sauce a la
vanille

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

**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

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-LUN

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
herbed potatoes wedge seared
courgette, and vegetable ratatouille

Mushroom omelette served with
herbed maxim potatoes sautéed
courgette and tomato ragout

Sautéed mushroom served with
hash brown potatoes creamed
spinach

PETIT DEJEUNER CHAUD

Salade de fruits de saison

Assortiment de yaourts

Selection de viennoiseries

Croissant croustillant, pain aux
cereales

servis avec leur confiture et beurre

Plats Chauds

Saucisses au poulet servies avec
des pommes de terre quartier
,courgettes, snackees et sa
ratatouille

Omelette aux champignons
servie avec des pommes de terre
maxim s aux herbes , courgettes
sautees et ragout de tomates

Champignons sautes servis avec
ses galettes de pommes de terre et
sese pinards a la crème

HRE-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef shoulder served with
lyonnaise potatoes medley of
vegetables and rosemary jus

Sweet and sour chicken served
with fried vegetable rice buttered
courgette, red and yellow pepper

Sweet and sour vegetables
served with noodles

Dessert

Pineapple crumble and vanilla
sauce

REPAS LEGER

Assortiment de Pains assortis

Plats Chauds

Paleron servi avec des pommes de
terre lyonnaise

petits legumes et son jus au
romarin

Poulet a l aigre douce servi avec un
riz frit aux legumes , embeurree de
courgettes et ses poivrons rouges et
jaunes

Legumes a laigre douce et ses
nouilles chinoises

Dessert

Crumble a l ananas et sa sauce a la
vanille

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

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

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-TNR

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised beef shoulder blade served with ranch style roast potatoes mixed vegetables and thyme jus

Curried coconut fish served with pilaf rice turned carrots, sugar snaps and red pepper

Vegetable jalfrezi served with biryani rice

Dessert

Coconut cake and lemon mousse

REPAS LEGER

Assortiment de petits pains

Plats Chauds

Paleron braise servi des pommes de terre en quartier , mélange de legumes et jus au thym

Filet de poisson pane a la noix de coco servi avec un riz pilaf , carottes tournees , pois mange-tout et poivron rouge

Legumes Jalfresi servis avec un riz biryani

Dessert

Cake a la noix de coco et sa mousse au citron

TNR-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef shoulder served with
lyonnaise potatoes medley of
vegetables and rosemary jus

Sweet and sour chicken served
with fried vegetable rice buttered
courgette, red and yellow pepper

Sweet and sour vegetables
served with noodles

Dessert

Pineapple crumble and vanilla
sauce

REPAS LEGER

Assortiment de Pains assortis

Plats Chauds

Paleron servi avec des pommes de
terre lyonnaise

petits legumes et son jus au
romarin

Poulet a l aigre douce servi avec un
riz frit aux legumes , embeurree de
courgettes et ses poivrons rouges et
jaunes

Legumes a laigre douce et ses
nouilles chinoises

Dessert

Crumble a l ananas et sa sauce a la
vanille

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

**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

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-NLA

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
herbed potatoes wedge seared
courgette, and vegetable ratatouille

Mushroom omelette served with
herbed maxim potatoes sautéed
courgette and tomato ragout

Sautéed mushroom served with
hash brown potatoes creamed
spinach

PETIT DEJEUNER CHAUD

Salade de fruits de saison

Assortiment de yaourts

Selection de viennoiseries

Croissant croustillant, pain aux
cereales

servis avec leur confiture et beurre

Plats Chauds

Saucisses au poulet servies avec
des pommes de terre quartier
,courgettes, snackees et sa
ratatouille

Omelette aux champignons
servie avec des pommes de terre
maxim s aux herbes , courgettes
sautees et ragout de tomates

Champignons sautes servis avec
ses galettes de pommes de terre et
sese pinards a la crème

FBM-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef shoulder served with
lyonnaise potatoes medley of
vegetables and rosemary jus

Sweet and sour chicken served
with fried vegetable rice buttered
courgette, red and yellow pepper

Sweet and sour vegetables
served with noodles

Dessert

Pineapple crumble and vanilla
sauce

REPAS LEGER

Assortiment de Pains assortis

Plats Chauds

Paleron servi avec des pommes de
terre lyonnaise

petits legumes et son jus au
romarin

Poulet a l aigre douce servi avec un
riz frit aux legumes , embeurree de
courgettes et ses poivrons rouges et
jaunes

Legumes a laigre douce et ses
nouilles chinoises

Dessert

Crumble a l ananas et sa sauce a la
vanille

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

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An astonishing Sauvignon Blanc showing
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underlying chalk and slate notes, confirming
the Elgin origin of the grapes.

Food Pairing: best matched with seafood
dishes and salads.

RED WINE

Diemersfontein Pinotage

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

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

NBO-TNR

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised beef shoulder blade served with ranch style roast potatoes mixed vegetables and thyme jus

Curried coconut fish served with pilaf rice turned carrots, sugar snaps and red pepper

Vegetable jalfrezi served with biryani rice

Dessert

Coconut cake and lemon mousse

REPAS LEGER

Assortiment de petits pains

Plats Chauds

Paleron braise servi des pommes de terre en quartier , mélange de legumes et jus au thym

Filet de poisson pane a la noix de coco servi avec un riz pilaf , carottes tournees , pois mange-tout et poivron rouge

Legumes Jalfresi servis avec un riz biryani

Dessert

Cake a la noix de coco et sa mousse au citron

TNR-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef shoulder served with
lyonnaise potatoes medley of
vegetables and rosemary jus

Sweet and sour chicken served
with fried vegetable rice buttered
courgette, red and yellow pepper

Sweet and sour vegetables
served with noodles

Dessert

Pineapple crumble and vanilla
sauce

REPAS LEGER

Assortiment de Pains assortis

Plats Chauds

Paleron servi avec des pommes de
terre lyonnaise

petits legumes et son jus au
romarin

Poulet a l aigre douce servi avec un
riz frit aux legumes , embeurree de
courgettes et ses poivrons rouges et
jaunes

Legumes a laigre douce et ses
nouilles chinoises

Dessert

Crumble a l ananas et sa sauce a la
vanille

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

**Waterford Elgin Sauvignon Blanc (Elgin,
SA):**

An astonishing Sauvignon Blanc showing
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Food Pairing: best matched with seafood
dishes and salads.

RED WINE

Diemersfontein Pinotage

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

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

NBO-ZNZ

HOT LIGHT SNACKS

Mini beef pie and spinach pakora

served with spicy tomato

Chicken satay and mini vegetable
pizza

served with sweet chili sauce

Vegetable pizza and croquette

served with sweet chilli sauce

ZNZ-NBO

HOT LIGHT SNACKS

Beef brochette and vegetable
samosa

served with chilli sauce

Crumb fried chicken and aloo
bonda

served with chilli sauce

Spinach tart and aloo bonda
served with sweet chilli sauce

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

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

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-ADD

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
herbed potatoes wedge seared
courgette, and vegetable ratatouille

Mushroom omelette served with
herbed maxim potatoes sautéed
courgette and tomato ragout

Sautéed mushroom served with
hash brown potatoes creamed
spinach

PETIT DEJEUNER CHAUD

Salade de fruits de saison

Assortiment de yaourts

Selection de viennoiseries

Croissant croustillant, pain aux
cereales

servis avec leur confiture et beurre

Plats Chauds

Saucisses au poulet servies avec
des pommes de terre quartier
,courgettes, snackees et sa
ratatouille

Omelette aux champignons
servie avec des pommes de terre
maxim s aux herbes , courgettes
sautees et ragout de tomates

Champignons sautes servis avec
ses galettes de pommes de terre et
sese pinards a la crème

ADD-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef shoulder served with
lyonnaise potatoes medley of
vegetables and rosemary jus

Sweet and sour chicken served
with fried vegetable rice buttered
courgette, red and yellow pepper

Sweet and sour vegetables
served with noodles

Dessert

Pineapple crumble and vanilla
sauce

REPAS LEGER

Assortiment de Pains assortis

Plats Chauds

Paleron servi avec des pommes de
terre lyonnaise

petits legumes et son jus au
romarin

Poulet a l aigre douce servi avec un
riz frit aux legumes , embeurree de
courgettes et ses poivrons rouges et
jaunes

Legumes a laigre douce et ses
nouilles chinoises

Dessert

Crumble a l ananas et sa sauce a la
vanille

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

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

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-BJM

HOT LIGHT SNACKS

Mini beef pie and spinach pakora

served with spicy tomato

Chicken satay and mini vegetable
pizza

served with sweet chili sauce

Vegetable pizza and croquette

served with sweet chilli sauce

BJM-NBO

HOT LIGHT SNACKS

Beef brochette and vegetable
samosa

served with chilli sauce

Crumb fried chicken and aloo
bonda

served with chilli sauce

Spinach tart and aloo bonda
served with sweet chilli sauce

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

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

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-DAR

HOT LIGHT SNACKS

Mini beef pie and spinach pakora

served with spicy tomato

Chicken satay and mini vegetable
pizza

served with sweet chili sauce

Vegetable pizza and croquette

served with sweet chilli sauce

DAR-NBO

HOT LIGHT SNACKS

Beef brochette and vegetable
samosa

served with chilli sauce

Crumb fried chicken and aloo
bonda

served with chilli sauce

Spinach tart and aloo bonda

served with sweet chilli sauce

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

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

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-DZA

HOT_LIGHT_MEAL

Assorted bread rolls

Main Course

Braised beef shoulder blade served with ranch style roast potatoes mixed vegetables and thyme jus

Curried coconut fish served with pilaf rice turned carrots, sugar snaps and red pepper

Vegetable jalfrezi served with biryani rice

Dessert

Coconut cake and lemon mousse

REPAS LEGER

Assortiment de petits pains

Plats Chauds

Paleron braise servi des pommes de terre en quartier , mélange de legumes et jus au thym

Filet de poisson pane a la noix de coco servi avec un riz pilaf , carottes tournees , pois mange-tout et poivron rouge

Legumes Jalfresi servis avec un riz biryani

Dessert

Cake a la noix de coco et sa mousse au citron

DZA-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef shoulder served with
lyonnaise potatoes medley of
vegetables and rosemary jus

Sweet and sour chicken served
with fried vegetable rice buttered
courgette, red and yellow pepper

Sweet and sour vegetables
served with noodles

Dessert

Pineapple crumble and vanilla
sauce

REPAS LEGER

Assortiment de Pains assortis

Plats Chauds

Paleron servi avec des pommes de
terre lyonnaise

petits legumes et son jus au
romarin

Poulet a l aigre douce servi avec un
riz frit aux legumes , embeurree de
courgettes et ses poivrons rouges et
jaunes

Legumes a laigre douce et ses
nouilles chinoises

Dessert

Crumble a l ananas et sa sauce a la
vanille

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

**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

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-EBB

HOT LIGHT SNACKS

Mini beef pie and spinach pakora

served with spicy tomato

Chicken satay and mini vegetable
pizza

served with sweet chili sauce

Vegetable pizza and croquette

served with sweet chilli sauce

EBB-NBO

HOT LIGHT SNACKS

Beef brochette and vegetable
samosa

served with chilli sauce

Crumb fried chicken and aloo
bonda

served with chilli sauce

Spinach tart and aloo bonda
served with sweet chilli sauce

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

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

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-NLA

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
herbed potatoes wedge
seared courgette, and vegetable
ratatouille

Mushroom omelette served with
herbed maxim potatoes
sautéed courgette and tomato
ragout

Sautéed mushroom served with
hash brown potatoes
creamed spinach

PETIT DEJEUNER CHAUD

Salade de fruits de saison

Assortiment de yaourts

Selection de viennoiseries

Croissant croustillant, pain aux
cereales
servis avec leur confiture et beurre

Plats Chauds

Saucisses au poulet servies avec des
pommes de
terre quartier , courgettes, snackees
et sa ratatouille

Omelette aux Champignons servie
avec des pommes de terre
maxim s aux herbes , courgettes
sautées et ragout de tomates

Champignons sautes servis avec ses
galettes de pommes de
terre et sese pinards a la crème

FBM-NBO

LIGHT MEAL

Assorted bread rolls

Main Course

Beef shoulder served with
lyonnaise potatoes

medley of vegetables and rosemary
jus

Sweet and sour chicken served with
fried vegetable rice

buttered courgette, red and yellow
pepper

Sweet and sour vegetables served
with noodles

Dessert

Pineapple crumble and vanilla
sauce

REPAS LEGER

Assortiment de Pains assortis

Plats Chauds

Paleron servi avec des pommes de
terre lyonnaise

petits legumes et son jus au
romarin

Poulet a l aigre douce servi avec un
riz frit aux legumes , embeurree de
courgettes et ses poivrons rouges et
jaunes

Legumes a laigre douce et ses
nouilles chinoises

Dessert

Crumble a l ananas et sa sauce a la
vanille

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Courvoisier

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

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

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

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Boplaas Cape Vintage

This is a purplish black port with flavors of cherries, plum, blackberries, violets, pepper, spiciness and dark chocolate.

Expectations are met when you taste the wine, which is full-bodied with big ripe tannins and integrated alcohol, with a long and luscious aftertaste.

Food Pairings: cheese, Chocolate, dried fruits and nuts, ice-cream, crème Brulé, and fresh

NBO-FIH

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
herbed potatoes wedge seared
courgette, and vegetable ratatouille

Mushroom omelette served with
herbed maxim potatoes sautéed
courgette and tomato ragout

Sautéed mushroom served with
hash brown potatoes creamed
spinach

PETIT DEJEUNER CHAUD

Salade de fruits de saison

Assortiment de yaourts

Selection de viennoiseries

Croissant croustillant, pain aux
cereales

servis avec leur confiture et beurre

Plats Chauds

Saucisses au poulet servies avec
des pommes de terre quartier
,courgettes, snackees et sa
ratatouille

Omelette aux champignons
servie avec des pommes de terre
maxim s aux herbes , courgettes
sautees et ragout de tomates

Champignons sautes servis avec
ses galettes de pommes de terre et
sese pinards a la crème

NBO-FIH

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised beef shoulder blade served with ranch style roast potatoes mixed vegetables and thyme jus

Curried coconut fish served with pilaf rice turned carrots, sugar snaps and red pepper

Vegetable jalfrezi served with biryani rice

Dessert

Coconut cake and lemon mousse

REPAS LEGER

Assortiment de petits pains

Plats Chauds

Paleron braise servi des pommes de terre en quartier , mélange de legumes et jus au thym

Filet de poisson pane a la noix de coco servi avec un riz pilaf , carottes tournees , pois mange-tout et poivron rouge

Legumes Jalfresi servis avec un riz biryani

Dessert

Cake a la noix de coco et sa mousse au citron

FIH-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef shoulder served with
lyonnaise potatoes medley of
vegetables and rosemary jus

Sweet and sour chicken served
with fried vegetable rice buttered
courgette, red and yellow pepper

Sweet and sour vegetables
served with noodles

Dessert

Pineapple crumble and vanilla
sauce

REPAS LEGER

Assortiment de Pains assortis

Plats Chauds

Paleron servi avec des pommes de
terre lyonnaise

petits legumes et son jus au
romarin

Poulet a l aigre douce servi avec un
riz frit aux legumes , embeurree de
courgettes et ses poivrons rouges et
jaunes

Legumes a laigre douce et ses
nouilles chinoises

Dessert

Crumble a l ananas et sa sauce a la
vanille

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

**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

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-HAH

HOT_LIGHT_MEAL

Assorted bread rolls

Main Course

Braised beef shoulder blade
served with ranch style roast
potatoes mixed vegetables and
thyme jus

Curried coconut fish served with
pilaf rice turned carrots, sugar
snaps and red pepper

Vegetable jalfrezi served with
biryani rice

Dessert

Coconut cake and lemon mousse

REPAS LEGER

Assortiment de petits pains

Plats Chauds

Paleron braise servi des pommes de
terre en quartier ,
mélange de legumes et jus au thym

Filet de poisson pane a la noix de
coco servi avec un riz pilaf ,
carottes tournees , pois mange-tout
et poivron rouge

Legumes Jalfresi servis avec un riz
biryani

Dessert

Cake a la noix de coco et sa mousse
au citron

HAH-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef shoulder served with
lyonnaise potatoes medley of
vegetables and rosemary jus

Sweet and sour chicken served
with fried vegetable rice buttered
courgette, red and yellow pepper

Sweet and sour vegetables
served with noodles

Dessert

Pineapple crumble and vanilla
sauce

REPAS LEGER

Assortiment de Pains assortis

Plats Chauds

Paleron servi avec des pommes de
terre lyonnaise

petits legumes et son jus au
romarin

Poulet a l aigre douce servi avec un
riz frit aux legumes , embeurree de
courgettes et ses poivrons rouges et
jaunes

Legumes a laigre douce et ses
nouilles chinoises

Dessert

Crumble a l ananas et sa sauce a la
vanille

HAH-NBO

HOT_SNACKS

Beef brochette and vegetable
samosa

served with chilli sauce

Crumb fried chicken and aloo
bonda

served with chilli sauce

Spinach tart and aloo bonda

served with sweet chilli sauce

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

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

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-HRE

HOT_LIGHT_MEAL

Assorted bread rolls

Main Course

Braised beef shoulder blade

served with ranch style roast potatoes mixed vegetables and thyme jus

Curried coconut fish served with

pilaf rice turned carrots, sugar snaps and red pepper

Vegetable jalfrezi served with

biryani rice

Dessert

Coconut cake and lemon mousse

REPAS LEGER

Assortiment de petits pains

Plats Chauds

Paleron braise servi des pommes de terre en quartier , mélange de legumes et jus au thym

Filet de poisson pane a la noix de coco servi avec un riz pilaf , carottes tournees , pois mange-tout et poivron rouge

Legumes Jalfresi servis avec un riz biryani

Dessert

Cake a la noix de coco et sa mousse au citron

LUN-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Beef shoulder served with
lyonnaise potatoes medley of
vegetables and rosemary jus

Sweet and sour chicken served
with fried vegetable rice buttered
courgette, red and yellow pepper

Sweet and sour vegetables
served with noodles

Dessert

Pineapple crumble and vanilla
sauce

REPAS LEGER

Assortiment de Pains assortis

Plats Chauds

Paleron servi avec des pommes de
terre lyonnaise

petits legumes et son jus au
romarin

Poulet a l aigre douce servi avec un
riz frit aux legumes , embeurree de
courgettes et ses poivrons rouges et
jaunes

Legumes a laigre douce et ses
nouilles chinoises

Dessert

Crumble a l ananas et sa sauce a la
vanille

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINE

CHAMPAGNE

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

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

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

WHITE WINE

**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

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.