

## NAIROBI- MAYOTTE

### **HOT BREAKFAST**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

#### **Pastry Selection**

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

#### **Main Course**

##### **Grilled Chicken Sausage**

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

##### **Spinach Omelette**

served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

##### **Matoke stew**

served with sautéed spinach, mushroom slices and grilled tomato

### **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**

servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

##### **Omelette aux épinards**

servie avec des haricots au four, des pommes de terre rissolées, de courgettes et de tomates aux herbes

##### **Ragoût de matoke**

servi avec des épinards sautés, des tranches de champignons tomate grillée

**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**

#### **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.

## NAIROBI- MAYOTTE

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Grilled Lamb Leg and Rosemary Jus**

served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

##### **Arabic Chicken Biryani**

served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

##### **Vegetable Kiswahili**

served with tomato rice, creamy spinach and seared red pepper

#### **Dessert**

Double Chocolate soft cake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Gigot d'agneau grillé et son jus au romarin**

servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

##### **Poulet arabe Biryani**

servi avec du riz biryani, garni d'oignons frits, de noix de cajou et de raisins secs dorés

##### **Légumes Kiswahili**

servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

#### **Dessert**

Gâteau moelleux au double 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**

Courvoisier

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

Tusker Lager

### **Liqueur**

Baileys

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

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

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

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

## MAYOTTE -NAIROBI

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Beef Pilau**

garnished with fried onion and dhania

##### **Grilled Chicken Thigh and Spicy**

###### **Tomato Sauce**

served with saffron rice, pumpkin sticks

Kenyan beans and seared cherry  
tomatoes

##### **Daal Palak**

served with brown onion pulao, carrot  
buttons and seared cherry tomato

#### **Dessert**

Baked Cheesecake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Pilau de bœuf**

garni d'oignons frits et de dhania

##### **Cuisse de poulet grillée et sauce tomate épicée**

servi avec du riz safrané, des bâtonnets de  
citrouille haricots kenyans et tomates  
cerises poêlées

##### **Daal Palak**

servi avec du pulao d'oignons bruns, des  
boutons de carottes tomates cerises  
saisies

#### **Dessert**

Gâteau au fromage cuit

## **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**

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

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### **RED WINE**

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

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

#### **Grahams LBV Port**

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

Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese

## NAIROBI -ANTANANARIVO

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Grilled Lamb Leg and Rosemary Jus**

served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

##### **Arabic Chicken Biryani**

served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

##### **Vegetable Kiswahili**

served with tomato rice, creamy spinach and seared red pepper

#### **Dessert**

Double Chocolate soft cake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Gigot d'agneau grillé et son jus au romarin**

servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

##### **Poulet arabe Biryani**

servi avec du riz biryani, garni d'oignons frits, de noix de cajou et de raisins secs dorés

##### **Légumes Kiswahili**

servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

#### **Dessert**

Gâteau moelleux au double 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**

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.

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

**ANTANANARIVO- NAIROBI**

**HOT LIGHT MEAL**

Assorted bread rolls

**Main Course**

**Beef Pilau**

garnished with fried onion and dhania

**Grilled Chicken Thigh and Spicy  
Tomato Sauce**

served with saffron rice, pumpkin sticks  
Kenyan beans and seared cherry  
tomatoes

 **Daal Palak**

served with brown onion pulao, carrot  
buttons and seared cherry tomato

**Dessert**

Baked Cheesecake

**REPAS LÉGER CHAUD**

Petits pains assortis

**Plat principal**

**Pilau de bœuf**

garni d'oignons frits et de dhania

**Cuisse de poulet grillée et sauce  
tomate épicée**

servi avec du riz safrané, des bâtonnets de  
citrouille haricots kenyans et tomates  
cerises poêlées

 **Daal Palak**

servi avec du pulao d'oignons bruns, des  
boutons de carottes tomates cerises  
saisies

**Dessert**

Gâteau au fromage cuit

## **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.

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#### **Diemersfontein Pinotage (SA)**

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

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

#### **Grahams LBV Port**

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Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese

## NAIROBI-COMOROS

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Grilled Lamb Leg and Rosemary Jus**

served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

##### **Arabic Chicken Biryani**

served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

##### **Vegetable Kiswahili**

served with tomato rice, creamy spinach and seared red pepper

#### **Dessert**

Double Chocolate soft cake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Gigot d'agneau grillé et son jus au romarin**

servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

##### **Poulet arabe Biryani**

servi avec du riz biryani, garni d'oignons frits, de noix de cajou et de raisins secs dorés

##### **Légumes Kiswahili**

servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

#### **Dessert**

Gâteau moelleux au double 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**

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

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

Food Pairing: best matched with seafood dishes and salads.

### RED WINE

#### **Diemersfontein Pinotage (SA)**

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

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

#### **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

## COMOROS-NAIROBI

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Beef Pilau**

garnished with fried onion and dhania

##### **Grilled Chicken Thigh and Spicy Tomato Sauce**

served with saffron rice, pumpkin sticks  
Kenyan beans and seared cherry  
tomatoes

##### **Daal Palak**

served with brown onion pulao, carrot  
buttons and seared cherry tomato

#### **Dessert**

Baked Cheesecake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Pilau de bœuf**

garni d'oignons frits et de dhania

##### **Cuisse de poulet grillée et sauce tomate épicée**

servi avec du riz safrané, des bâtonnets de  
citrouille haricots kenyans et tomates  
cerises poêlées

##### **Daal Palak**

servi avec du pulao d'oignons bruns, des  
boutons de carottes tomates cerises  
saisies

#### **Dessert**

Gâteau au fromage cuit

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

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Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese

**COMOROS-NAIROBI**

**LIGHT SNACKS**

**Crumbed Chicken and Vegetable Pizza**

served with hoisin sauce

**Beef Pizza and Herbed Chunky Chips**

served with hoisin glaze

**Vegetable Pie and Vegetable Tart**

served with hoisin glaze

## **BEVERAGES**

### **Water**

Still water

### **Soda**

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

### **Juices**

Orange, Apple, Tomato

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### **Whisky**

Johnnie Walker Black Label

### **Cognac**

Courvoisier

### **Vodka**

Absolut Vodka

### **Gin**

Bombay Sapphire

### **Beers**

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

## NAIROBI-JUBA

### **HOT BREAKFAST**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

#### **Pastry Selection**

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

#### **Main Course**

##### **Grilled Chicken Sausage**

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

##### **Spinach Omelette**

served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

##### **Matoke stew**

served with sautéed spinach, mushroom slices and grilled tomato

### **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**

servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

##### **Omelette aux épinards**

servie avec des haricots au four, des pommes de terre rissolées, de courgettes et de tomates aux herbes

##### **Ragoût de matoke**

servi avec des épinards sautés, des tranches de champignons tomate grillée

**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

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

## NAIROBI-JUBA

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Grilled Lamb Leg and Rosemary Jus**

served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

##### **Arabic Chicken Biryani**

served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

##### **Vegetable Kiswahili**

served with tomato rice, creamy spinach and seared red pepper

#### **Dessert**

Double Chocolate soft cake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Gigot d'agneau grillé et son jus au romarin**

servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

##### **Poulet arabe Biryani**

servi avec du riz biryani, garni d'oignons frits, de noix de cajou et de raisins secs dorés

##### **Légumes Kiswahili**

servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

#### **Dessert**

Gâteau moelleux au double 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**

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

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

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

Food Pairing: best matched with seafood dishes and salads.

### RED WINE

#### **Diemersfontein Pinotage (SA)**

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

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

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

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

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

## IUBA-NAIROBI

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Beef Pilau**

garnished with fried onion and dhania

##### **Grilled Chicken Thigh and Spicy Tomato Sauce**

served with saffron rice, pumpkin sticks  
Kenyan beans and seared cherry  
tomatoes

##### **Daal Palak**

served with brown onion pulao, carrot  
buttons and seared cherry tomato

#### **Dessert**

Baked Cheesecake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Pilau de bœuf**

garni d'oignons frits et de dhania

##### **Cuisse de poulet grillée et sauce tomate épicée**

servi avec du riz safrané, des bâtonnets de  
citrouille haricots kenyans et tomates  
cerises poêlées

##### **Daal Palak**

servi avec du pulao d'oignons bruns, des  
boutons de carottes tomates cerises  
saisies

#### **Dessert**

Gâteau au fromage cuit

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

Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

#### **Diemersfontein Pinotage (SA)**

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

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

#### **Grahams LBV Port**

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

Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese

## NAIROBI-ADDIS

### **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

##### **Spinach Omelette**

served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

##### **Matoke stew**

served with sautéed spinach, mushroom slices and grilled tomato

### **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**

servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

##### **Omelette aux épinards**

servie avec des haricots au four, des pommes de terre rissolées, de courgettes et de tomates aux herbes

##### **Ragoût de matoke**

servi avec des épinards sautés, des tranches de champignons tomate grillée

**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**

#### **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.

NBO'25HBR/R2-reg

## ADDIS- NAIROBI

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Beef Pilau**

garnished with fried onion and dhania

##### **Grilled Chicken Thigh and Spicy Tomato Sauce**

served with saffron rice, pumpkin sticks  
Kenyan beans and seared cherry  
tomatoes

##### **Daal Palak**

served with brown onion pulao, carrot  
buttons and seared cherry tomato

#### **Dessert**

Baked Cheesecake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Pilau de bœuf**

garni d'oignons frits et de dhania

##### **Cuisse de poulet grillée et sauce tomate épicée**

servi avec du riz safrané, des bâtonnets de  
citrouille haricots kenyans et tomates  
cerises poêlées

##### **Daal Palak**

servi avec du pulao d'oignons bruns, des  
boutons de carottes tomates cerises  
saisies

#### **Dessert**

Gâteau au fromage cuit

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

Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

#### **Diemersfontein Pinotage (SA)**

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

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

#### **Grahams LBV Port**

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

Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese

## NAIROBI-ADDIS

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Grilled Lamb Leg and Rosemary Jus**

served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

##### **Arabic Chicken Biryani**

served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

##### **Vegetable Kiswahili**

served with tomato rice, creamy spinach and seared red pepper

#### **Dessert**

Double Chocolate soft cake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Gigot d'agneau grillé et son jus au romarin**

servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

##### **Poulet arabe Biryani**

servi avec du riz biryani, garni d'oignons frits, de noix de cajou et de raisins secs dorés

##### **Légumes Kiswahili**

servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

#### **Dessert**

Gâteau moelleux au double 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**

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**

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

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

Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

#### **Diemersfontein Pinotage (SA)**

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

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

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

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

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

## ADDIS- NAIROBI

### **HOT BREAKFAST**

Cereals

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

##### **Spinach Omelette**

served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

##### **Matoke stew**

served with sautéed spinach, mushroom slices and grilled tomato

### **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**

servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

##### **Omelette aux épinards**

servie avec des haricots au four, des pommes de terre rissolées, de courgettes et de tomates aux herbes

##### **Ragoût de matoke**

servi avec des épinards sautés, des tranches de champignons tomate grillée

## **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.

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

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

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

## NAIROBI-ENTEBBE

### LIGHT SNACKS

#### **Chicken Brochette and Vegetable Tart**

served with spicy tomato sauce

#### **Lamb Kofta and Lyonnaise Potatoes**

served with spicy tomato sauce

#### **Vegetable Pizza and Vegetable Samosa**

served with spicy tomato sauce

## **BEVERAGES**

### **WATER**

Still water

### **SOFT DRINKS**

Coke, Fanta Orange, Diet Coke, Tonic water, Soda water

### **JUICES**

Orange, Apple, Tomato

### **TEAS**

Kenyan tea, chamomile or green tea

### **COFFEE**

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

\*Available on selected flights

## **SPIRITS AND BEERS**

### **WHISKY**

Johnnie Walker Black Label

### **COGNAC**

Camus

### **VODKA**

Absolut Vodka

### **GIN**

Bombay Sapphire

### **BEERS**

Tusker Lager

### **LIQUEUR**

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 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.

NBO'22HSN/ R2-EX

**ENTEBBE-NAIROBI**

**LIGHT SNACKS**

**Crumbed Chicken and Vegetable Pizza**  
served with hoisin sauce

**Beef Pizza and Herbed Chunky Chips**  
served with hoisin glaze

 **Vegetable Pie and Vegetable Tart**  
served with hoisin glaze

## **BEVERAGES**

### **WATER**

Still water

### **SOFT DRINKS**

Coke, Fanta Orange, Diet Coke, Tonic water, Soda water

### **JUICES**

Orange, Apple, Tomato

### **TEAS**

Kenyan tea, chamomile or green tea

### **COFFEE**

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

\*Available on selected flights

## **SPIRITS AND BEERS**

### **WHISKY**

Johnnie Walker Black Label

### **COGNAC**

Camus

### **VODKA**

Absolut Vodka

### **GIN**

Bombay Sapphire

### **BEERS**

Tusker Lager

### **LIQUEUR**

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 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.

NBO'22HSN/ R2-RTN

## NAIROBI-BUJUMBURA

### LIGHT SNACKS

#### **Chicken Brochette and Vegetable Tart**

served with spicy tomato sauce

#### **Lamb Kofta and Lyonnaise Potatoes**

served with spicy tomato sauce

#### **Vegetable Pizza and Vegetable Samosa**

served with spicy tomato sauce

## **BEVERAGES**

### **WATER**

Still water

### **SOFT DRINKS**

Coke, Fanta Orange, Diet Coke, Tonic water, Soda water

### **JUICES**

Orange, Apple, Tomato

### **TEAS**

Kenyan tea, chamomile or green tea

### **COFFEE**

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

\*Available on selected flights

## **SPIRITS AND BEERS**

### **WHISKY**

Johnnie Walker Black Label

### **COGNAC**

Camus

### **VODKA**

Absolut Vodka

### **GIN**

Bombay Sapphire

### **BEERS**

Tusker Lager

### **LIQUEUR**

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 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.

NBO'22HSN/ R2-EX

## **BUJUMBURA-NAIROBI**

### **LIGHT SNACKS**

#### **Crumbed Chicken and Vegetable Pizza**

served with hoisin sauce

#### **Beef Pizza and Herbed Chunky Chips**

served with hoisin glaze

#### **Vegetable Pie and Vegetable Tart**

served with hoisin glaze

## **BEVERAGES**

### **WATER**

Still water

### **SOFT DRINKS**

Coke, Fanta Orange, Diet Coke, Tonic water, Soda water

### **JUICES**

Orange, Apple, Tomato

### **TEAS**

Kenyan tea, chamomile or green tea

### **COFFEE**

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

\*Available on selected flights

## **SPIRITS AND BEERS**

### **WHISKY**

Johnnie Walker Black Label

### **COGNAC**

Camus

### **VODKA**

Absolut Vodka

### **GIN**

Bombay Sapphire

### **BEERS**

Tusker Lager

### **LIQUEUR**

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 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.

NBO'22HSN/ R2-RTN

## NAIROBI-KIGALI

### LIGHT SNACKS

#### **Chicken Brochette and Vegetable Tart**

served with spicy tomato sauce

#### **Lamb Kofta and Lyonnaise Potatoes**

served with spicy tomato sauce

#### **Vegetable Pizza and Vegetable Samosa**

served with spicy tomato sauce

## **BEVERAGES**

### **WATER**

Still water

### **SOFT DRINKS**

Coke, Fanta Orange, Diet Coke, Tonic water, Soda water

### **JUICES**

Orange, Apple, Tomato

### **TEAS**

Kenyan tea, chamomile or green tea

### **COFFEE**

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

\*Available on selected flights

## **SPIRITS AND BEERS**

### **WHISKY**

Johnnie Walker Black Label

### **COGNAC**

Camus

### **VODKA**

Absolut Vodka

### **GIN**

Bombay Sapphire

### **BEERS**

Tusker Lager

### **LIQUEUR**

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 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.


NBO'22HSN/ R2-EX

## **KIGALI-NAIROBI**

### **LIGHT SNACKS**

**Crumbed Chicken and Vegetable Pizza**  
served with hoisin sauce

**Beef Pizza and Herbed Chunky Chips**  
served with hoisin glaze

 **Vegetable Pie and Vegetable Tart**  
served with hoisin glaze

## **BEVERAGES**

### **WATER**

Still water

### **SOFT DRINKS**

Coke, Fanta Orange, Diet Coke, Tonic water, Soda water

### **JUICES**

Orange, Apple, Tomato

### **TEAS**

Kenyan tea, chamomile or green tea

### **COFFEE**

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

\*Available on selected flights

## **SPIRITS AND BEERS**

### **WHISKY**

Johnnie Walker Black Label

### **COGNAC**

Camus

### **VODKA**

Absolut Vodka

### **GIN**

Bombay Sapphire

### **BEERS**

Tusker Lager

### **LIQUEUR**

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 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.

NBO'22HSN/ R2-RTN

**NAIROBI -DAR ES SALAAM**


**LIGHT SNACKS**

**Chicken Brochette and Vegetable Tart**

served with spicy tomato sauce

**Lamb Kofta and Lyonnaise Potatoes**

served with spicy tomato sauce

** Vegetable Pizza and Vegetable Samosa**

served with spicy tomato sauce

## **BEVERAGES**

### **WATER**

Still water

### **SOFT DRINKS**

Coke, Fanta Orange, Diet Coke, Tonic water, Soda water

### **JUICES**

Orange, Apple, Tomato

### **TEAS**

Kenyan tea, chamomile or green tea

### **COFFEE**

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

\*Available on selected flights

## **SPIRITS AND BEERS**

### **WHISKY**

Johnnie Walker Black Label

### **COGNAC**

Camus

### **VODKA**

Absolut Vodka

### **GIN**

Bombay Sapphire

### **BEERS**

Tusker Lager

### **LIQUEUR**

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 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.

NBO'22HSN/ R2-EX

**DAR ES SALAAM -NAIROBI**


**LIGHT SNACKS**

**Crumbed Chicken and Vegetable Pizza**

served with hoisin sauce

**Beef Pizza and Herbed Chunky Chips**

served with hoisin glaze

** Vegetable Pie and Vegetable Tart**

served with hoisin glaze

## **BEVERAGES**

### **WATER**

Still water

### **SOFT DRINKS**

Coke, Fanta Orange, Diet Coke, Tonic water, Soda water

### **JUICES**

Orange, Apple, Tomato

### **TEAS**

Kenyan tea, chamomile or green tea

### **COFFEE**

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

\*Available on selected flights

## **SPIRITS AND BEERS**

### **WHISKY**

Johnnie Walker Black Label

### **COGNAC**

Camus

### **VODKA**

Absolut Vodka

### **GIN**

Bombay Sapphire

### **BEERS**

Tusker Lager

### **LIQUEUR**

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 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.

NBO'22HSN/ R2-RTN

## NAIROBI-ZANZIBAR

### LIGHT SNACKS

#### **Chicken Brochette and Vegetable Tart**

served with spicy tomato sauce

#### **Lamb Kofta and Lyonnaise Potatoes**

served with spicy tomato sauce

#### **Vegetable Pizza and Vegetable Samosa**

served with spicy tomato sauce

## **BEVERAGES**

### **WATER**

Still water

### **SOFT DRINKS**

Coke, Fanta Orange, Diet Coke, Tonic water, Soda water

### **JUICES**

Orange, Apple, Tomato

### **TEAS**

Kenyan tea, chamomile or green tea

### **COFFEE**

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

\*Available on selected flights

## **SPIRITS AND BEERS**

### **WHISKY**

Johnnie Walker Black Label

### **COGNAC**

Camus

### **VODKA**

Absolut Vodka

### **GIN**

Bombay Sapphire

### **BEERS**

Tusker Lager

### **LIQUEUR**

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 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.

NBO'22HSN/ R2-EX

## **ZANZIBAR-NAIROBI**

### **LIGHT SNACKS**

#### **Crumbed Chicken and Vegetable Pizza**

served with hoisin sauce

#### **Beef Pizza and Herbed Chunky Chips**

served with hoisin glaze

#### **Vegetable Pie and Vegetable Tart**

served with hoisin glaze

## **BEVERAGES**

### **WATER**

Still water

### **SOFT DRINKS**

Coke, Fanta Orange, Diet Coke, Tonic water, Soda water

### **JUICES**

Orange, Apple, Tomato

### **TEAS**

Kenyan tea, chamomile or green tea

### **COFFEE**

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

\*Available on selected flights

## **SPIRITS AND BEERS**

### **WHISKY**

Johnnie Walker Black Label

### **COGNAC**

Camus

### **VODKA**

Absolut Vodka

### **GIN**

Bombay Sapphire

### **BEERS**

Tusker Lager

### **LIQUEUR**

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 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.

NBO'22HSN/ R2-RTN

## NAIROBI- KINSASHA

### **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

##### **Spinach Omelette**

served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

##### **Matoke stew**

served with sautéed spinach, mushroom slices and grilled tomato

### **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**

servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

##### **Omelette aux épinards**

servie avec des haricots au four, des pommes de terre rissolées, de courgettes et de tomates aux herbes

##### **Ragoût de matoke**

servi avec des épinards sautés, des tranches de champignons tomate grillée

**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**

#### **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.

NBO'25HBR/R2-reg

**KINSASHA -NAIROBI**

**HOT LIGHT MEAL**

Assorted bread rolls

**Main Course**

**Beef Pilau**

garnished with fried onion and dhania

**Grilled Chicken Thigh and Spicy  
Tomato Sauce**

served with saffron rice, pumpkin sticks  
Kenyan beans and seared cherry  
tomatoes

 **Daal Palak**

served with brown onion pulao, carrot  
buttons and seared cherry tomato

**Dessert**

Baked Cheesecake

**REPAS LÉGER CHAUD**

Petits pains assortis

**Plat principal**

**Pilau de bœuf**

garni d'oignons frits et de dhania

**Cuisse de poulet grillée et sauce  
tomate épicée**

servi avec du riz safrané, des bâtonnets de  
citrouille haricots kenyans et tomates  
cerises poêlées

 **Daal Palak**

servi avec du pulao d'oignons bruns, des  
boutons de carottes tomates cerises  
saisies

**Dessert**

Gâteau au fromage cuit

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

Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

#### **Diemersfontein Pinotage (SA)**

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

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

#### **Grahams LBV Port**

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

Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese



**LUBUMBASHI-NAIROBI**

**HOT LIGHT MEAL**

Assorted bread rolls

**Main Course**

**Beef Pilau**

garnished with fried onion and dhania

**Grilled Chicken Thigh and Spicy**

**Tomato Sauce**

served with saffron rice, pumpkin sticks  
Kenyan beans and seared cherry  
tomatoes

 **Daal Palak**

served with brown onion pulao, carrot  
buttons seared cherry tomato

**Dessert**

Baked Cheesecake

**REPAS LÉGER CHAUD**

Petits pains assortis

**Plat principal**

**Pilau de bœuf**

garni d'oignons frits et de dhania

**Cuisse de poulet grillée et sauce  
tomate épicée**

servi avec du riz safrané, des bâtonnets de  
citrouille haricots kenyans et tomates  
cerises poêlées

 **Daal Palak**

servi avec du pulao d'oignons bruns, des  
boutons de carottes tomates cerises  
saisies

**Dessert**

Gâteau au fromage cuit

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

Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

#### **Diemersfontein Pinotage (SA)**

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

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

#### **Grahams LBV Port**

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

Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese

## NAIROBI-NDOLA

### **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

##### **Spinach Omelette**

served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

##### **Matoke stew**

served with sautéed spinach, mushroom slices and grilled tomato

### **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**

servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

##### **Omelette aux épinards**

servie avec des haricots au four, des pommes de terre rissolées, de courgettes et de tomates aux herbes

##### **Ragoût de matoke**

servi avec des épinards sautés, des tranches de champignons tomate grillée

## **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**

#### **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.

NBO'25HBR/R2-reg

## NAIROBI- LUBUMBASHI

### **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

##### **Spinach Omelette**

served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

##### **Matoke stew**

served with sautéed spinach, mushroom slices and grilled tomato

### **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**

servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

##### **Omelette aux épinards**

servie avec des haricots au four, des pommes de terre rissolées, de courgettes et de tomates aux herbes

##### **Ragoût de matoke**

servi avec des épinards sautés, des tranches de champignons tomate grillée

## **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**

#### **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.

NBO'25HBR/R2-reg

## NAIROBI- LUBUMBASHI

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Grilled Lamb Leg and Rosemary Jus**

served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

##### **Arabic Chicken Biryani**

served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

##### **Vegetable Kiswahili**

served with tomato rice, creamy spinach and seared red pepper

#### **Dessert**

Double Chocolate soft cake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Gigot d'agneau grillé et son jus au romarin**

servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

##### **Poulet arabe Biryani**

servi avec du riz biryani, garni d'oignons frits, de noix de cajou et de raisins secs dorés

##### **Légumes Kiswahili**

servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

#### **Dessert**

Gâteau moelleux au double 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**

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**

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

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

Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

#### **Diemersfontein Pinotage (SA)**

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

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

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

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

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

## NDOLA-NAIROBI

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Beef Pilau**

garnished with fried onion and dhania

##### **Grilled Chicken Thigh and Spicy Tomato Sauce**

served with saffron rice, pumpkin sticks  
Kenyan beans and seared cherry  
tomatoes

##### **Daal Palak**

served with brown onion pulao, carrot  
buttons seared cherry tomato

#### **Dessert**

Baked Cheesecake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Pilau de bœuf**

garni d'oignons frits et de dhania

##### **Cuisse de poulet grillée et sauce tomate épicée**

servi avec du riz safrané, des bâtonnets de  
citrouille haricots kenyans et tomates  
cerises poêlées

##### **Daal Palak**

servi avec du pulao d'oignons bruns, des  
boutons de carottes tomates cerises  
saisies

#### **Dessert**

Gâteau au fromage cuit

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

Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

#### **Diemersfontein Pinotage (SA)**

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

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

#### **Grahams LBV Port**

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

Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese

## LUSAKA-NAIROBI

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Beef Pilau**

garnished with fried onion and dhania

##### **Grilled Chicken Thigh and Spicy**

##### **Tomato Sauce**

served with saffron rice, pumpkin sticks  
Kenyan beans and seared cherry  
tomatoes

##### **Daal Palak**

served with brown onion pulao, carrot  
buttons and seared cherry tomato

#### **Dessert**

Baked Cheesecake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Pilau de bœuf**

garni d'oignons frits et de dhania

##### **Cuisse de poulet grillée et sauce**

##### **tomate épicée**

servi avec du riz safrané, des bâtonnets de  
citrouille haricots kenyans et tomates  
cerises poêlées

##### **Daal Palak**

servi avec du pulao d'oignons bruns, des  
boutons de carottes tomates cerises  
saisies

#### **Dessert**

Gâteau au fromage cuit

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

Food Pairing: best matched with seafood dishes and salads.

### RED WINE

#### **Diemersfontein Pinotage (SA)**

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

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

#### **Grahams LBV Port**

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

Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese

## NAIROBI-HARARE

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Grilled Lamb Leg and Rosemary Jus**

served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

##### **Arabic Chicken Biryani**

served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

##### **Vegetable Kiswahili**

served with tomato rice, creamy spinach and seared red pepper

#### **Dessert**

Double Chocolate soft cake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Gigot d'agneau grillé et son jus au romarin**

servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

##### **Poulet arabe Biryani**

servi avec du riz biryani, garni d'oignons frits, de noix de cajou et de raisins secs dorés

##### **Légumes Kiswahili**

servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

#### **Dessert**

Gâteau moelleux au double 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**

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

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

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

Food Pairing: best matched with seafood dishes and salads.

### RED WINE

#### **Diemersfontein Pinotage (SA)**

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

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

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

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

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

**HARARE- NAIROBI**

**HOT LIGHT MEAL**

Assorted bread rolls

**Main Course**

**Beef Pilau**

garnished with fried onion and dhania

**Grilled Chicken Thigh and Spicy**

**Tomato Sauce**

served with saffron rice, pumpkin sticks  
Kenyan beans and seared cherry  
tomatoes

 **Daal Palak**

served with brown onion pulao, carrot  
buttons seared cherry tomato

**Dessert**

Baked Cheesecake

**REPAS LÉGER CHAUD**

Petits pains assortis

**Plat principal**

**Pilau de bœuf**

garni d'oignons frits et de dhania

**Cuisse de poulet grillée et sauce  
tomate épicée**

servi avec du riz safrané, des bâtonnets de  
citrouille haricots kenyans et tomates  
cerises poêlées

 **Daal Palak**

servi avec du pulao d'oignons bruns, des  
boutons de carottes  
tomates cerises saisies

**Dessert**

Gâteau au fromage cuit

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

Food Pairing: best matched with seafood dishes and salads.

### RED WINE

#### **Diemersfontein Pinotage (SA)**

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

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

#### **Grahams LBV Port**

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

Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese

## NAIROBI-LUSAKA

### **HOT BREAKFAST**

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

#### **Pastry Selection**

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

#### **Main Course**

##### **Grilled Chicken Sausage**

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

##### **Spinach Omelette**

served with baked beans, harsh brown potatoes, courgette wedge and herbed tomato

##### **Matoke stew**

served with sautéed spinach, mushroom slices and grilled tomato

### **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**

servi avec du matoke à la noix de coco, épinards sautés, champignons tranchés et tomates grillées

##### **Omelette aux épinards**

servie avec des haricots au four, des pommes de terre rissolées, de courgettes et de tomates aux herbes

##### **Ragoût de matoke**

servi avec des épinards sautés, des tranches de champignons tomate grillée

## **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**

#### **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.

NBO'25HBR/R2-reg

## NAIROBI-LUSAKA

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Grilled Lamb Leg and Rosemary Jus**

served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

##### **Arabic Chicken Biryani**

served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

##### **Vegetable Kiswahili**

served with tomato rice, creamy spinach and seared red pepper

#### **Dessert**

Double Chocolate soft cake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Gigot d'agneau grillé et son jus au romarin**

servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

##### **Poulet arabe Biryani**

servi avec du riz biryani, garni d'oignons frits, de noix de cajou et de raisins secs dorés

##### **Légumes Kiswahili**

servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

#### **Dessert**

Gâteau moelleux au double 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**

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

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

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

Food Pairing: best matched with seafood dishes and salads.

### RED WINE

#### **Diemersfontein Pinotage (SA)**

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

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

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

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

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

NBO'25HLM/ R2-ex reg

## NAIROBI-LILONGWE

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Grilled Lamb Leg and Rosemary Jus**

served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

##### **Arabic Chicken Biryani**

served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

##### **Vegetable Kiswahili**

served with tomato rice, creamy spinach and seared red pepper

#### **Dessert**

Double Chocolate soft cake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Gigot d'agneau grillé et son jus au romarin**

servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

##### **Poulet arabe Biryani**

servi avec du riz biryani, garni d'oignons frits, de noix de cajou et de raisins secs dorés

##### **Légumes Kiswahili**

servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

#### **Dessert**

Gâteau moelleux au double 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**

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

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

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

Food Pairing: best matched with seafood dishes and salads.

### RED WINE

#### **Diemersfontein Pinotage (SA)**

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

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

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

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

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

NBO'25HLM/ R2-ex reg

## NAIROBI-LILONGWE

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

#### **Grilled Lamb Leg and Rosemary Jus**

served with lyonnaise potatoes, turned carrots, sautéed broccoli and roasted cherry tomato

#### **Arabic Chicken Biryani**

served with biryani rice, garnished with fried onion, cashew nuts and golden raisin

#### **Vegetable Kiswahili**

served with tomato rice, creamy spinach and seared red pepper

#### **Dessert**

Double Chocolate soft cake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

#### **Gigot d'agneau grillé et son jus au romarin**

servi avec des pommes de terre à la lyonnaise, des carottes tournées, carottes tournées, brocoli sauté et tomates cerises rôties

#### **Poulet arabe Biryani**

servi avec du riz biryani, garni d'oignons frits, de noix de cajou et de raisins secs dorés

#### **Légumes Kiswahili**

servis avec du riz à la tomate, des épinards crémeux et du poivron rouge poêlé

#### **Dessert**

Gâteau moelleux au double 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**

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**

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

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

Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

#### **Diemersfontein Pinotage (SA)**

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

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

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

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

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

## NAMPULA-NAIROBI

### **HOT LIGHT MEAL**

Assorted bread rolls

#### **Main Course**

##### **Beef Pilau**

garnished with fried onion and dhania

##### **Grilled Chicken Thigh and Spicy Tomato Sauce**

served with saffron rice, pumpkin sticks  
Kenyan beans and seared cherry  
tomatoes

##### **Daal Palak**

served with brown onion pulao, carrot  
buttons and seared cherry tomato

#### **Dessert**

Baked Cheesecake

### **REPAS LÉGER CHAUD**

Petits pains assortis

#### **Plat principal**

##### **Pilau de bœuf**

garni d'oignons frits et de dhania

##### **Cuisse de poulet grillée et sauce tomate épicée**

servi avec du riz safrané, des bâtonnets de  
citrouille haricots kenyans et tomates  
cerises poêlées

##### **Daal Palak**

servi avec du pulao d'oignons bruns, des  
boutons de carottes tomates cerises  
saisies

#### **Dessert**

Gâteau au fromage cuit

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

Food Pairing: best matched with seafood dishes and salads.

### **RED WINE**

#### **Diemersfontein Pinotage (SA)**

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

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

#### **Grahams LBV Port**

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

Pairings: Sweet and rich desserts e.g. Chocolate and/caramel desserts as well as cheese