

NAIROBI-NEW YORK

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Arabic Chicken Biryani

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

Braised Lamb Shank with Rosemary Jus

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

Pumpkin and Pea Masala

Served with steamed rice, creamed spinach and seared red pepper

Dessert

Mocha Cake

MID-FLIGHT-SNACK

A choice of assorted snacks consisting of:

Chicken burger

Beef sandwich

 Vegetable pizza

Dairy land cookies ice cream flavor

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

Spinach Omelette

served with potato rosti, sauteed mushrooms seared courgette and tomatoes wedge

Chicken sausage

served with spicy potato, sweet corn fricassee, sautéed spinach and grilled tomato

Fried plantain

served with baked beans, sautéed spinach, grilled tomato and creamy mushroom sauce

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

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

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

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

NEW YORK-NAIROBI

LUNCH/DINNER

Assorted bread rolls

Appetizer

Beluga Lentil Salad

served with spice pomegranate seed,
herb gold pea tendril and cilantro oil

Main Course

Grilled Chicken Breast

served with basmati rice, sautéed wild
mushroom mix red Thai curry sauce

Beef Short Rib

served with potato gratin, roasted baby
carrot, broccoli and beef jus

Mushroom Ravioli

served with mushroom button, cherry
tomatoes
mushroom cream sauce

Dessert:

Caramel cheesecake

Selection of cheese and crackers

Fresh fruit skewers

MID FLIGHT SNACK

Choice of:

Burrito chicken wrap

 Empanada jalapeno cheese

Assorted ice cream

HOT BREAKFAST

Seasonal fresh fruit

Assorted yoghurt

A selection of warm breakfast pastries

Entrée

Frittata Potato Mush Cheese

served with sautéed baby spinach and
cherry tomatoes

Chicken Sausage

served with hash brown potato cake,
blanched haricot vert
cherry tomatoes

Fried Tofu

served with sautéed baby spinach

BEVERAGES

Water

Still water

Soda

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

Juices

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Teas

Kenyan tea, chamomile or green tea

Coffee

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Gin

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Main Course

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Chicken sausage

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Fried plantain

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LUNCH/DINNER

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Appetizer

Marinated mixed quinoa and avocado salad
pickled carrot slices, pea shoot and parsley oil

Main Course

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Pumpkin and Pea Masala

served with steamed rice, creamed spinach seared red pepper

Dessert

Mocha Cake

Selection of cheese and crackers

Fresh fruit skewers

HOT SNACK

A choice of assorted snacks consisting of:

Chicken burger

Beef sandwich

 Vegetable pizza

Dairy land cookies ice cream flavor

BEVERAGES

Water

Still water

Soda

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

Juices

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Teas

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Coffee

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carrot, broccolini and beef jus

Mushroom Ravioli

served with mushroom button, cherry
tomatoes mushroom cream sauce

Dessert:

Caramel cheesecake

Selection of cheese and crackers

Fresh fruit skewers

MID FLIGHT SNACK

Choice of:

Burrito chicken wrap

 Empanada jalapeno cheese

Assorted ice cream

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Teriyaki Chicken Thigh

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

Salmon Fillet

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

Pumpkin Ravioli Pasta

served with garlic cream sauce and
tomato sauce

Dessert:

Chocolate ganache mousse

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

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Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

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NAIROBI-LONDON

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Spinach Omelette

served with potato rosti, sauteed mushrooms seared courgette and tomatoes wedge

Chicken sausage

served with spicy potato, sweet corn fricassee, sautéed spinach and grilled tomato

Fried plantain

served with baked beans, sautéed spinach, grilled tomato and creamy mushroom sauce

LUNCH

Assorted bread rolls

Appetizer

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Dessert

Mocha Cake

Selection of cheese and crackers

Fresh fruit skewers

BEVERAGES

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Soda

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LONDON-NAIROBI

LUNCH/DINNER

Assorted bread rolls

Appetizer

Deconstructed grilled zucchini, tomato and onion salad
olive tapenade and grilled halloumi

Main Course

Chicken Wellington with Sour Cherry Sauce
served with roasted jenga carrot and creamed garden peas

Slow Cooked Salmon in Olive and Fennel Oil
served with new potatoes, wilted spinach and baby carrots

 **Kofta of Poached Lentil**
served with rice, coconut ratatouille and mint chutney

Dessert

Bread and butter pudding with custard.

Selection of cheese and crackers

Assorted fresh fruits

CONTINENTAL BREAKFAST

Fresh seasonal fruits

Assorted yoghurt

Selection of breakfast breads

Butter and preserve

BEVERAGES

Water

Still water

Soda

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Soda water

Juices

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NAIROBI- PARIS

LATE NIGHT MEAL

Assorted bread roll

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

Dessert

Mocha Cake

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

Spinach Omelette

served with potato rosti, sauteed mushrooms seared courgette and tomatoes wedge

Chicken Sausage

served with spicy potato, sweet corn fricassée, sautéed spinach and grilled tomato

Baked Beans

served with plantain, sautéed spinach grilled tomato and creamy mushroom sauce

REPAS DE FIN DE SOIRÉE

Assortiment de petits pains

Brochette de poulet et tarte aux légumes

servis avec une sauce tomate épicée

Kofta d'agneau et pommes de terre à la lyonnaise

servis avec une sauce tomate épicée

Pizza aux légumes et Samosa aux légumes

servis avec une sauce tomate épicée

Dessert

Gâteau moka

PETIT DÉJEUNER CHAUD

Salade de fruits frais de saison du Kenya

Assortiment de yaourts

Sélection de pâtisseries

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

Plat principal

Omelette aux épinards

Servie avec rosti de pommes de terre, champignons sautés, courgettes poêlées et quartiers de tomates

Saucisse de poulet

servie avec pomme de terre épicée, fricassée de maïs doux, épinards sautés et tomates grillées

Haricots au four

servis avec du plantain, des épinards sautés tomates grillées et sauce crémeuse aux champignons

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PARIS-NAIROBI

LUNCH/DINNER

Assorted bread rolls

Appetizer

Green lentil and coral salad
served with arugula salad, tomato,
cucumbers.

Main Course

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

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

Shrimps with Creole Sauce,
served with basmati rice and snap peas.

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

Dessert

Chocolate cake.

Selection of cheese and crackers

Assorted fresh fruits

CONTINENTAL BREAKFAST

Fresh seasonal fruit

Assorted yoghurt

A selection of breakfast pastries

REPAS CHAUD PRINCIPAL

Sélection de pains

Entrée

Salade de lentilles vertes et corail, salade
roquette, tomate, concombres.

Plat principal

Paleron de bœuf sauce poivre, gratin
dauphinois et mitonnés de légumes verts.

Filet de Poulet sauce paprika, polenta
crèmeuse aux champignons et haricots
verts.

Crevettes sauce créole, riz basmati et pois
gourmand.

 Penne sauce tomate olive et artichaut
poêlés.

Dessert

Truffon chocolat.

Sélection de fromages et crackers

Assortiment de fruits frais de saison

Petit déjeuner

Salade de fruits

Yaourt aux fruits

Croissant & pain viennois

BEVERAGES

Water

Still water

Soda

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

Juices

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NAIROBI-PARIS

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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Main Course

Spinach Omelette

served with potato rosti, sauteed mushrooms seared courgette and tomatoes wedge

Chicken sausage

served with spicy potato, sweet corn fricassee, sautéed spinach and grilled tomato

Fried plantain

served with baked beans, sautéed spinach, grilled tomato and creamy mushroom sauce

LUNCH

Assorted bread rolls

Appetizer

Marinated mixed quinoa and avocado salad, pickled carrot slices, pea shoot and parsley oil

Main Course

Arabic Chicken Biryani

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

Braised Lamb Shank with Rosemary Jus

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

Pumpkin and Pea Masala

served with steamed rice, creamed spinach and seared red pepper

Dessert

Mocha Cake

Selection of cheese and crackers

Fresh fruit skewers

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

Beer

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

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

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

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

PARIS- NAIROBI

LUNCH/DINNER

Assorted bread rolls

Appetizer

Green lentil and coral salad

served with arugula salad, tomato, cucumbers.

Main Course

Beef with Pepper Sauce

served with potatoes gratin and mixed vegetables.

Chicken Fillet with Paprika Sauce

served with creamy polenta with mushrooms and green beans.

Shrimps with Creole Sauce,

served with basmati rice and snap peas.

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

Dessert

Chocolate cake.

Selection of cheese and crackers

Assorted fresh fruits

HOT SNACK

Penne pasta with 3 peppers brunoise

Tagliatelle with garlic, basil, vegetables
and tomato Sauce

DESSERTS

Raspberry almond pistachio tartlet and
lemon curd macarons
Opera and strawberry macarons

REPAS CHAUD PRINCIPAL

Sélection de pains

Entrée

Salade de lentilles vertes et corail, salade
roquette, tomate, concombres.

Plat principal

Paleron de bœuf sauce poivre, gratin
dauphinois et mitonnés de légumes verts.

Filet de Poulet sauce paprika, polenta
crémeuse aux champignons et haricots
verts.

Crevettes sauce créole, riz basmati et pois
gourmand.

 Penne sauce tomate olive et artichaut
poêlés.

Dessert

Truffon chocolat.

Sélection de fromages et crackers

Assortiment de fruits frais de saison

Collation Chaude

Pates Penne avec Brunoise aux 3 poivrons

Tagliatelle Basilic et Ail, légumes
morceaux et sauce tomate basilic

DESSERTS

Mini tartelette framboise saveur Pistache
et macaron citron

Mini gâteau opera et macaron framboise

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

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

NAIROBI-AMSTERDAM

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Spinach Omelette

served with potato rosti, sauteed mushrooms seared courgette and tomatoes wedge

Chicken sausage

served with spicy potato, sweet corn fricassee, sautéed spinach and grilled tomato

Fried plantain

served with baked beans, sautéed spinach, grilled tomato and creamy mushroom sauce

LUNCH

Assorted bread rolls

Appetizer

Marinated mixed quinoa and avocado salad, pickled carrot slices, pea shoot and parsley oil

Main Course

Arabic Chicken Biryani

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

Braised Lamb Shank with Rosemary Jus

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

Pumpkin and Pea Masala

served with steamed rice, creamed spinach and seared red pepper

Dessert

Mocha Cake

Selection of cheese and crackers

Fresh fruit skewers

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

Beer

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

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

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

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

AMSTERDAM-NAIROBI

DINNER

Assorted bread rolls

Appetizer

Quinoa Salad

served with vegetables

Main Course

Braised Beef Cheek

served with truffle mash and carrot and leek

Marinated Chicken Breast

served with truffle risotto, demi-glace sauce, cherry tomatoes and bimi

 **Cecco Penne with Tomato Sauce and Courgettes**

Dessert

Raspberry Crumble Pie

Selection of cheese and crackers

Fresh Seasonal fruits

Continental Breakfast

Fresh seasonal fruit

Assorted yoghurt

Butter and preserves

A selection of breakfast pastries

DINER

Assortiment broodjes

Voorgerecht

Quinoa salade met gegrilde groenten

Hoofdgerecht

Gestoofde runderwangetjes geserveerd met truffel puree wortel en prei

Gemarineerde kipfilet geserveerd met truffel risotto demi-glace jus, cherry tomaten en bimi.

 **Cecco penne pasta met tomatensaus en courgette.**

Dessert

Framboos crumbletaartje

Selectie van kaas en crackers

Seizoensgebonden vers fruit

Continentaal ontbijt

Seizoensgebonden vers fruit

Assortiment van yoghurts

Boter en conserven

Selectie van ontbijt koeken

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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Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage

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

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

BANGKOK- GUANGZHOU

LIGHT SNACK

Main Course

Thai chicken tom yum puff

 Vegetable fajita puff

Dessert

Passion fruit panna cotta

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*,
cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

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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

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RED WINE

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

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

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

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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

NAIROBI-BANGKOK

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

热轻餐

各式各样的面包

主菜

烤羊腿配迷迭香汁

配里昂土豆、胡萝卜、炒西兰花及烤樱桃番茄

阿拉伯风味鸡肉香饭

配印度香米，佐以炸洋葱、腰果及黄金葡萄干

东非蔬菜咖喱

配番茄米饭、奶油菠菜及炙烤红椒

甜点

双层巧克力软蛋糕

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 grilled tomato

热早餐

肯尼亚时令鲜果沙拉

什锦酸奶

面包精选

温热酥脆牛角包、杂粮黑麦面包配果酱、
柑橘酱或黄油

主菜

烤鸡香肠

配椰子香蕉薯泥、炒菠菜、蘑菇片及烤番
茄

菠菜庵列蛋

配焗豆、土豆饼、西葫芦角及香草番茄

香蕉薯泥炖菜

配炒菠菜、蘑菇片及烤番茄

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

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

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

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Graham's LBV Port

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

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

BANGKOK-NAIROBI

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Chicken stroganoff

served with tagliatelle pastasautéed vichy
carrots and broccoli

Deep fried fish cube

served with sweet basil chilli sauce,
steamed jasmine rice and stir- fried mixed
vegetables

Pad Thai noodle

served with mixed vegetables

Dessert:

Raspberry cream cake with passion fruit
coulis

BREAKFAST

Seasonal fresh fruits

A selection of warm breakfast pastries

Entrée

Poached egg served with money sauce
potato rosti chive, grilled sweet cherry
tomato and sautéed spinach

Roasted chicken served with potato
lyonnaise

grilled sweet cherry tomato, sautéed
spinach and tomato concasse

Fried rice nasi goreng served with deep
fried white bean curd pak choi and mixed
vegetables with vegetarian oyster sauce

简餐

各式各样的面包

主食

炖鸡肉配意大利面

炒胡萝卜，西兰花

炸鱼块配甜罗勒辣椒酱

香米饭，炒蔬菜

 **泰式炒面配蔬菜**

甜点

树莓奶油蛋糕配百香果酱

早餐

时令新鲜水果

精选温暖的早点

主菜

荷包蛋配蜂蜜酱

香葱土豆，烤樱桃番茄，炒菠菜

烤鸡肉配土豆

樱桃番茄，炒菠菜，番茄酱

 **马来炒饭配炸豆腐**

白菜、什锦蔬菜、配素蚝油

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.

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GUANGZHOU-BANGKOK

LIGHT SNACK

Smoked chicken sandwich with cheddar cheese and herbed mayo

 Grilled vegetable sandwich with mustard mayo

Dessert

Blueberry cheesecake

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

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WINES

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