

NBO-CDG

LATE-NIGHT MEAL

Assorted bread roll

HOT SNACKS

Mini Beef Pie and Spinach Pakora
served with spicy tomato sauce

**Chicken Satay and Mini Vegetable
Pie**
served with sweet chili sauce

**Vegetable Samosa
and Crouquette**
served with sweet chilli sauce

Dessert

Saffron cardamom cake with
strawberry coulis

REPAS DE FIN DE SOIRÉE

Assortiment de petits pains

COLLATIONS CHAUDES

Mini tourte au bœuf et pakora aux
épinards
servis avec une sauce tomate
épicée

Satay de poulet et mini-tarte aux
légumes
servis avec une sauce chili douce

Samosa aux légumes et crouquette
servis avec une sauce chili douce

Dessert

Gâteau au safran et à la cardamome
avec coulis de fraises

NBO-CDG

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

Sauteed Beef Sausage with Onions

served with lyonnaise potatoes,
seared courgette stickes
vegetable ratatouille

Mushroom Omellete

served with, roasted sweet
potatoes, grilled tomato and
courgette

Baked Beans

served with hash brown, creamed
spinach and mushroom slices

PETIT DÉJEUNER CHAUD

Salade de fruits frais de saison du
Kenya

Assortiment de yaourts

Sélection de pâtisseries

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

Plat principal

Saucisse de bœuf sautée aux oignons

servi avec des pommes de terre à la
lyonnaise, des courgettes poêlées
ratatouille de légumes

Omelette de champignons

servie avec des patates douces
rôties, des tomates et des
courgettes grillées

Haricots au four

servis avec des pommes de terre
rissolées, des épinards à la crème et
des tranches de champignons

CDG-NBO

DINNER

Assorted bread rolls

Appetizer

Quinoa salad served with pepper coulis, green salad.

Main Course

Beef with Nîmoise Sauce

served with mashed potatoes sautéed, snap peas.

Chicken Fillet

served with poultry sauce, linguine pasta and spinach

Sea Bream Fillet

served with aniseed blanquette sauce, basmati rice and sliced carrots.

Tagine Vegetables

served with parsley basmati rice, and asparagus

Dessert

Red fruit cheesecake

Selection of cheese and crackers

Assorted fresh fruits

REPAS CHAUDS

Sélection de pains

Entrée

Salade quinoa, coulis de poivrons, salade mache.

Plat principal

Paleron de bœuf sauce nîmoise purée de pomme de terre, pois gourmand.

Filet de poulet sauce volaille, épinards et pate Linguine.

Filet de daurade sauce blanquette anisée, riz basmati et carottes rondelles.

Riz basmati persillé, légumes tajine et asperges.

Dessert

Cheesecake fruits rouges.

Sélection de fromages et crackers

Assortiment de fruits frais de saison

CONTINENTAL BREAKFAST

Fresh seasonal fruit

Assorted yoghurt

A selection of breakfast pastries

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

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Courvoisier

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

Domaine Riviere Chardonnay (France)

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

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

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

Waterford Elgin Sauvignon Blanc (Elgin, SA)

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

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

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

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

Diemersfontein Pinotage (SA)

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

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

Boplaas Cape Vintage

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

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

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

NBO-JFK

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Chicken Thigh

served with curry gravy ,biryani
rice, sautéed Kenyan beans with
onions
sautéed carrots and red pepper
wedge

Braised Beef Steak

served with coriander gravy,
traditional irio
Kenyan beans with onions, cherry
tomatoes and pumpkin batonette

Vegetable Kiswahili

served with coconut sauce, sautéed
spinach and baby red pepper

Dessert

Saffron cardamom cake with
strawberry coulis

MID-NIGHT SNACK

A choice of assorted snacks
consisting of:

Chicken pizza

Beef burger

Brioche croissant filled with paneer
bhurji

Dairyland cookies and 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

Sauteed Beef Sausage with Onions

served with lyonnaise potatoes,
seared courgette sticks
vegetable ratatouille

Mushroom Omellete

served with, roasted sweet
potatoes, grilled tomato and
courgette

Baked Beans

served with hash brown potatoes,
creamed spinach and mushroom
slices

JFK-NBO

LUNCH

Assorted bread rolls

Appetizer

Tofu served with vegetable
ratatouille
lettuce and pesto basil sauce

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

Ravioli Pasta

served with garlic cream sauce and
tomato sauce

Dessert:

Chocolate ganache mousse
Selection of cheese and crackers
Fresh fruit skewers

MID FLIGHT SNACK:

Choice of:
Steak burrito wrap

Spinach empanada

Dulce De Leche or Strawberry ice
cream

HOT BREAKFAST

Seasonal fresh fruit

Assorted yoghurt

A selection of warm breakfast
pastries

Entrée

Cheddar Omelette and Chicken Sausage

Served with cherry tomatoes and
grilled asparagus spears

Chicken Sausage

served with hash brown potato
cake, succotash corn with tomato
sautéed baby spinach

Belgian waffle quadrant

served with maple syrup,
strawberry and whipped cream

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

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Whisky

Johnnie Walker Black Label

Cognac

Courvoisier

Vodka

Absolut Vodka

Gin

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NBO-LHR

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

Sauteed Beef Sausage with Onions
served with lyonnaise potatoes, seared
courgette sticks
vegetable ratatouille

Mushroom Omellete

served with, roasted sweet potatoes,
grilled tomato and courgette

Baked Beans

served with hash brown potatoes,
creamed spinach and mushroom slices

LUNCH

Assorted bread rolls

Appetizer

Marinated grilled vegetables
served with quenelle of babaganoush and
medley of vegetables

Main Course

Grilled Chicken Thigh
served with curry gravy ,biryani rice,
sautéed Kenyan beans with onions
sautéed carrots and red pepper wedge

Braised Beef Steak

served with coriander gravy, traditional
irio
Kenyan beans with onions, cherry
tomatoes and pumpkin batonette

Vegetable Kiswahili

served with coconut sauce, sautéed
spinach and baby red pepper

Dessert

Saffron cardamom cake with strawberry
coulis

Cheese and crackers

Fresh fruit skewers

NBO-LHR

HOT SNACK

Assorted bread roll

**Mini Beef Pie and Spinach
Pakora**

served with spicy tomato sauce

**Chicken Satay and Mini Vegetable
Pie**

served with sweet chili sauce

**Vegetable Samosa
and Crouquette**

served with sweet chilli sauce

Dessert

Saffron cardamom cake with
strawberry coulis

LHR-NBO

LUNCH/DINNER

Assorted bread rolls

Appetizer

Mezze plate of oven dried tomatoes,
feta,

garlic hummus and marinated
olives

Main Course

Braised beef rib horseradish

mashed potatoes with parsley and
roasted vegetables

Breast of Indian spiced butter chicken

rice pilaf, fried okra and makhani
sauce

Tortellini ricota spinach

macedoine of vegetables in cheese
garlic cream sauce

Dessert

Plum tartlet with crème anglaise

Selection of cheese and crackers

Assorted fresh fruits

CONTINENTAL BREAKFAST

Fresh seasonal fruits

Assorted yoghurt

Selection of breakfast bread

Butter and preserve

HOT SNACKS

Chicken Thigh Bzar Bias Cut, Veg
Samosa, Spring Rolls

Served with sweet chilli sauce

Beef fillet skewer, Kibbeh, Pakora
served with Mint yoghurt sauce

Lentil Burger, Arancini balls, Veg
Tikka skewer served with sweet
chilli sauce

Dessert

White chocolate blue berry
panacotta

LHR-NBO

HOT BREAKFAST

Fresh seasonal fruits

Assorted yoghurt

Selection of breakfast bread

Butter and preserve

Crispy Turkey Bacon, Chicken Sausage

served with portabella mushrooms
bean baked and plum tomato

Cheddar Omelette, Chicken Sausage

served with herbed potatoes mixed
pepper stew

sautéed mushroom with parsley

Sautéed Wild Mushroom

served with hash brown potatoes,
baby spinach and seared tomato

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*

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Whisky

Johnnie Walker Black Label

Cognac

Courvoisier

Vodka

Absolut Vodka

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

NBO-AMS

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Grilled Chicken Thigh

served with curry gravy ,biryani
rice, sautéed Kenyan beans with
onions
sautéed carrots and red pepper
wedge

Braised Beef Steak

served with coriander gravy,
traditional irio
Kenyan beans with onions, cherry
tomatoes and pumpkin batonette

Vegetable Kiswahili

served with coconut sauce, sautéed
spinach and baby red pepper

Dessert

Saffron cardamom cake with
strawberry coulis

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

Sauteed Beef Sausage with Onions

served with lyonnaise potatoes,
seared courgette sticks
vegetable ratatouille

Mushroom Omellete

served with, roasted sweet
potatoes, grilled tomato and
courgette

Baked Beans

served with hash brown potatoes,
creamed spinach and mushroom
slices

AMS-NBO

HOT MEAL

Assorted bread rolls

Appetizer

Couscous Salad

served with mozzarella and cherry
tomato

Main course

Slow Cooked Beef Brisket

served with creamy polenta ,baby
carrots, spring onion and
horseradish sauce

Arabic Spiced Grilled Chicken

served with rice , broccoli,
cucumber raita , fried onion and
oriental sauce

Creamy risotto served with beans
and cherry tomato

Dessert

Chocolate pear pie

Selection of cheese and crackers

Fresh Seasonal Fruits

WARME MAALTIJD

Assortiment broodjes

Voorgerecht

Couscoussalade met mozzarella en
cherrytomaat

Hoofdgerecht

Langzaam gegaarde runderborst
geserveerd met romige polenta

babywortelen, lente-ui en
mierikswortelsaus

Arabisch gekruide gegrilde kip
geserveerd met rijst, broccoli,

komkommer raita, gebakken ui en
oosterse saus

Romige risotto geserveerd met
bonen en cherrytomaat

Dessert

Chocolade-peertaartje

Selectie van kaas en crackers

Seizoensgebonden vers fruit

CONTINENTAL BREAKFAST

Fresh seasonal fruit

Assorted yoghurt

Butter and preserves

A selection of breakfast pastries

CONTINENTAAL ONTBIJT

Vers seizoensfruit

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

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SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Courvoisier

Vodka

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NBO-BKK

HOT LIGHT MEAL

Assorted bread rolls

Appetizer

Pickled carrot and cucumber
ribbons served with
mixed vegetables and micro herbs

Main Course

Mexican Lamb

served with, Mexican gravy, pureed
mushy peas ,carrots batons,
Kenyan beans and cherry tomato.

Braised Chicken Thigh

served with biryani rice ,sautéed
green peas,
carrots and light saffron curry
sauce

Vegetable jalfrezi

served with biryani rice

Dessert

Delicate orange cake

主餐

各式面包

开胃菜

腌胡萝卜和黄瓜
混合蔬菜和小香草

主菜

墨西哥羊肉

配上墨西哥肉汁、豌豆泥、胡萝卜
肯尼亚豆子和樱桃番茄

红烧鸡腿

配上印度香饭、炒青豆
胡萝卜和淡藏红花咖喱酱

印度式蔬菜

配上印度香饭

甜点

橘子蛋糕

NBO-BKK

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Chicken Sausage

served with herbed potatoes
wedge ,seared courgette,
vegetable ratatouille

Mushroom Omelette

served with herbed maxim
potatoes ,sautéed courgette
tomato ragout

Sautéed Mushroom

served with hash brown
potatoes and creamed spinach

热早餐

时令肯尼亚新鲜水果沙拉

酸奶

糕点选择

热脆牛角包、多谷类黑面包，
配上果酱、橘子酱或黄油

主菜

鸡肉香肠

配上香草土豆、烤小胡瓜，
炖蔬菜

蘑菇煎蛋卷

配香草土豆、炒小胡瓜
番茄蔬菜炖肉

炒蘑菇

配土豆泥土豆和奶油菠菜

BKK-CAN

LIGHT SNACK

Assorted bread rolls

Starter

Pomelo salad

Hot option

Chicken and basil pie

Curried vegetable pie

Dessert

Duo of lemongrass and mango sticky
rice panna cotta

CAN-BKK

LIGHT SNACK

Smoked chicken sandwich with
cheddar cheese and herbed mayo

Grilled vegetable sandwich with
mustard mayo

BKK-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course:

Panang chicken curry served with
jasmine rice

pak choi in oyster sauce

Baked fish served with tomato
concasse

roasted potato cubes, French beans
and grilled red pimento

Red curry mixed vegetables served
with steamed jasmine rice

Dessert:

Blueberry cheesecake with
raspberry coulis

简餐

各式面包

主食

咖喱鸡配香米饭

蚝油白菜

烤鱼配番茄

烤土豆块、菜豆和扒红椒

红咖喱蔬菜、配香米饭

甜点

蓝莓只是蛋糕配树莓果酱

BKK-NBO

HOT BREAKFAST

Seasonal fresh fruits

A selection of warm breakfast pastries

Entrée

Spinach omelette served with smoked chicken roll sliced

potato lyonnaise, grilled tomatoes

Fried chicken kofta served with potato lyonnaise

sautéed spinach, roasted oregano and tomato concasse

Pad Thai noodles served with pak choi in oyster sauce

早餐

时令水果

各式的早餐糕点

主食

菠菜庵列蛋配烟熏鸡胸卷

里昂土豆，扒番茄

鸡肉丸配里昂土豆

炒菠菜，烤牛至番茄

泰式炒面配耗油白菜

BEVERAGES

Water

Still water

Soda

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

Juices

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Coffee

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

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

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