

NBO-ADD

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Grilled Chicken Sausage

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

Tomato Omelette

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

Vegetable Kiswahili

served with sautéed spinach
half grilled tomato and red pepper
slices

PETIT-DEJEUNER CHAUD

Salade de fruits frais Kenyans de
saison

Yaourts assortis

Sélection de pâtisseries

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

Plat principal

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

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

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

NBO-ADD

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

ADD-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade

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

Chicken Makhanwala

served with coriander rice and
buttered spinach

Paneer Makhanwala

served with biryani rice and matar
masala

Dessert

Moist dark chocolate brownie

REPAS LEGER

Petits pains assortis

Plat principal

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

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

Paneer makhanwala servi avec du
riz biryani matar masala

Dessert

Brownie moelleux au chocolat noir

ADD -NBO

LIGHT SNACKS

Mini beef pie and spinach tart

served with sweet chilli sauce

Chicken satay and mini vegetable pizza

served with sweet chili sauce

Vegetable pizza and vegetable croquette

served with sweet chili 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

WATERFORD ELGIN SAUVIGNON BLANC
(ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE (SA)

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

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

NBO-BJM

LIGHT SNACKS

Spicy meatballs and vegetable spring roll
served with hoisin glaze

Chicken brochette and vegetable cutlet
served with chili sauce

Vegetable samosa and vegetable cutlet
served with hoisin glaze

BJM-NBO

LIGHT SNACKS

Mini beef pie and spinach tart
served with sweet chilli sauce

Chicken satay and mini vegetable pizza
served with sweet chili sauce

Vegetable pizza and vegetable croquette
served with sweet chili 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

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE

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

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

NBO-DAR

LIGHT SNACKS

**Spicy meatballs and
vegetable spring roll**
served with hoisin glaze

**Chicken brochette and
vegetable cutlet**
served with chili sauce

**Vegetable samosa and
vegetable cutlet**
served with hoisin glaze

DAR-NBO

LIGHT SNACKS

**Mini beef pie and spinach
tart**
served with sweet chilli sauce

**Chicken satay and mini
vegetable pizza**
served with sweet chili sauce

**Vegetable pizza and
vegetable croquette**
served with sweet chili 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

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE

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

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

NBO-DZA

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

DZA-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade

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

Chicken Makhanwala

served with coriander rice and
buttered spinach

Paneer Makhanwala

served with biryani rice and matar
masala

Dessert

Moist dark chocolate brownie

REPAS LEGER

Petits pains assortis

Plat principal

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

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

Paneer makhanwala servi avec du
riz biryani matar masala

Dessert

Brownie moelleux au chocolat noir

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE (SA)

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

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

NBO-EBB

LIGHT SNACK

Spicy meatballs and vegetable spring roll
served with hoisin glaze

Chicken brochette and vegetable cutlet
served with chili sauce

Vegetable samosa and vegetable cutlet
served with hoisin glaze

EBB-BGF

LIGHT SNACK

Bread rolls

Starter

Three-color julienne salad

Hot options

Chicken pie
Or
Mushroom pie

Dessert

Duo of passion fruit and mango
panna cotta

BGF-EBB

LIGHT SNACK

Assorted bread rolls

Starter

Mixed pepper, chickpeas, onion
cherry tomato and parsley
salad

Hot option

Beef pie
Or
Vegetable and paneer pie

Dessert

Chocolate cake

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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RED WINE

DIEMERSFONTEIN PINOTAGE

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

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

NBO-EBB

LIGHT SNACKS

**Spicy meatballs and
vegetable spring roll**
served with hoisin glaze

**Chicken brochette and
vegetable cutlet**
served with chili sauce

**Vegetable samosa and
vegetable cutlet**
served with hoisin glaze

EBB-NBO

LIGHT SNACKS

**Mini beef pie and spinach
tart**
served with sweet chilli sauce

**Chicken satay and mini
vegetable pizza**
served with sweet chili sauce

**Vegetable pizza and
vegetable croquette**
served with sweet chili 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

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Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE

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

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

NBO-FBM

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Grilled Chicken Sausage

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

Tomato Omelette

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

Vegetable Kiswahili

served with sautéed spinach
half grilled tomato and red pepper
slices

PETIT-DEJEUNER CHAUD

Salade de fruits frais Kenyans de
saison

Yaourts assortis

Sélection de pâtisseries

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

Plat principal

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

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

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

NBO-FBM

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

NLA-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade

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

Chicken Makhanwala

served with coriander rice and
buttered spinach

Paneer Makhanwala

served with biryani rice and matar
masala

Dessert

Moist dark chocolate brownie

REPAS LEGER

Petits pains assortis

Plat principal

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

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

Paneer makhanwala servi avec du
riz biryani matar masala

Dessert

Brownie moelleux au chocolat noir

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE (SA)

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

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

NBO-FIH

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Grilled Chicken Sausage

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

Tomato Omelette

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

Vegetable Kiswahili

served with sautéed spinach
half grilled tomato and red pepper
slices

PETIT-DEJEUNER CHAUD

Salade de fruits frais Kenyans de
saison

Yaourts assortis

Sélection de pâtisseries

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

Plat principal

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

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

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

NBO-FIH

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

FIH-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade

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

Chicken Makhanwala

served with coriander rice and
buttered spinach

Paneer Makhanwala

served with biryani rice and matar
masala

Dessert

Moist dark chocolate brownie

REPAS LEGER

Petits pains assortis

Plat principal

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

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

Paneer makhanwala servi avec du
riz biryani matar masala

Dessert

Brownie moelleux au chocolat noir

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

WHITE WINE

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE (SA)

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

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

NBO-HAH

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

HAH-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade

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

Chicken Makhanwala

served with coriander rice and
buttered spinach

Paneer Makhanwala

served with biryani rice and matar
masala

Dessert

Moist dark chocolate brownie

REPAS LEGER

Petits pains assortis

Plat principal

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

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

Paneer makhanwala servi avec du
riz biryani matar masala

Dessert

Brownie moelleux au chocolat noir

HAH - NBO

LIGHT SNACKS

Mini beef pie and spinach tart

served with sweet chilli sauce

Chicken satay and mini vegetable pizza

served with sweet chili sauce

Vegetable pizza and vegetable croquette

served with sweet chili 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

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE (SA)

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

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

NBO-HRE

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

LUN -NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade

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

Chicken Makhanwala

served with coriander rice and
buttered spinach

Paneer Makhanwala

served with biryani rice and matar
masala

Dessert

Moist dark chocolate brownie

REPAS LEGER

Petits pains assortis

Plat principal

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

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

Paneer makhanwala servi avec du
riz biryani matar masala

Dessert

Brownie moelleux au chocolat noir

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

WATERFORD ELGIN SAUVIGNON BLANC
(ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE (SA)

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

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

NBO-JUB

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Grilled Chicken Sausage

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

Tomato Omelette

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

Vegetable Kiswahili

served with sautéed spinach
half grilled tomato and red pepper
slices

PETIT-DEJEUNER CHAUD

Salade de fruits frais Kenyans de
saison

Yaourts assortis

Sélection de pâtisseries

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

Plat principal

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

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

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

NBO-JUB

HOT LIGHT MEAL
Assorted bread rolls

Main Course

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

Chicken Thigh
served with turmeric herb rice
assorted grilled vegetables and peri
peri sauce

Pindi Chole
served with saffron rice and
spinach in coconut sauce

Dessert
Delicately prepared caramel
mousse

REPAS LEGER
Petits pains assortis
Plat principal

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

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

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

Dessert
Mousse au caramel délicatement
préparée

IUB-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade

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

Chicken Makhanwala

served with coriander rice and
buttered spinach

Paneer Makhanwala

served with biryani rice and matar
masala

Dessert

Moist dark chocolate brownie

REPAS LEGER

Petits pains assortis

Plat principal

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

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

Paneer makhanwala servi avec du
riz biryani
matar masala

Dessert

Brownie moelleux au chocolat noir

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE

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

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

NBO-KGL

LIGHT SNACKS

**Spicy meatballs and
vegetable spring roll**
served with hoisin glaze

**Chicken brochette and
vegetable cutlet**
served with chili sauce

**Vegetable samosa and
vegetable cutlet**
served with hoisin glaze

KGL-NBO

LIGHT SNACKS

**Mini beef pie and spinach
tart**
served with sweet chilli sauce

**Chicken satay and mini
vegetable pizza**
served with sweet chili sauce

**Vegetable pizza and
vegetable croquette**
served with sweet chili 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

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE

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

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

NBO-LLW

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

LLW-NBO

CONTINENTAL BREAKFAST

Fresh fruit slices

Freshly baked croissants

Jam/ marmalade

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE (SA)

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

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

NBO-LLW

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

APL-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade

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

Chicken Makhanwala

served with coriander rice and
buttered spinach

Paneer Makhanwala

served with biryani rice and matar
masala

Dessert

Moist dark chocolate brownie

REPAS LEGER

Petits pains assortis

Plat principal

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

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

Paneer makhanwala servi avec du
riz biryani matar masala

Dessert

Brownie moelleux au chocolat noir

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE (SA)

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

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

NBO-MBA

LIGHT SNACKS

Spicy meatballs and vegetable spring roll
served with hoisin glaze

Chicken brochette and vegetable cutlet
served with chili sauce

Vegetable samosa and vegetable cutlet
served with hoisin glaze

MBA-NBO

LIGHT SNACKS

Mini beef pie and spinach tart
served with sweet chilli sauce

Chicken satay and mini vegetable pizza
served with sweet chili sauce

Vegetable pizza and vegetable croquette
served with sweet chili sauce

NBO-MBA& MBA-NBO

CONTINENTAL BREAKFAST

Fresh fruit slices
Freshly baked croissants
Jam/ marmalade

NBO-MGO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Beef Goulash

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

Chicken Thigh

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

Pindi Chole

served with saffron rice and
spinach in coconut sauce

Dessert

Delicately prepared caramel
mousse

REPAS LEGER

Petits pains assortis

Plat principal

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

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

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

Dessert

Mousse au caramel délicatement
préparée

MGO-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade

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

Chicken Makhanwala

served with coriander rice and
buttered spinach

Paneer Makhanwala

served with biryani rice and matar
masala

Dessert

Moist dark chocolate brownie

REPAS LEGER

Petits pains assortis

Plat principal

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

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

Paneer makhanwala servi avec du
riz biryani matar masala

Dessert

Brownie moelleux au chocolat noir

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

WATERFORD ELGIN SAUVIGNON BLANC
(ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE (SA)

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

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

NBO-NLA

HOT BREAKFAST

Seasonal Kenyan fresh fruit salad

Assorted yoghurt

Pastry Selection

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

Main Course

Grilled Chicken Sausage

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

Tomato Omelette

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

Vegetable Kiswahili

served with sautéed spinach
half grilled tomato and red pepper
slices

PETIT-DEJEUNER CHAUD

Salade de fruits frais Kenyans de
saison

Yaourts assortis

Sélection de pâtisseries

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

Plat principal

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

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

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

FBM-NBO

HOT LIGHT MEAL

Assorted bread rolls

Main Course

Braised Shoulder Blade

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

Chicken Makhanwala

served with coriander rice and
buttered spinach

Paneer Makhanwala

served with biryani rice and matar
masala

Dessert

Moist dark chocolate brownie

REPAS LEGER

Petits pains assortis

Plat principal

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

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

Paneer makhanwala servi avec du
riz biryani matar masala

Dessert

Brownie moelleux au chocolat noir

BEVERAGES

Water

Still water

Soda

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

Juices

Orange, Apple, Tomato

Teas

Kenyan tea, chamomile or green tea

Coffee

Kenyan coffee, decaffeinated, espresso*, cappuccino*

*Available on selected flights

SPIRITS&BEERS

Whisky

Johnnie Walker Black Label

Cognac

Camus

Vodka

Absolut Vodka

Gin

Bombay Sapphire

Beers

Tusker Lager

Liqueur

Baileys

WINES

CHAMPAGNE

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

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

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

WHITE WINE

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE (SA)

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

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

NBO-ZNZ

LIGHT SNACKS

Spicy meatballs and vegetable spring roll
served with hoisin glaze

Chicken brochette and vegetable cutlet
served with chili sauce

Vegetable samosa and vegetable cutlet
served with hoisin glaze

ZNZ-NBO

LIGHT SNACKS

Mini beef pie and spinach tart
served with sweet chilli sauce

Chicken satay and mini vegetable pizza
served with sweet chili sauce

Vegetable pizza and vegetable croquette
served with sweet chili 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

WATERFORD ELGIN SAUVIGNON BLANC (ELGIN, SA):

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

Food Pairing: best matched with seafood dishes and salads.

RED WINE

DIEMERSFONTEIN PINOTAGE

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.