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

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

NAIROBI-NEW YORK

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/DINNER

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 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

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, 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

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
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

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

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

y³ **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 fricassee,sautéed spinach and grilled tomato

y³ 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

y³**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

y³ Haricots au four
servis avec du plantain, des épinards sautéstomates grillées et sauce crémeuse aux champignons

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.

y³**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 crémeuse aux champignons et haricots verts.

Crevettes sauce créole, riz basmati et pois gourmand.

y³Penne 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

NAIROBI-PARIS

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

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.

y³ **Pasta with Tomato Olive Sauce**
and Fried Artichokes**.**

Dessert

Chocolate cake.

Selection of cheese and crackers

Assorted fresh fruits

HOT SNACK y³

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.

y³Penne sauce tomate olive et artichaut poêlés.

Dessert
Truffon chocolat.

Sélection de fromages et crackers

Assortiment de fruits frais de saison

Collation Chaude y³

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

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

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

y³ 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.

y³Cecco 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

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

y³ 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

y³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

菠菜俺列蛋

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

BANGKOK- GUANGZHOU

LIGHT SNACK

Main Course
Thai chicken tom yum puff

Vegetable fajita puff

Dessert
Passion fruit panna cotta

GUANGZHOU-BANGKOK

LIGHT SNACK

Smoked chicken sandwich with cheddar cheese and herbed mayo

Grilled vegetable sandwich with mustard mayo

Dessert

Blueberry cheesecake

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