

NAIROBI – MUMBAI

WELCOME ABOARD

– Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

LUNCH/DINNER

Assorted warm bread rolls

APPETIZER

Beetroot labneh, carrot slices with cream cheese
Asparagus spears, black olives and micro herbs

MAIN COURSE

Paneer Rajwadi

served with turmeric rice and lasooni palak makhani

Chicken Curry

served with jeera rice and assorted vegetables

Lamb Ragout

served with mushy peas, sautéed Kenya beans
roasted cherry tomato

DESSERT

Raspberry chocolate cake



Please accept our apologies if your preferred choice of
meal is not available



MUMBAI – NAIROBI

WELCOME ABOARD

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HOT LIGHT MEAL

Assorted bread rolls

MAIN COURSE

Chicken and Mushroom Roulade with Brown Sauce

served with Parsley Potato, Sautéed Carrot and Green Beans

Pan Seared Sea Bass with Tomato Caper Sauce

served with Roasted Potato and Grilled Mixed Vegetables

Vegetable Jalfrezi

served with Jeera Pulao and Dal Tadka

DESSERT

Coffee Caramel



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MUMBAI-NAIROBI

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HOT BREAKFAST

Seasonal Fresh Fruit Salad

Assorted Yoghurt

Pastry Selection

Warm crispy Croissant, Brown Bread Roll,
served with Jam, Marmalade or Butter

MAIN COURSE

Lyonnaise Chicken Sausage


served with Fried Potatoes and Stir Fried Mixed Vegetables

Masala Steamed Egg

served with Duchess Potatoes and Broiled Mushroom,
Cherry Tomato

Tamatri Paneer Bhurji

served with Thepla(soft Indian flatbread),
Tawa Matar Kishmish Tikki



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NAIROBI-MAURITIUS

WELCOME ABOARD

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HOT LIGHT MEAL

Assorted warm bread rolls

MAIN COURSE

Wet Fry Beef

served with Kenyan irio, roasted red pepper,
sautéed sugar snap and turned carrots

Grilled Chicken Thigh with Thyme Sauce

served with roasted turned potatoes, sautéed spinach,
roasted red onion and cherry tomatoes

Herbed Gnochì

served with sautéed spinach, cheese sauce,
seared red pepper

DESSERT

Chocolate tartlet



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meal is not available

REPAS CHAUD LÉGER

Assortiment de petits pains chauds

PLAT PRINCIPAL

Bœuf sauté

servi avec irio kenyan, poivrons rouges rôtis
pois gourmands sautés et carottes rôties

Cuisse de poulet grillée avec sauce au thym

servie avec pommes de terre rôties, épinards sautés
oignons rouges rôtis et tomates cerises

Gnocchi aux herbes

servis avec épinards sautés, sauce au fromage
poivrons rouges grillés

Dessert

Tartelette au chocolat



NAIROBI - MAURITIUS

WELCOME ABOARD

- Where Every Meal Takes You Further -

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HOT BREAKFAST

Seasonal fresh fruit bowl

Assorted fruit yoghurt

Assorted Pastry and Bread Selection with Preserves

MAIN COURSE

Mushroom Omelette

served with herbed maxim potatoes, sautéed spinach,
sautéed mushroom and grilled tomatoes

Beef Sausages with Onion

served with lyonnaise potatoes, vegetable ratatouille,
seared courgette and cherry tomatoes

Herbed sweet potatoes

served with herbed tomato ragout, sautéed mushroom,
seared courgette cubes



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meal is not available

PETIT-DÉJEUNER CHAUD

Bol de fruits frais de saison
Assortiment de yaourts aux fruits
Assortiment de viennoiseries et de pains avec confitures

PLAT PRINCIPAL

Omelette aux champignons

servies avec de pommes de terre Maxim aux herbes,
d'épinards sautés, de champignons sautés et de tomates grillées

Saucisses de bœuf aux oignons

servies avec pommes de terre lyonnaises, ratatouille de légumes,
courgettes poêlées et tomates cerises

Patates douces aux herbes

servies avec ragoût de tomates aux herbes, champignons sautés
cubes de courgettes poêlées



MAURITIUS - NAIROBI

WELCOME ABOARD

- Where Every Meal Takes You Further -

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HOT LIGHT MEAL

Assorted warm bread rolls

MAIN COURSE

Kirinyaga Beef

served with mushy peas, sautéed Kenyan beans,
seared red pepper and sautéed carrots

Chicken makhanwala

served with herbed rice, seared courgette sticks,
seared red and yellow pepper

Paneer Rajwadi

served with turmeric rice and lasooni palak makhani

DESSERT

Moist double chocolate cake



Please accept our apologies if your preferred choice of
meal is not available

REPAS CHAUD

Assortiment de petits pains chauds

PLAT PRINCIPAL

Bœuf Kirinyaga

servi avec purée de pois, haricots du Kenyan sautés
poivrons rouges grillés et carottes sautées

Poulet Makhanwala

servi avec riz aux herbes, bâtonnets de courgettes grillés
poivrons rouges et jaunes grillés

Paneer Rajwadi

servi avec du riz au curcuma et du lasooni palak makhani

Dessert

Gâteau moelleux double chocolat



MAURITIUS - NAIROBI

WELCOME ABOARD

– Satisfy Your Cravings Mid-Flight –

Short flight? Light appetite? Our hot snacks are the perfect pick-me-up—warm, tasty, and just enough to keep you going.

HOT SNACKS

Mini Beef Pie and Aloo Bunda

served with sweet chilli sauce

Chicken Satay and Herbed Bhajia

served with sweet chilli sauce

Spicy Vegetable Corn Rolls and Vegetable Spring Rolls

served with sweet chilli sauce

DESSERT

Fruit bowl



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NAIROBI-DUBAI

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HOT LIGHT MEAL

Assorted warm bread rolls

MAIN COURSE

Wet Fry Beef

served with Kenyan irio, roasted red pepper,
sautéed sugar snap and turned carrots

Grilled Chicken Thigh with Thyme Sauce

served with roasted turned potatoes, sautéed spinach,
roasted red onion and cherry tomatoes

Herbed Gnochì

served with sautéed spinach, cheese sauce,
seared red pepper

DESSERT

Chocolate tartlet



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meal is not available

REPAS CHAUD LÉGER

Assortiment de petits pains chauds

PLAT PRINCIPAL

Bœuf sauté

servi avec irio kenyan, poivrons rouges rôtis
pois gourmands sautés et carottes rôties

Cuisse de poulet grillée avec sauce au thym

servie avec pommes de terre rôties, épinards sautés
oignons rouges rôtis et tomates cerises

Gnocchi aux herbes

servis avec épinards sautés, sauce au fromage
poivrons rouges grillés

Dessert

Tartelette au chocolat



DUBAI- NAIROBI

WELCOME ABOARD

- Where Every Meal Takes You Further -

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HOT BREAKFAST

Assorted fruit yoghurt and cereals

Assorted Pastry and Bread Selection with Preserves

MAIN COURSE

Mushroom Omelette

served with herbed maxim potatoes, sautéed spinach ,
sautéed mushroom and grilled tomatoes

Beef Sausages with Onion

served with lyonnaise potatoes, vegetable ratatouille,
seared courgette and cherry tomatoes

Herbed sweet potatoes

served with herbed tomato ragout, sautéed mushroom,
seared courgette cubes



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meal is not available

PETIT-DÉJEUNER CHAUD

Assortiment de yaourts aux fruits et céréales

Assortiment de viennoiseries et de pains avec confitures

PLAT PRINCIPAL

Omelette aux champignons

servies avec de pommes de terre Maxim aux herbes, d'épinards sautés, de champignons sautés et de tomates grillées

Saucisses de bœuf aux oignons

servies avec pommes de terre lyonnaises, ratatouille de légumes courgettes poêlées et tomates cerises

Patates douces aux herbes

servies avec ragoût de tomates aux herbes, champignons sautés cubes de courgettes poêlées



NAIROBI-DUBAI

WELCOME ABOARD

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LUNCH/DINNER

Assorted warm bread rolls

APPETIZER

Beetroot labneh, carrot slices with cream cheese,
Asparagus spears, black olives and micro herbs

MAIN COURSE

Wet Fry Beef

served with Kenyan irio, roasted red pepper,
sautéed sugar snap and turned carrots

Grilled Chicken Thigh with Thyme Sauce

served with roasted turned potatoes, sautéed spinach,
roasted red onion and cherry tomatoes

Herbed Gnochì

served with sautéed spinach, cheese sauce,
seared red pepper

DESSERT

Raspberry chocolate cake



Please accept our apologies if your preferred choice of
meal is not available

DÉJEUNER/DÎNER

Assortiment de petits pains chauds

ENTRÉE

Labneh à la betterave, tranches de carottes au fromage frais
Pointes d'asperges, olives noires et micro-herbes

PLAT PRINCIPAL

Bœuf sauté

servi avec irio kenyan, poivrons rouges rôtis
pois gourmands sautés et carottes tournées

Cuisses de poulet grillées avec sauce au thym

servies avec pommes de terre rôties, épinards sautés
oignons rouges rôtis et tomates cerises

Gnocchi aux herbes

servis avec épinards sautés, sauce au fromage
poivrons rouges grillés

DESSERT

Gâteau au chocolat et aux framboises



DUBAI-NAIROBI

WELCOME ABOARD

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HOT LIGHT MEAL

Assorted warm bread rolls

MAIN COURSE

Kirinyaga Beef

served with mushy peas, sautéed Kenyan beans,
seared red pepper and sautéed carrots

Chicken makhanwala

served with herbed rice, seared courgette sticks,
seared red and yellow pepper

Paneer Rajwadi

served with turmeric rice and lasooni palak makhani

DESSERT

Moist double chocolate cake



Please accept our apologies if your preferred choice of
meal is not available

REPAS CHAUD

Assortiment de petits pains chauds

PLAT PRINCIPAL

Bœuf Kirinyaga

servi avec purée de pois, haricots du Kenyan sautés
poivrons rouges grillés et carottes sautées

Poulet Makhanwala

servi avec riz aux herbes, bâtonnets de courgettes grillés
poivrons rouges et jaunes grillés

Paneer Rajwadi

servi avec du riz au curcuma et du lasooni palak makhani

Dessert

Gâteau moelleux double chocolat



NAIROBI-ACCRA

WELCOME ABOARD

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LUNCH/DINNER

Assorted warm bread rolls

APPETIZER

Beetroot labneh, carrot slices with cream cheese,
Asparagus spears, black olives and micro herbs

MAIN COURSE

Wet Fry Beef

served with Kenyan irio, roasted red pepper,
sautéed sugar snap and turned carrots

Grilled Chicken Thigh with Thyme Sauce

served with roasted turned potatoes, sautéed spinach,
roasted red onion and cherry tomatoes

Herbed Gnochì

served with sautéed spinach, cheese sauce,
seared red pepper

DESSERT

Raspberry chocolate cake



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meal is not available

DÉJEUNER/DÎNER

Assortiment de petits pains chauds

ENTRÉE

Labneh à la betterave, tranches de carottes au fromage frais
Pointes d'asperges, olives noires et micro-herbes

PLAT PRINCIPAL

Bœuf sauté

servi avec irio kenyan, poivrons rouges rôtis
pois gourmands sautés et carottes tournées

Cuisses de poulet grillées avec sauce au thym

servies avec pommes de terre rôties, épinards sautés
oignons rouges rôtis et tomates cerises

Gnocchi aux herbes

servis avec épinards sautés, sauce au fromage
poivrons rouges grillés

DESSERT

Gâteau au chocolat et aux framboises



ACCRA- MONROVIA

WELCOME ABOARD

- Where Every Meal Takes You Further -

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HOT LIGHT MEAL

Assorted bread rolls

MAIN COURSE

Chicken with Paprika Sauce

served with fried plantain, carrot cubes and green pepper

Beef fillet with Red Thai sauce

served with basmati rice with corianda,
sautéed carrot sticks and colored peppers

Cauliflower with Peas Curry

served with jeera basmati rice ,
sautéed okra with diced tomatoes and mustard

DESSERT

Apple cake with toffee sauce



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meal is not available



ACCRA – NAIROBI

WELCOME ABOARD

– Where Every Meal Takes You Further -

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LUNCH/DINNER

Assorted bread rolls

APPETIZER

A platter of fresh vegetables salad and balsamic dressing

MAIN COURSE

Slow Cooked Beef Blade

served with chaetae potatoes,
sautéed zucchini, carrots and pepper corn sauce

Grilled Grouper Fish Fillet

served with, steamed,
sautéed green beans ,red pepper pencil and tomato stew

Tikka Masala Vegetable

served with yellow rice, creamy spinach and sautéed carrot

DESSERT

Chocolate and banana mousse



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meal is not available



MONROVIA-ACCRA

WELCOME ABOARD

- Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT LIGHT MEAL

Assorted bread rolls

MAIN COURSE

Sautéed Chicken with Teriyaki Sauce

served with jollof rice, green peas,
green pepper and carrots with sesame seeds

Beef Blade Pave with Mushroom sauce

served with fried yam sticks, grilled carrots,
sautéed zucchini and red pepper pencils

Aloo Jeera Vegetables with Red Pepper Strips

DESSERT

Orange chocolate tartlet



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meal is not available



ACCRA- FREETOWN

WELCOME ABOARD

- Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT LIGHT MEAL

Assorted bread rolls

MAIN COURSE

Chicken with Paprika Sauce

served with fried plantain, carrot cubes and green pepper

Beef fillet with Red Thai sauce

served with basmati rice with corrianda,
sautéed carrot sticks and colored peppers

Cauliflower with Peas Curry

served with jeera basmati rice ,
sautéed okra with diced tomatoes and mustard

DESSERT

Apple cake with toffee sauce



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meal is not available



ACCRA – NAIROBI

WELCOME ABOARD

– Where Every Meal Takes You Further -

Start your journey with more than just a seat
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LUNCH/DINNER

Assorted bread rolls

APPETIZER

A platter of fresh vegetables salad and balsamic dressing

MAIN COURSE

Slow Cooked Beef Blade

served with chaetae potatoes,
sautéed zucchini, carrots and pepper corn sauce

Grilled Grouper Fish Fillet

served with, steamed,
sautéed green beans ,red pepper pencil and tomato stew

Tikka Masala Vegetable

served with yellow rice, creamy spinach and sautéed carrot

DESSERT

Chocolate and banana mousse



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meal is not available



NAIROBI-ABIDJAN

WELCOME ABOARD

- Where Every Meal Takes You Further -

Start your journey with more than just a seat
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BRUNCH

Seasonal fresh fruit bowl

Assorted fruit yoghurt

Assorted Pastry and Bread Selection with Preserves

MAIN COURSE

Mushroom Omelette

served with herbed maxim potatoes, sautéed spinach,
sautéed mushroom and grilled tomatoes

Chicken makhanwala

served with herbed rice, seared courgette sticks,
seared red and yellow pepper

Paneer Rajwadi

served with turmeric rice and lasooni palak makhani



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meal is not available

BRUNCH

Bol de fruits frais de saison

Assortiment de yaourts aux fruits

Assortiment de viennoiseries et de pains avec confitures

PLAT PRINCIPAL **Omelette aux champignons**

Accompagnée de pommes de terre Maxim aux herbes, d'épinards sautés, de champignons sautés et de tomates grillées

Poulet makhanwala

servi avec du riz aux herbes, des bâtonnets de courgettes grillés et des poivrons rouges et jaunes grillés

Paneer Rajwadi

servi avec du riz au curcuma et du lasooni palak makhani



ABDJAN- DAKAR

WELCOME ABOARD

– Where Every Meal Takes You Further -

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HOT LIGHT MEAL

Assorted bread rolls

MAIN COURSE

Pan fried Captain's filet

Served with lemon sauce with saffron,
turned potatoes with chop parsley,
sautéed spinach and onion

Roasted chicken breast

Served with tagine sauce, steamed green peas,
and sautéed cauliflower with saffron rice.

Paneer curry

Rice with herbs served with sautéed vegetable julienne

DESSERT

Almond tart with whipped cream



Please accept our apologies if your preferred choice of
meal is not available

REPAS PRINCIPAL

Petits pains assortis

PLAT PRINCIPAL

Filet de capitane saisi,

servi avec une sauce au citron et au safran,
pommes de terre tournées vapeur persillées et épinards
sautés aux oignons

Escalope de poulet rôti

Servie avec sauce tajine, petits pois étuvés,
chou-fleur sauté et riz safrané

Paneer au curry

Servi avec un riz aux herbes et une julienne de légumes

DESSERT

Tartelette aux amandes et crème chantilly



ABIDJAN – NAIROBI

WELCOME ABOARD

– Where Every Meal Takes You Further -

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DINNER

Assorted bread rolls

APPETIZER

Exotic salad

MAIN COURSE

Captain Fish Fillet

served with reduced saffron velouté
steamed parsley potatoes, spinach and carrots

Sliced Beef

served with creole sauce, saffron rice and mixed vegetables

Chickpea Curry

served with sautéed vegetables rice and grilled courgettes

DESSERT

Caramel mousse, whipped cream



Please accept our apologies if your preferred choice of
meal is not available

DÎNER

Petits pains assortis

AMUSE-BOUCHE

Salade exotique

PLAT PRINCIPAL

Filet de capitaine servi avec un velouté de safran
pommes de terre persillées,
épinards et carottes cuits à la vapeur

Émincé de bœuf servi avec une sauce créole
riz au safran et légumes variés

Curry de pois chiches
Riz aux légumes sautés et courgettes grillées

DESSERT

Mousse au caramel, crème fouettée



DAKAR - ABIDJAN

WELCOME ABOARD

– Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT LIGHT MEAL

MAIN COURSE

Pan fried Captain's filet

Served with tomato with herbs and olive oil salsa,
turned potatoes with coriander and sautéed diced zucchini
with spice

Roasted chicken breast

Served with tomato curry sauce, steamed white rice,
turned steamed carrot with steamed green peas

Penne Pasta

Served with arrabbiata tomato sauce and grated
emmental cheese

DESSERT

Chocolate tartlet,
white chocolate shavings and whipped cream



Please accept our apologies if your preferred choice of
meal is not available

REPAS LEGER

PLAT PRINCIPAL

Filet de Capitane

Saisi et sauce vierge,
pommes de terre tournées à la coriandre,
servi avec courgettes des aux épices

Escalope de poulet rôti

Servie avec une sauce curry coco-tomate,
carottes tournées cuites et petits pois étuvés.

Pennes nature

Servies avec sauce tomate Arrabiata et emmental râpé

DESSERT

Tartelette au chocolat,
copeaux de chocolat blanc et crème chantilly



NAIROBI-LAGOS

WELCOME ABOARD

- Where Every Meal Takes You Further -

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BRUNCH

Seasonal fresh fruit bowl

Assorted fruit yoghurt

Assorted Pastry and Bread Selection with Preserves

MAIN COURSE

Mushroom Omelette

served with herbed maxim potatoes, sautéed spinach,
sautéed mushroom and grilled tomatoes

Chicken makhanwala

served with herbed rice, seared courgette sticks,
seared red and yellow pepper

Paneer Rajwadi

served with turmeric rice and lasooni palak makhani



Please accept our apologies if your preferred choice of
meal is not available

BRUNCH

Bol de fruits frais de saison

Assortiment de yaourts aux fruits

Assortiment de viennoiseries et de pains avec confitures

PLAT PRINCIPAL

Omelette aux champignons

Accompagnée de pommes de terre Maxim aux herbes, d'épinards sautés, de champignons sautés et de tomates grillées

Poulet makhanwala

servi avec du riz aux herbes, des bâtonnets de courgettes grillés et des poivrons rouges et jaunes grillés

Paneer Rajwadi

servi avec du riz au curcuma et du lasooni palak makhani



LAGOS -NAIROBI

WELCOME ABOARD

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HOT LIGHT MEAL

Assorted warm bread rolls

MAIN COURSE

Kirinyaga Beef

served with mushy peas, sautéed Kenyan beans,
seared red pepper and sautéed carrots

Chicken makhanwala

served with herbed rice, seared courgette sticks,
seared red and yellow pepper

Paneer Rajwadi

served with turmeric rice and lasooni palak makhani

DESSERT

Moist double chocolate cake



Please accept our apologies if your preferred choice of
meal is not available

REPAS CHAUD

Assortiment de petits pains chauds

PLAT PRINCIPAL

Bœuf Kirinyaga

servi avec purée de pois, haricots du Kenyan sautés
poivrons rouges grillés et carottes sautées

Poulet Makhanwala

servi avec riz aux herbes, bâtonnets de courgettes grillés
poivrons rouges et jaunes grillés

Paneer Rajwadi

servi avec du riz au curcuma et du lasooni palak makhani

Dessert

Gâteau moelleux double chocolat



NAIROBI-LAGOS

WELCOME ABOARD

- Where Every Meal Takes You Further -
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LUNCH/DINNER

Assorted warm bread rolls

APPETIZER

Beetroot labneh, carrot slices with cream cheese,
Asparagus spears, black olives and micro herbs

MAIN COURSE

Wet Fry Beef

served with Kenyan irio, roasted red pepper,
sautéed sugar snap and turned carrots

Grilled Chicken Thigh with Thyme Sauce

served with roasted turned potatoes, sautéed spinach,
roasted red onion and cherry tomatoes

Herbed Gnochì

served with sautéed spinach, cheese sauce,
seared red pepper

DESSERT

Raspberry chocolate cake



Please accept our apologies if your preferred choice of
meal is not available

DÉJEUNER/DÎNER

Assortiment de petits pains chauds

ENTRÉE

Labneh à la betterave, tranches de carottes au fromage frais
Pointes d'asperges, olives noires et micro-herbes

PLAT PRINCIPAL

Bœuf sauté

servi avec irio kenyan, poivrons rouges rôtis
pois gourmands sautés et carottes tournées

Cuisses de poulet grillées avec sauce au thym

servies avec pommes de terre rôties, épinards sautés
oignons rouges rôtis et tomates cerises

Gnocchi aux herbes

servis avec épinards sautés, sauce au fromage
poivrons rouges grillés

DESSERT

Gâteau au chocolat et aux framboises



NAIROBI-DOUALA

WELCOME ABOARD

- Where Every Meal Takes You Further -

Start your journey with more than just a seat
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HOT LIGHT MEAL

Assorted warm bread rolls

MAIN COURSE

Wet Fry Beef

served with Kenyan irio, roasted red pepper,
sautéed sugar snap and turned carrots

Grilled Chicken Thigh with Thyme Sauce

served with roasted turned potatoes, sautéed spinach,
roasted red onion and cherry tomatoes

Herbed Gnochì

served with sautéed spinach, cheese sauce,
seared red pepper

DESSERT

Chocolate tartlet



Please accept our apologies if your preferred choice of
meal is not available

REPAS CHAUD LÉGER

Assortiment de petits pains chauds

PLAT PRINCIPAL

Bœuf sauté

servi avec irio kenyan, poivrons rouges rôtis
pois gourmands sautés et carottes rôties

Cuisse de poulet grillée avec sauce au thym

servie avec pommes de terre rôties, épinards sautés
oignons rouges rôtis et tomates cerises

Gnocchi aux herbes

servis avec épinards sautés, sauce au fromage
poivrons rouges grillés

Dessert

Tartelette au chocolat



VICTORIA FALLS – NAIROBI

WELCOME ABOARD

– Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT LIGHT MEAL

Assorted bread rolls

MAIN COURSE

Pepper Grilled Beef Fillet

served with sautéed butternut baby potatoes,
creamed spinach and creamy mushrooms sauce

Fish Curry


served with herbed basmati rice,
sautéed red peppers and steamed chunky carrots

Spinach Ravioli

served with roasted brinjal three cheese crumble,
sundried tomato cream sauce

DESSERT

Passion fruit and coconut cake



Please accept our apologies if your preferred choice of
meal is not available



DOUALA – NAIROBI

WELCOME ABOARD

– Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT LIGHT MEAL

Assorted bread rolls

MAIN COURSE

Chicken Breast

served with mushroom sauce ,fried plantain
sautéed pumpkins and courgettes

Captain Fish

served with mild curry sauce,
saffron rice with peas and fresh market vegetables

Vegetable Ratatouille

served with tagliatelle pasta, tomato basil sauce,
sautéed carrots and courgettes

DESSERT

Pineapple streusel



Please accept our apologies if your preferred choice of
meal is not available

DEJEUNER ALLEGE

Assortiment de petits pains

PLATS CHAUDS

Filet de poulet sauce aux champignons,
Plantain frit, potirons et courgettes sautés.

Filet de capitaine sauce au curry,
Riz au safran et petits pois, légumes poêlés.

Tagliatelles et sauce tomate basilic,
Ratatouille, carottes et courgettes sautées

DESSERT

Streusel à l'ananas



ABIDJAN - DOUALA

WELCOME ABOARD

– Where Every Meal Takes You Further –

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT BREAKFAST

Seasonal fresh fruit salad

Assorted yoghurt

Pastry Selection

Warm crispy croissant and brown bread roll,
served with jam and butter

MAIN COURSE

Grilled Chicken Sausage

served with saffron potatoes cubes,
sautéed spinach with onion and grilled tomatoes

Herbed Omelette

served with apple rosti, grilled zucchini,
sautéed mushroom

Vegetable Ratatouille

served with gratin sweet potatoes, creamed spinach,
grilled zucchini



Please accept our apologies if your preferred choice of
meal is not available



NAIROBI - JOHANNESBURG

WELCOME ABOARD

- Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT BREAKFAST

Seasonal fresh fruit bowl

Assorted fruit yoghurt

Assorted Pastry and Bread Selection with Preserves

MAIN COURSE

Mushroom Omelette

served with herbed maxim potatoes, sautéed spinach,
sautéed mushroom and grilled tomatoes

Beef Sausages with Onion

served with lyonnaise potatoes, vegetable ratatouille,
seared courgette and cherry tomatoes

Herbed sweet potatoes

served with herbed tomato ragout, sautéed mushroom,
seared courgette cubes



Please accept our apologies if your preferred choice of
meal is not available

PETIT-DÉJEUNER CHAUD

Bol de fruits frais de saison
Assortiment de yaourts aux fruits
Assortiment de viennoiseries et de pains avec confitures

PLAT PRINCIPAL

Omelette aux champignons

servies avec de pommes de terre Maxim aux herbes,
d'épinards sautés, de champignons sautés et de tomates grillées

Saucisses de bœuf aux oignons

servies avec pommes de terre lyonnaises, ratatouille de légumes,
courgettes poêlées et tomates cerises

Patates douces aux herbes

servies avec ragoût de tomates aux herbes, champignons sautés
cubes de courgettes poêlées



JOHANNESBURG-NAIROBI

WELCOME ABOARD

– Where Every Meal Takes You Further –

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT LIGHT MEAL

Assorted bread rolls

MAIN COURSE

Grilled beef fillet

served with herbed basmati rice
sautéed butternut, grilled baby marrow and brown sauce

Chinese Style Spiced Chicken Thigh

served with baby potatoes,
butternut and cinnamon puree, sautéed green pepper,
cocktail tomato and coriander brown jus

Coconut and Chickpea Curry

served with steamed rice,
steamed butternut and slow cooked cocktail tomatoes

Dessert

Coconut and apricot cake



Please accept our apologies if your preferred choice of
meal is not available



JOHANNESBURG - NAIROBI

WELCOME ABOARD

– Satisfy Your Cravings Mid-Flight -

Short flight? Light appetite? Our hot snacks are the perfect pick-me-up—warm, tasty, and just enough to keep you going.

LIGHT SNACKS

chilli meat balls with carrot ribbon, red and yellow pepper,

Sweet chicken pie, spinach and ricotta cannelloni

Vegetables spring roll, vegetables kebab,
peppadew cheese rissole & roasted cocktail tomato



Please accept our apologies if your preferred choice of meal is not available



NAIROBI - LIVINGSTONE

WELCOME ABOARD

- Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT BREAKFAST

Seasonal fresh fruit bowl

Assorted fruit yoghurt

Assorted Pastry and Bread Selection with Preserves

MAIN COURSE

Mushroom Omelette

served with herbed maxim potatoes, sautéed spinach,
sautéed mushroom and grilled tomatoes

Beef Sausages with Onion

served with lyonnaise potatoes, vegetable ratatouille,
seared courgette and cherry tomatoes

Herbed sweet potatoes

served with herbed tomato ragout, sautéed mushroom,
seared courgette cubes



Please accept our apologies if your preferred choice of
meal is not available

PETIT-DÉJEUNER CHAUD

Bol de fruits frais de saison
Assortiment de yaourts aux fruits
Assortiment de viennoiseries et de pains avec confitures

PLAT PRINCIPAL

Omelette aux champignons

servies avec de pommes de terre Maxim aux herbes,
d'épinards sautés, de champignons sautés et de tomates grillées

Saucisses de bœuf aux oignons

servies avec pommes de terre lyonnaises, ratatouille de légumes,
courgettes poêlées et tomates cerises

Patates douces aux herbes

servies avec ragoût de tomates aux herbes, champignons sautés
cubes de courgettes poêlées



LIVINGSTONE- CAPE TOWN

WELCOME ABOARD

- Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT LIGHT MEAL

Assorted warm bread rolls

MAIN COURSE

Wet Fry Beef

served with Kenyan irio, roasted red pepper,
sautéed sugar snap and turned carrots

Grilled Chicken Thigh with Thyme Sauce

served with roasted turned potatoes, sautéed spinach,
roasted red onion and cherry tomatoes

Herbed Gnochì

served with sautéed spinach, cheese sauce,
seared red pepper

DESSERT

Chocolate tartlet



Please accept our apologies if your preferred choice of
meal is not available

REPAS CHAUD LÉGER

Assortiment de petits pains chauds

PLAT PRINCIPAL

Bœuf sauté

servi avec irio kenyan, poivrons rouges rôtis
pois gourmands sautés et carottes rôties

Cuisse de poulet grillée avec sauce au thym

servie avec pommes de terre rôties, épinards sautés
oignons rouges rôtis et tomates cerises

Gnocchi aux herbes

servis avec épinards sautés, sauce au fromage
poivrons rouges grillés

Dessert

Tartelette au chocolat



CAPE TOWN – LIVINGSTONE

WELCOME ABOARD

– Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT LIGHT MEAL

Assorted bread rolls

MAIN COURSE

Grilled Beef Fillet Wholegrain Crusted Mustard

served with herbed basmati rice, sautéed butternut,
baby marrow and brown sauce

Chinese Spiced Chicken Thighs

served with grilled baby potato,
butternut and cinnamon puree,
sautéed green pepper and coriander brown jus

Coconut and Curried Chickpea

served with steamed basmati rice, steamed butternut,
slow roasted cocktail tomato

DESSERT

Coconut and apricot cake

Please accept our apologies if your preferred choice of
meal is not available





LIVINGSTONE –NAIROBI

WELCOME ABOARD

– Where Every Meal Takes You Further -

Start your journey with more than just a seat
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HOT LIGHT MEAL

Assorted bread rolls

MAIN COURSE

Pepper Grilled Beef Fillet

served with sautéed butternut baby potatoes,
creamed spinach and creamy mushrooms sauce

Fish Curry


served with herbed basmati rice,
sautéed red peppers and steamed chunky carrots

Spinach Ravioli

served with roasted brinjal three cheese crumble,
sundried tomato cream sauce

DESSERT

Passion fruit and coconut cake



Please accept our apologies if your preferred choice of
meal is not available



NAIROBI-CAPE TOWN

WELCOME ABOARD

- Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

LUNCH/DINNER

Assorted warm bread rolls

APPETIZER

Beetroot labneh, carrot slices with cream cheese,
Asparagus spears, black olives and micro herbs

MAIN COURSE

Wet Fry Beef

served with Kenyan irio, roasted red pepper,
sautéed sugar snap and turned carrots

Grilled Chicken Thigh with Thyme Sauce

served with roasted turned potatoes, sautéed spinach,
roasted red onion and cherry tomatoes

Herbed Gnochì

served with sautéed spinach, cheese sauce,
seared red pepper

DESSERT

Raspberry chocolate cake



Please accept our apologies if your preferred choice of
meal is not available

DÉJEUNER/DÎNER

Assortiment de petits pains chauds

ENTRÉE

Labneh à la betterave, tranches de carottes au fromage frais
Pointes d'asperges, olives noires et micro-herbes

PLAT PRINCIPAL

Bœuf sauté

servi avec irio kenyan, poivrons rouges rôtis
pois gourmands sautés et carottes tournées

Cuisses de poulet grillées avec sauce au thym

servies avec pommes de terre rôties, épinards sautés
oignons rouges rôtis et tomates cerises

Gnocchi aux herbes

servis avec épinards sautés, sauce au fromage
poivrons rouges grillés

DESSERT

Gâteau au chocolat et aux framboises



NAIROBI - CAPE TOWN

WELCOME ABOARD

- Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT BREAKFAST

Seasonal fresh fruit bowl

Assorted fruit yoghurt

Assorted Pastry and Bread Selection with Preserves

MAIN COURSE

Mushroom Omelette

served with herbed maxim potatoes, sautéed spinach,
sautéed mushroom and grilled tomatoes

Beef Sausages with Onion

served with lyonnaise potatoes, vegetable ratatouille,
seared courgette and cherry tomatoes

Herbed sweet potatoes

served with herbed tomato ragout, sautéed mushroom,
seared courgette cubes



Please accept our apologies if your preferred choice of
meal is not available

PETIT-DÉJEUNER CHAUD

Bol de fruits frais de saison
Assortiment de yaourts aux fruits
Assortiment de viennoiseries et de pains avec confitures

PLAT PRINCIPAL

Omelette aux champignons

servies avec de pommes de terre Maxim aux herbes,
d'épinards sautés, de champignons sautés et de tomates grillées

Saucisses de bœuf aux oignons

servies avec pommes de terre lyonnaises, ratatouille de légumes,
courgettes poêlées et tomates cerises

Patates douces aux herbes

servies avec ragoût de tomates aux herbes, champignons sautés
cubes de courgettes poêlées



CAPE TOWN –NAIROBI

WELCOME ABOARD

– Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

LUNCH/DINNER

Assorted bread rolls

STARTER

Julienne of crispy mixed vegetable salad served with
tartar dressing

MAIN COURSE

Grilled Beef Fillet Wholegrain Crusted Mustard

served with herbed basmati rice, sautéed butternut,
baby marrow and brown sauce

Chinese Spiced Chicken Thighs

served with grilled baby potato,
butternut and cinnamon puree,
sautéed green pepper and coriander brown jus

Coconut and Curried Chickpea

served with steamed basmati rice ,steamed butternut
slow roasted cocktail tomato

DESSERT

Coconut and apricot cake



Please accept our apologies if your preferred choice of
meal is not available



NAIROBI - VICTORIA FALLS

WELCOME ABOARD

- Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT BREAKFAST

Seasonal fresh fruit bowl

Assorted fruit yoghurt

Assorted Pastry and Bread Selection with Preserves

MAIN COURSE

Mushroom Omelette

served with herbed maxim potatoes, sautéed spinach,
sautéed mushroom and grilled tomatoes

Beef Sausages with Onion

served with lyonnaise potatoes, vegetable ratatouille,
seared courgette and cherry tomatoes

Herbed sweet potatoes

served with herbed tomato ragout, sautéed mushroom,
seared courgette cubes



Please accept our apologies if your preferred choice of
meal is not available

PETIT-DÉJEUNER CHAUD

Bol de fruits frais de saison
Assortiment de yaourts aux fruits
Assortiment de viennoiseries et de pains avec confitures

PLAT PRINCIPAL

Omelette aux champignons

servies avec de pommes de terre Maxim aux herbes,
d'épinards sautés, de champignons sautés et de tomates grillées

Saucisses de bœuf aux oignons

servies avec pommes de terre lyonnaises, ratatouille de légumes,
courgettes poêlées et tomates cerises

Patates douces aux herbes

servies avec ragoût de tomates aux herbes, champignons sautés
cubes de courgettes poêlées



VICTORIA FALLS- CAPE TOWN

WELCOME ABOARD

- Where Every Meal Takes You Further -

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT LIGHT MEAL

Assorted warm bread rolls

MAIN COURSE

Wet Fry Beef

served with Kenyan irio, roasted red pepper,
sautéed sugar snap and turned carrots

Grilled Chicken Thigh with Thyme Sauce

served with roasted turned potatoes, sautéed spinach,
roasted red onion and cherry tomatoes

Herbed Gnochì

served with sautéed spinach, cheese sauce,
seared red pepper

DESSERT

Chocolate tartlet



Please accept our apologies if your preferred choice of
meal is not available

REPAS CHAUD LÉGER

Assortiment de petits pains chauds

PLAT PRINCIPAL

Bœuf sauté

servi avec irio kenyan, poivrons rouges rôtis
pois gourmands sautés et carottes rôties

Cuisse de poulet grillée avec sauce au thym

servie avec pommes de terre rôties, épinards sautés
oignons rouges rôtis et tomates cerises

Gnocchi aux herbes

servis avec épinards sautés, sauce au fromage
poivrons rouges grillés

Dessert

Tartelette au chocolat



CAPE TOWN – VICTORIA FALLS

WELCOME ABOARD

– Where Every Meal Takes You Further –

Start your journey with more than just a seat
start it with flavor, freshness, and flair.

HOT LIGHT MEAL

Assorted bread rolls

MAIN COURSE

Grilled Beef Fillet Wholegrain Crusted Mustard

served with herbed basmati rice, sautéed butternut,
baby marrow and brown sauce

Chinese Spiced Chicken Thighs

served with grilled baby potato,
butternut and cinnamon puree,
sautéed green pepper and coriander brown jus

Coconut and Curried Chickpea

served with steamed basmati rice, steamed butternut,
slow roasted cocktail tomato

DESSERT

Coconut and apricot cake



Please accept our apologies if your preferred choice of
meal is not available

