



MENU
BUSINESS CLASS

WELCOME ON BOARD. ALLOW US TO MAKE YOUR JOURNEY A MEMORABLE ONE.

We'd like to make your flight more than just a relaxing and enjoyable journey. We'd like to make it an experience to remember. Which is why we bring you gourmet dishes created by South Africa's leading chefs, accompanied by our award-winning wine selection.

We take every care when preparing the meals onboard, so please allow 30 minutes if your choice includes a hot dish.

Occasionally, high demand for a certain menu item may mean your first choice is not available.

We sincerely apologise and hope that you'll enjoy our alternative offering just as much.

Should you prefer not to be woken for a specific service, let one of our flight attendants know, and we will ensure you remain undisturbed.

Bon appétit!

After take off

A selection of canapés will be served

APPETISER

A choice of appetisers to be enjoyed as a starter or light meal

Smoked Salmon Roulade

Filled with herbed cream cheese, garnished with pickled red onion

Soup of the day

Seasonal Salad

Offered with olive oil and balsamic dressing

MAIN COURSE

Gremolata Crusted Lamb Cutlet

Served with savoury rice, chickpea and spinach tomato salad, complemented by a herbed chutney sauce

Roasted Malay Chicken Thigh

accompanied by saffron and coriander roasted baby potatoes, a medley of grilled vegetables and a Cape Malay sauce

Lemon-Marinated Seared Seabass

served with creamy lemon and herb bulgur wheat, creamy spinach and a sundried tomato sauce

Penne Pasta

In a creamy butternut and tomato sauce, layered with a cheese sauce, topped with brinjal slices and a cheese crumble

DESSERT

Lemon Meringue Cake

with whipped cream

Artisan Ice cream

CHEESE PLATE

A selection of fine South African cheeses, crackers and preserves
Featuring Emmental, Camembert and matured cheddar cheese

BREAD BASKET

Filled with an assortment of warm, fresh breads served with butter

BREAKFAST SELECTION

Selected Fruit Juices

Cereal

Cornflakes
Crunchy Muesli

Yoghurt

with berry compote

Fresh Fruit Salad

Bacon Baked Egg

Served with sautéed baby spinach, tomato wedges, complemented by a creamy mushroom sauce

Continental Breakfast

Marinated roast beef slice and cheeses

BREAD BASKET

Filled with an assortment of warm, fresh breads and pastries, served with butter

Express Service

offered 45 minutes before landing

Beverage and croissant service

BEVERAGE LIST

Enjoy a selection of hot and cold beverages, anytime you wish

SOFT BEVERAGES

Coke
Coke Zero
Fanta Orange
Lemonade
Appletiser
Grapetiser
Ginger Ale
Tonic Water
Soda Water
Sparkling Mineral Water
Still Mineral Water
Fruit Juices

HOT BEVERAGES

TEA

Ceylon Tea
Chamomile Tea
Green Tea & Mint
Rooibos Tea
Earl Grey Tea

COFFEE

Classic Coffee
Decaffeinated Coffee
Creamy Cappuccino

HOT CHOCOLATE

SPIRITS

Johnnie Walker Black Label Whiskey
Bells Scotch Whiskey
Jameson Whiskey
Klipdrift Brandy
KWV 10-year Brandy
Blind Tiger Gin
Tanqueray Gin

COGNAC

Hennessey

LIQUEUR

Amarula cream

BEERS

Castle Light
Carling Black Label
Castle Lager
Brutal Fruit
Stella Artois

