

CELEBRATE 90 YEARS WITH US

South African Airways commenced its services in February 1934, linking South Africa to the world and as such boosting its economy.

Whether you're a seasoned traveller, a businessperson, or just wanting to see loved ones abroad, come celebrate 90 years of our journey.

We're proud of our past and excited for the future, aiming to be a source of pride and hope for South Africa and beyond.

To mark this special occasion, we're making your flight unforgettable. Enjoy delicious meals prepared by top chefs and paired with award-winning wines, showcasing the diverse flavours of our nine-decade history. Bear with us if a hot dish takes a bit longer, and occasionally, high demand for a specific menu item may lead to unavailability. In such instances, we sincerely apologize and hope you'll find our alternative offering equally delightful.

Your comfort is paramount to us. Should you prefer not to be disturbed for a specific service, kindly inform one of our attentive flight attendants.

Bon appétit and thank you for celebrating 90 years of shared journeys with South African Airways!

DINNER

A Selection of Canapés

APPETISER

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

Seared Beef Fillet Slices

Served with a spiced eggplant salad, topped with crumbled feta. Finished with a refreshing lime and cumin dressing

Soup of the Day

Seasonal Salad

Offered with an olive oil and balsamic dressing

MAIN COURSE

Braised Beef Cheek

Served with a smooth carrot and parsnip mash, accompanied by lightly steamed broccolini

Chicken Confit

Paired with buttery kipfler potatoes and tender green beans

Pan-seared barramundi fillet

Served on a bed of braised noodles, accompanied by a medley of stir-fried vegetables enhanced with a savoury black bean sauce

Spinach Ricotta Ravioli

Tossed with a rich and savoury caponata, featuring eggplant, tomatoes, onions, olives, and capers. Served with roasted zucchini and pumpkin, and finished with a classic Napoli sauce

DESSERT

Passionfruit Citrus Slice

Served with a dollop of rich and tangy crème fraîche

Artisan ice cream

CHEESE PLATE

A selection of fine cheeses, crackers and preserves
Featuring Danish Blue, Brie, and Gouda cheese

BREAD BASKET

Filled with an assortment of warm, fresh breads served with salted butter and sundried tomato butter

Full Breakfast

Breakfast will be served approximately two hours before landing

Selected Fruit Juices

Natural Yoghurt

Offered with fruit compote

Cereal

Muesli or Cornflakes

Main Course

Scrambled Egg Crêpe Parcel

Accompanied by crispy streaky bacon and savoury Lyonnaise potatoes. Served with a rich and creamy kale & mushroom sauce

Fresh Fruit Salad

A selection of seasonal fresh fruit

Continental Breakfast

A selection of cold meats and cheeses

Bread Basket

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

Express Service

For your convenience we also offer an Express Service, so affording you more time to work or relax while on board

Beverage And Croissant Service

This selection will be offered 45 minutes prior to landing

BEVERAGE LIST

Enjoy a selection of hot and cold beverages, anytime you wish.
Simply let us know your preference.

SOFT BEVERAGES

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

TEA

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

COFFEE

Classic Coffee
Decaffeinated Coffee
Creamy Cappuccino

HOT CHOCOLATE

BEERS

Castle Light
Carling Black Label
Castle Lager
Brutal Fruit
Stella Artois

SPIRITS

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

COGNAC

Hennessey

LIQUEUR

Amarula cream