

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!

LUNCH/DINNER

A Selection of the Chef's Choice Amuse-Bouche Assortment

APPETISER

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

Smoked Tuna

Glazed with a flavourful rooibos reduction, served with a fennel and apple slaw garnished with micro greens

Soup of the Day

Seasonal Salad

Offered with an olive oil and balsamic dressing

MAIN COURSE

Braised Oxtail

Served with creamy maize, accompanied by roasted vegetables, cabbage ragout with a balsamic beet salad.

Grilled Chicken Thigh

Served with saffron infused pulao with sultans, roasted butternut moons and seared green beans finished off with a Cape Malay sauce.

Gremolata Crusted Seabass

With baby marrow and lasagne roll ups, slow roasted tomatoes, wild mushrooms finished off with a savoury caper and dill sauce.

Lentil Moussaka

Accompanied by grilled artichoke wedges, grilled pepper triangles and sliced baby marrow topped with a tomato sauce.

DESSERT

Rooibos and Apple caramel

Served with crème fraîche garnished with a chocolate shard

Artisan ice cream

CHEESE PLATE

A selection of fine South African cheese, crackers and preserves
Featuring Fairview Blue Rock, Camembert, and Gouda Cheeses

BREAD BASKET

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

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
KWV 10-year Brandy
Blind Tiger Gin
Tanqueray Gin

COGNAC

Hennessey

LIQUEUR

Amarula cream