

# 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

## REFRESHMENTS

A light snack will be served

## 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