

CELEBRATE 90 YEARS WITH US

South African Airways has been around since 1934, linking South Africa to the world and 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. While we aim for perfection, bear with us if a hot dish takes a bit longer, 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, and we will ensure your tranquillity is maintained.

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

LUNCH/DINNER

APPETISER

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

Charred and Herbed Beef Slices

Served with a Mediterranean bulgur wheat salad. Topped with marinated curled peppers and drizzled with a zesty lemon and herb dressing

Seasonal Salad

Offered with an olive oil and balsamic dressing.

MAIN COURSE

Red Wine Braised Short Rib

Served atop a creamy cauliflower and potato mash, accompanied by sautéed broccoli florets and charred corn spears. Finished with a rich red wine jus

Soy Glazed Duck Breast

Juicy duck breast glazed with soy, served alongside a vibrant fruited quinoa salad, blackened broccoli, and grilled butternut batons. Finished with a luscious cherry and sherry demi-glace.

Coconut Fish and Prawn Curry

Served with steamed basmati rice, sautéed green beans, and grilled butternut batons. Garnished with coconut shavings

Linguine Basket with Tomato & Olive Sauce

Accompanied by flavourful ratatouille and sautéed baby spinach

DESSERT

Decadent Chocolate Cake

Served with a creamy vanilla sauce

CHEESE PLATE

A selection of fine South African cheese, crackers and preserve
Featuring Camembert, and Gouda Cheeses

BREAD BASKET

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