



SEXY FISH

SET MENU

2 courses 42\$ | 3 courses 50 \$ | 3 starters 42\$

STARTERS

Poached beetroot stuffed with feta cheese served on labneh (gf)(n)

Bruschetta three ways: tomato salsa, smoked eggplant caviar, guacamole (Vegan)

Fresh Kingfish sashimi cured with beetroot and passion, chimichurri, Thai soy sauce

Yellow fin tuna ceviche marinated with lime, chili & herb oil. Served with a sumac, pineapple, cucumber & onion salsa with a mixed-herb cream

Tandoori Octopus served with mint dip and pineapple chutney (gf)

Fresh crab fresh crab meat, baby leaf salad on a crispy toasted ciabatta and avocado chive cream

Beef carpaccio served with a chive emulsion, chimichurri, home-dried tomatoes & crispy parmesan chips (gf)

Zanzibari style chicken 'pâté' served on toast, pickled onions, confit garlic and chive oil

Lobster lollypop lobster rolled in crispy bacon & anchovies, served with pumpkin puree

Fresh Lobster tempura served with sweet chili lime dressing

Coconut Shrimps breaded in fresh coconut, fried and served with a chili- lime dressing, on a coconut salsa bed

Seafood trio crostini prawns, fish, octopus served on ciabatta crostini with home-made Zanzibari style spicy ricotta

Grilled prawns' simply grilled with lime and garlic, beetroot, mango, avocado and poached tomatoes (gf)

MAIN COURSE

Catch of the day served with seasonal vegetables, rice or french fries and coconut sauce (gf)

Grilled tuna Coconut crusted sesame tuna Served with grilled vegetables , chips or rice with wasabi soy sauce (gf)

Grilled octopus served with Chimichurri sauce, smoked eggplant yoghurt and garlic baked potato (gf)

Baked tandoori snapper served with Mbeya rice, mango jam, mint yoghurt and papadam (gf)

Fish Neptune topped with octopus, prawns, calamari and hollandaise sauce, served with Vegetable and garlic baby potatoes (gf)

Seafood risotto; king prawns, calamari & octopus finished with home-made Stone Town spices & lemongrass butter (gf)

Poached lobster tail in red curry butter & white wine, served with diced boiled potatoes & poached cherry tomatoes, topped with lime tapioca caviar (gf)

Prawn spaghetti in tomato sauce with white wine, extra virgin olive oil & fresh herbs

Zanzibar red lobster curry served with Mbeya rice, homemade chapati & kachumbari (local Swahili salsa) (n)

Mediterranean chicken stuffed with sundried tomatoes, capers, olives, feta & herbs, served with fried ugali, whey butter sauce & Swahili masala oil

Swahili yoghurt marinated chicken grilled with baby vegetables, mashed yucca with confit garlic & a spiced chicken jus(gf)

Chicken tikka masala served with basmati rice, butter roti and mango chutney (V)(n)

Brazilian beef steak grilled with baby vegetables and served with either chips or rice (gf)

Seasonal vegetable curry cooked in coconut curry sauce served with rice, roti, kachumbari and mango pickle (V)

Homemade ravioli filled with confit pumpkin, roasted cashew nut & homemade spicy ricotta. Served with whey butter sauce & masala oil (n) (V)

Premium Main

Z Seafood Platter – **\$15 Supplement**

Grilled lobster, king prawns, calamari, octopus & the catch of the day, served with a choice of coconut sauce or lemon garlic butter (gf)

Z Sushi Platter – **\$15 Supplement**

12 pieces, beautifully rolled. Just ask your waiter for today's offer (gf)

Rock Lobster **\$20 Supplement**

Fire grilled or Thermidor (cooked in a creamy white wine sauce topped with parmesan cheese) (gf)

Posh Surf N Tuff – **\$20 Supplement**

Grilled brazilian beef, organic chicken breast, Prawns and slipper lobster (gf)

(Choose your side - rice, chips, vegetables or a herby garlic baked potato)

(The above-mentioned prices are supplement charges applicable with the set menu)

(For Half board and Full board guest supplement charges applicable)

DESSERT

Zanzibar glory with fresh fruit, brownie chunks, chocolate sauce & vanilla ice cream (n)

Mama Mia Italian Ice cream scoops, 3 scoops of your choice, ask your waiter for flavors

Chocolate Coeur fondant with vanilla ice cream (Serving time 20 Minutes)

Chocolate Brownie with vanilla ice cream (n)

The pineapple caramelized pineapple served in orange jus topped with Almond whipping cream and passion sorbet (gf) (n)

Passion Panacotta topped with coconut mousse, tropical fruit salsa and passion sauce

Amarula coconut cheese cake topped with salted lime caramel and roasted coconut shaving

(N) nuts (GF) gluten free (V) vegetarian

We accept Visa, Amex & Mastercard 2% surcharge by Tanzanian banks apply

We kindly ask that you only pay after receiving a computerized printed bill. We don't issue manual bills.

Exchange Rates:- USD - TSH 2550 . USD – GBP 0.85 . USD – EURO 0.96