

INTERNATIONAL BREAKFAST50,000
(HOURS: 6:30-11:00)

Assorted breakfast baked goods and bread
White or whole-wheat toast, fruit preserves, honey and butter

Choice of cereals, corn flakes, coco pops, rice crispies, bran flakes or homemade granola with whole milk, low-fat milk, soy milk or natural yoghurt

Farmhouse cheese, cold cuts and pickles

Seasonal fruit plate

Freshly squeezed orange, pineapple, carrot, watermelon or tamarind juice, coffee, hot or cold chocolate, loose-leaf tea or fruit tisane

Includes

Two eggs to your liking, beef or chicken sausage or beef bacon, roasted potatoes, tomato or waffles, pancakes or French toast, served with maple syrup, honey and vanilla sauce

All prices are in TZS inclusive of taxes and service charge
Please talk to your server if you have any food allergies or dietary restrictions before ordering

H:HEALTHY N:CONTAINS NUTS V:VEGETARIAN 🌶️:Spicy

24-HOUR BREAKFAST SELECTIONS

SEASONAL FRUIT AND JUICES

Freshly squeezed juices: orange, pineapple, carrot watermelon, tamarind	9,000
Seasonal cut fruit platter	15,000
Bakery basket	20,000
Traditional breakfast baked goods and bread, croissants, Pain au chocolate Danish and Muffin White or whole-wheat toast, homemade seasonal fruits jam, honey and butter	

CEREAL.....12,000

Corn flakes, coco pops, bran flakes, rice crispies, homemade granola with whole milk, low-fat milk, soy milk or natural yoghurt

DAIRY

Whole milk, low-fat milk or soy milk	8,000
Natural or fruit yoghurt	8,000
International farmhouse cheese, fig jam, cracker	30,000

TWO EGGS COOKED TO YOUR LIKING25,000

Boiled, fried, poached or scrambled

Omelettes: turkey ham, cheese, tomato, zucchini, chillies, capsicum, parsley or scallions roasted potatoes, tomato, beef or chicken sausages and beef bacon

Eggs Benedict

SPECIALS

Traditional cold cuts and pickles	20,000
Plate of cured fresh tuna fish, lemon and onion	18,000

COFFEE.....9,000

Americano, ristretto, espresso, macchiato, cappuccino, café latte

All coffees can be prepared with decaffeinated beans

TEA..... 9,000

English breakfast, peppermint, chamomile, green tea

OTHER BEVERAGES..... 9,000

Hot or cold chocolate, with whole milk or low-fat milk

All prices are in TZS inclusive of taxes and service charge
Please talk to your server if you have any food allergies or dietary restrictions before ordering

H:HEALTHY N:CONTAINS NUTS V:VEGETARIAN 🌶️:Spicy

ALL DAY DINING FROM 11:00AM —11:00PM

APPETISERS & SALADS GOING GREEN

Selection of Cold Mezze (V)	25,000
Hummus, baba ganoush, labneh, fattoush	
Shrimp & Avocado Salad, Lime Dressing (H).....	36,000
Poached king prawns, avocado	
Iringa Farm Salad (V)	25,000
Roasted pumpkin, mango and paprika dressing	
Greek Salad (V)	25,000
Tomato, cucumber, onion, capsicum, olives & feta cheese	
Caesar Salad.....	32,000
Chicken breast, lettuce, garlic croutons, parmesan cheese	

HOT AND HEALTHY SOUPS

Sultan lentil Soup (V)	25,000
Lentils, croutons and lime wedges	
Urojo Mix (H).....	28,000
Beef skewers, bhajia, kachori, cassava crisps	
Chicken Clear Soup (H).....	26,000
Chicken, vegetables, herbs	
Lobster Bisque	30,000
Lobster on crust and cream	

BETWEEN BREAD

NO NEED FOR KNIFE OR FORK

Turkey & Avocado Croissant Multigrain (H)	34,000
Croissant, turkey ham, tomato and lettuce	
'PARK HYATT' Inside-Out Burger	38,000
Beef patty, lettuce, tomato, cheddar cheese, beef bacon, fried egg, fries	
Middle Eastern Falafel & Hummus Wrap (V).....	28,000
Crispy falafel, lettuce, tomato, pickle vegetables, feta cheese, fries	
Club Sandwich	34,000
Marinated chicken breast, lettuce, tomato, crispy beef bacon, mayonnaise, fried egg & fries	
Famous BLT Sandwich	30,000
Beef bacon, lettuce and tomato in toasted white bread slices	

ALL SANDWICHES, WRAPS & BURGERS ARE SERVED WITH FRIES OR MIXED SALAD

SHORT EATS

Tempura Fried Calamari, chilli and turmeric mayonnaise.....	32,000
Vegetable Crudités (V) (H)	27,000
Crunchy vegetable sticks and crispy leaves served with hummus	
Zanzibar Spicy chilli chicken.....	30,000
Chicken and pineapple in spicy tomato sauce	
Zanzibari Kachori (V).....	25,000
Zanzibar potato fritters	

All prices are in TZS inclusive of taxes and service charge
Please talk to your server if you have any food allergies or dietary restrictions before ordering

H:HEALTHY N:CONTAINS NUTS V:VEGETARIAN 🌶️:Spicy

THE MAIN EVENT FROM THE JOSPER OVEN

Roasted Whole Changu Fish	65,000
Fish Fillet, Catch-of-the-Day	65,000
Sauteed Jumbo Prawns	78,000
African Lobster Grilled or Thermidor	90,000
Zanzibar Calamari	65,000
Organic Chicken Breast	65,000
Black Peppered Beef Tenderloin	65,000

CHOOSE YOUR SIDE DISHES

Roasted rosemary potatoes
Mashed potatoes
Pommes fries
Steamed broccoli
French beans sautéed with garlic
Steamed saffron rice
Sautéed mixed vegetables
Green salad with avocado and tomato

CHOOSE YOUR SAUCES

Lemon Butter Sauce
Black Pepper Corn Sauce
Chimichurri Sauce
Coconut and Tomato Sauce

THE WHENEVER ONE-DISH FARE

Chicken or Lamb Biryani (N)	45,000
Spice market flavoured rice, mixed vegetables, yoghurt and papadum	
Linguini with Seafood Sauce	45,000
Shrimp, fish and calamari, with your choice of creamy seafood sauce	
Penne or Spaghetti	45,000
Arrabiata, Beef bolognese, or tomato	
Persian Kebabs (N)	65,000
Beef & Chicken, spicy mint and coconut sauce	
Chicken “Kuku Wa Kupaka” by Chef Yusuf	65,000
Fried chicken cooked with Zanzibar spiced curry sauce	
Chicken Butter Masala with Basmati Rice by Chef Senthil(N)	45,000
Tomato cashew curry with charcoal grilled chicken	

FOR THE LITTLE ONES

Cheese Sandwich (V)	32,000
Melted cheese, tomato on toasted sliced bread, served with fries	
Mini Beef Burger	32,000
Minced beef, lettuce, tomato, cheddar cheese, fries	
Fish & Chips	32,000
Breaded fresh red snapper served with tartar sauce and fries	
Tender Chicken Strips	32,000
Fried breaded chicken tenders served with fries	

DESSERTS

Cheese Cake, with white chocolate and caramelised banana	28,000
Cheese Platter, assorted jams, grapes & toasted bread	35,000
Fruit Plater	20,000
Zanzibar Kaimati	20,000

All prices are in TZS inclusive of taxes and service charge
Please talk to your server if you have any food allergies or dietary restrictions before ordering

H:HEALTHY N:CONTAINS NUTS V:VEGETARIAN 🌶️:Spicy

NIGHT DINNERS 11:00PM —06:00AM

Iringa Farm Salad (V)	25,000
Roasted pumpkin, mango and paprika dressing	
Greek Salad (V)	25,000
Tomato, cucumber, onion, capsicum, olives & feta cheese	
Caesar Salad (V)	32,000
Chicken breast, lettuce, garlic croutons, parmesan cheese	
Sultan Lentil Soup (V)	25,000
Lentils, croutons and lime wedges	
Urojo Mix (H)	28,000
Beef skewers, bhajia, kachori, cassava crisps	
Omelettes: Three Fresh Eggs Cooked to your preference with the Filling of your choice.....	25,000
Served with roasted potatoes, grilled tomatoes	

FILLINGS

Choose from onion, tomato, chilli, pepper, cheese or beef bacon

Chicken or Lamb Biryani (N)	45,000
Spice market flavoured rice, mixed vegetables, yoghurt and papadum	
Penne or Spaghetti	45,000
Arrabiata, Beef bolognese, or tomato	
Cheese Cake, with white chocolate and caramelised banana	30,000
Cheese Platter, assorted jams, grapes & toasted bread	35,000
Fruit Platter	20,000

All prices are in TZS inclusive of taxes and service charge
Please talk to your server if you have any food allergies or dietary restrictions before ordering

H:HEALTHY N:CONTAINS NUTS V:VEGETARIAN 🌶️:Spicy

STILL AND SPARKLING WATER

San Pellegrino 500ml/1000ml.....	18,000/22,000
Aqua Panna 500ml/100ml.....	13,000/18,000

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Fanta
Stoney Tangawizi, Krest Bitter Lemon

SEASONAL FRESH JUICES	9,000
-----------------------------	-------

Orange, Pineapple, Mango, Passion Fruit, Watermelon, Coconut Water, Carrot

ICED TEAS, LEMONADE	10,000
---------------------------	--------

Lemon, Rooibos, Citrus
Homemade Lemonade

MILKSHAKES, SMOOTHIES	8,000
-----------------------------	-------

Vanilla, Chocolate, Banana, Mango

COFFEE	9,000
--------------	-------

Americano, ristretto, espresso, macchiato, cappuccino, café latte
All coffees can be prepared with decaffeinated beans

TEA.....	9,000
----------	-------

English breakfast, peppermint, chamomile, green tea

BEER

BOTTLED BEER

LOCAL BEER	12,000
------------------	--------

Kilimanjaro
Safari

INTERNATIONAL BEER	14,000
--------------------------	--------

Heineken

CIDER.....	14,000
------------	--------

Savanna Dry

CHAMPAGNE

Moët & Chandon Imperial	440,000
Veuve Clicquot Yellow Label	510,000
Moët & Chandon Rose Imperial	520,000
Dom Pérignon	1,600,000
Krug Grand Cuvée	1,450,000

SPARKLING WINE

GLASS/BOTTLE

CHILE

Valdivieso Brut, Chardonnay & Riesling	25,000/115,000
--	----------------

FRANCE

Pol Remy Brut NV, Sauvignon Blanc & Ugni Blanc	25,000/115,000
--	----------------

USA

Chateau Ste. Michelle NV Rosé, Syrah & Merlot	210,000
---	---------

ROSE WINE

FRANCE

Marius Rosé, Grenache & Syrah	115,000
-------------------------------------	---------

SOUTH AFRICA

Ken Forrester Petit Rosé	25,000/115,000
Spier Dry Rosé, Stellenbosch, Pinotage	125,000

WHITE WINE

FRANCE

Marius Terret, Pays d'Oc, Vermentino	30,000/130,000
Domaine Trimbach, Alsace, Riesling	250,000
Domaine De Vaufugt, Vouvray, Loire, Chenin Blanc	160,000
Pascal Jolivet Sancerre, Sauvignon Blanc	300,000
Pascal Jolivet Pouilly Fume, Sauvignon Blanc	300,000
Joseph Drouhin Chassagne-Montrachet, Côte de Beaune, Chardonnay	680,000
Joseph Drouhin Meursault, Chardonnay	680,000

ITALY

Bolla Venezie, Pinot Grigio	25,000/115,000
Villa Antinori Bianco, Toscana IGT, Pinot Grigio & Trebbiano	170,000

SOUTH AFRICA

Boschendal Classics Le Bouquet, Chenin Blanc & Chardonnay	30,000/130,000
Neethlingsof Unwooded, Stellenbosch, Chardonnay	125,000
Spier, Stellenbosch, Sauvignon Blanc	25,000/115,000
KWV, Western Cape, Chardonnay	25,000/115,000
Hill & Dale, Stellenbosch, Sauvignon Blanc	110,000
Ken Forrester 'FMC' (Forrester Meinert) Western Cape, Chenin Blanc	620,000

AUSTRALIA

d'Arenberg, The Stump Jump Riesling & Marsanne	120,000
Peter Lehman, Eden Valley, Riesling	140,000
Cape Mentelle, Margaret River, Semillon & Sauvignon Blanc	210,000

NEW ZEALAND	GLASS/BOTTLE
Cloudy Bay, Marlborough, Sauvignon Blanc	295,000
Cloudy Bay, Marlborough, Chardonnay	315,000
USA	
Chateau Ste. Michelle Harvest Select, Riesling	165,000
CHILE	
Terrazas Reserva, Mendoza, Chardonnay	210,000
RED WINE	
FRANCE	
Vieux Monde, Pays d'Oc IGP, Syrah-Grenache	25,000/115,000
Beaujolais-Villages, Chateau Gaillard, Gamay	130,000
Domaine Joseph Drouhin, Laforêt, Bourgogne, Pinot Noir	230,000
Paul Jaboulet Aine Gigondas, Syrah & Mourvèdre	290,000
Château l'Eglise d'Amens, Siant-Émilion Gra Cru, Cabernet Franc & Merlot	290,000
Clos de l'Oratoire, Châteauneuf-du-Pape, Cabernet Franc & Merlot	490,000
ITALY	
Ruffino Chianti DOCG, Sangiovese	140,000
Corte Giara Valpolicella DOC, Sangiovese	145,000
Barolo Ca'Bianca, Nebbiolo	340,000
Tignanello, Toscana, Cabernet Sauvignon & Sangiovese	790,000
SPAIN	
Torres Atrium, Penedès DO, Merlot	160,000
Bodegas Pingón, Carramimbre Crianza, Cabernet Sauvignon	250,000
Torres Ibéricos, Rioja DOC, Tempranillo	165,000
Vega Sicilia, Ribera del Duero "UNICO", Tempranillo	195,000
Cune Crianza, Rioja, Temprallino	25,000/115,000
SOUTH AFRICA	
Ken Forrester Petit, Western Cap, Pinotage	25,000/115,000
Boschendal Classics Lanoy, Western Cape, Cabernet-Merlot	145,000
Landskroon, Paarl, Cabernet Sauvignon	30,000/130,000
Backsberg, Paarl, Pinotage	175,000
The Chocolate Block, Grenache, Shiraz & Cabernet Sauvignon	340,000
Ken Forrester 'The Gypsy', Western Cape, Grenache-Syrah	600,000
AUSTRALIA	
d'Arenberg Stump Jump, McLaren Valley, Shiraz	120,000
Cape Mentelle, Margaret River, Shiraz	340,000
NEW ZEALAND	
Cloudy Bay, Marlborough, Pinot Noir	380,000
USA	
Erath, Oregon, Pinot Noir	265,000
CHILE	
Baron Philippe De Rothschild Escudo Rojo, Cabernet Sauvignon	190,000
DESSERT WINE	
Oremus Tokaji, Furmint	145,000