

INTERNATIONAL BREAKFAST.....	50,000
(HOURS: 6:30AM-11:00AM)	
Assorted breakfast baked goods and bread	
White or whole-wheat toast, fruit preserves, honey and butter	
Choice of cereals, corn flakes, coco pops, rice krispies, bran flakes or	
Homemade granola with whole milk, low-fat milk, soy milk or natural yogurt	
Farmhouse cheese, cold cuts and pickles	
Seasonal fruit platter	
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 and tomato	
or	
Waffles, pancakes or French toast, served with maple syrup, honey and vanilla sauce	
24-HOUR BREAKFAST SELECTIONS	
SEASONAL FRUIT AND JUICES	
Freshly squeezed juices.....	9,000
Orange, pineapple, carrot, watermelon, tamarind	
Seasonal cut fruit platter	15,000
Bakery basket.....	20,000
Traditional breakfast baked goods and bread, croissants,	
Pain au chocolat	
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 krispies, homemade granola with whole milk,	
Low-fat milk, soy milk or natural yogurt	
DAIRY	
Whole milk, low-fat milk or soy milk	8,000
Natural or fruit yogurt.....	8,000
International farmhouse cheese, fig jam, cracker.....	30,000
TWO EGGS COOKED TO YOUR LIKING	25,000
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 DAY DINING FROM 11:00AM —11:00PM

APPETIZERS & 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 croûtons, parmesan cheese	

HOT AND HEALTHY SOUPS

Sultan lentil Soup (V)	25,000
Lentils, croûtons 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 Multi-grain (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, pickled 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, chili and turmeric mayonnaise.....	32,000
Vegetable Crudités (V) (H)	27,000
Crunchy vegetable sticks and crispy leaves served with hummus	
Chicken, beef and shrimp satay skewers served with peanut sauce	
Zanzibar Spicy chili chicken.....	30,000
Chicken and pineapple in spicy tomato sauce	
Zanzibari Kachori (V).....	25,000
Zanzibar potato fritters	

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
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.....	45,000
Spice market flavoured rice, mixed vegetables, yogurt and papadam	
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.....	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 served with 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 caramelized banana.....	28,000
Cheese Platter, assorted jams, grapes & toasted bread.....	35,000
Fruit Platter.....	20,000
Zanzibar Kaimati.....	20,000

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.....	32,000
Chicken breast, lettuce, garlic croûtons, parmesan cheese	
Sultan Lentil Soup (V).....	25,000
Lentils, croûtons and lime wedges	
Urojo Mix (H).....	28,000
Beef skewers, bhajia, kachori, cassava crisps	
Omelette’s: 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, chili, pepper, cheese or beef bacon	
Chicken Or Lamb Biryani.....	45,000
Spice market flavoured rice, mixed vegetables, yogurt and papadam	
Penne or Spaghetti.....	45,000
Arrabiata, beef bolognese or tomato.....	45,000
Cheese Cake with white chocolate and caramelized banana.....	30,000
Cheese Platter, assorted jams, grapes & toasted bread.....	35,000
Fruit Platter.....	20,000

STILL AND SPARKLING WATER

San Pellegrino 500ml/1000ml.....	18,000/22,000
Acqua Panna 500ml/1000ml.....	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.....	9,000
Lemon, rooibos, citrus	

LEMONADE.....	9,000
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MILKSHAKES, SMOOTHIES.....	10,000
Vanilla, chocolate, banana, mango.....	8,000

COFFEE & TEA.....	9,000
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Americano, ristretto, espresso, macchiato, cappuccino, café latte
All coffees can be prepared with decaffeinated beans

BEER

BOTTLED BEER

LOCAL BEER.....	12,000
Kilimanjaro	
Safari	

INTERNATIONAL BEER.....	14,000
Heineken	

CIDER.....	14,000
Savanna Dry	

CHAMPAGNE	BOTTLE
Moët & Chandon Imperial	450,000
Veuve Clicquot Yellow Label	500,000
Moët & Chandon Rose Imperial	520,000
Dom Pérignon	1,600,000
Krug Grand Cuvée	1,600,000
SPARKLING WINE	GLASS/BOTTLE
CHILE	
Valdivieso Brut, Chardonnay & Riesling	25,000/115,000
SOUTH AFRICA	
Stellenrust Chenin Blanc	25,000/115,000
USA	
Chateau Ste. Michelle NV Rosé, Syrah & Merlot	210,000
ITALY	
Freixnet Prosecco	170,000
WHITE WINE	GLASS/BOTTLE
FRANCE	
Marius Terret, Pays d'Oc, Vermentino	130,000
Domaine Trimbach, Alsace, Riesling	250,000
Domaine De Vau fugt, 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 Venezia, Pinot Grigio	25,000/115,000
Villa Antinori Bianco, Toscana IGT, Pinot Grigio & Trebbiano	170,000
Boschendal Classics Le Bouquet, Chenin Blanc & Chardonnay	30,000/130,000
Neethlingshof 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	
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	GLASS/BOTTLE
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
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
ROSE WINE	
FRANCE	
Marius Rosé, Grenache & Syrah	115,000
SOUTH AFRICA	
Ken Forrester Petit Rosé	25,000/115,000
Spier Dry Rosé, Stellenbosch, Charodnnay & Pinot Noir	125,000
DESSERT WINE	
Oremus Tokaji, Furmint	325,000