DINING ROOM
Zamani Residence

Dinner Menu
6:00PM – 10:30PM

A la Carte

Salads & Appetizers

Fresh Garden Salad
fresh greens, orange, apple slice & honey lime dressing

Selection of Cold Mezze
hummus, babaganoush, labneh, fattoush

Shrimps & Avocado Salad
poached kings prawns & avocados

Beef Carpaccio with Parmesan
beef, parmesan cheese, rocket leaves, lime & olive oil

Goat’s Cheese Salad Roasted Walnuts
beetroot, orange, walnuts, rocket leaves & orange coriander dressing

Insalata Caprese
fresh tomato, bocconcini cheese, basil, balsamic vinegar & olive oil

Soup

Fresh Tomato and Bell Pepper
freshly pureed tomato & bell pepper with garlic croutons

Zanzibari Rock Lobster Bisque
rock lobster, cream, garlic bread

Zanzibari Urojo Soup
beef skewers, falafel, potato dumpling, cassava chips

Chef Signatures Dishes

Malabar Shrimps Curry by Chef Senthil
king prawns cooked with south Indian spices and coconut milk

Chicken “Kuku Wa Kupaka” by Chef Yussuf
fried chicken cooked with Zanzibari spiced curry sauce

Slow Cooked Braised Lamb Shank
braised lamb cooked with chickpeas & raisins

Seafood Linguini
mixed seafood, cream sauce, fennel, bell peppers

Chicken Butter Masala with Basmati Rice
tomato cashew curry with charcoal grilled chicken

Madras Lamb Curry
lamb cooked with Indian spices and coconut milk

Vegetable Biryani
rice, mixed vegetables, yogurt and Indian spices

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.

Luxury is Personal
From Our Charcoal Grill

### Seafood
- Whole Fish Catch of the Day
- Fish Fillet Catch of the Day (200gm)
- Tuna Steak (200gm)
- Jumbo Prawns (4units)
- Zanzibari Octopus (180gm)
- Zanzibari Rock Cigale (2units)
- Zanzibari Calamari (180gm)
- Whole King Lobster (400 gm)
- Mix Seafood Platter

### Meat & Poultry
- Half Marinated Chicken
- Beef Tenderloin Rosemary Jus (250gm)

### Selection of Kebabs
- Chicken Kebab: tomato, bell pepper and onion
- Beef Kebab: tomato, bell pepper and onion
- Lamb Seekh Kebab: minced lamb, fresh coriander, bell pepper & chilli
- Indian Chicken tikka boneless chicken marinated with Indian spices & yoghurt
- Chargrilled Vegetable Kebab: bell pepper, onion, pineapple, brocolli & cauliflower
- Mix Kebab Platter: beef, chicken, lamb

### 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 sauce
- Lemon butter sauce
- Coconut tomato sauce
- 3 corns pepper sauce
- Bearnaise
- Chimichurri

### Desserts
- Cheese Cake: white chocolate, caramelized banana
- Chocolate Fudge Cake: red cherry salsa
- Cheese Platter: assorted jams, grapes & toasted bread
- Fruit Platter
- Home Made Gelato or Sorbet: please ask your server for seasonal flavors
- Zanzibari Kaimati
- Chilli Chocolate Ganache: lemongrass, cardamon caviar
- Spiced Yam & Creme Cheese: peppered macanous with coconut agar agar and spiced milk chocolate

### Additional Information
- Nutmeg is derived from several species of tree in the genus Myristica. It is known to have been a prized and costly spice in European medieval cuisine as a flavouring, medicinal, and preservative agent.
- Cumin is a flowering plant native from the East Mediterranean to India. Its Seeds are used in the cuisine of many different cultures in both whole and ground form.
- Saffron is a spice derived from the flower of Crocus sativus. Famous for being one of the most expensive substances in the world.

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