DINING ROOM
Zamani Residence

Lunch Menu
12:00PM – 3:00PM

A la Carte

Salads & Appetizers

Fresh Garden Salad 22,000
fresh greens, orange, apple slice & honey lime dressing

Selection of Cold mezze 25,000
hummus, babaganoush, labneh, fattoush

Shrimps & Avocado Salad, Lime Dressing 27,000
poached kings prawns, avocado

Warm Tuna Salad 27,000
sliced tuna, garlic chips & extra virgin olive oil & sea salt

Soup

Fresh Tomato and Bell Pepper 20,000
freshly pureed tomato & bell pepper

Zanzibari Urojo Soup 23,000
beef skewers, falafel, potato dumpling, cassava chips

Mains

Seafood Linguini 40,000
mixed seafood, cream sauce, fennel, bell pepper

Chicken Butter Masala with Basmati Rice 40,000
tomato cashew curry with charcoal grilled chicken

Samaki wa Kupaka 40,000
deep-fried fillet of red snapper, coconut tomato sauce, steamed mbeya rice or ugali

Mchuzi wa Choroko 30,000
lentil in coconut, steamed mbeya rice or ugali

Cloves are the aromatic flower buds of a tree in the family Myrtaceae, Syzygium aromaticum, lending flavour to meats, curries, and marinades, as well as fruits such as apples, pears and rhubarb.

Cinnamon is a spice obtained from the inner bark of several trees from the genus Cinnamomum that is used in both sweet and savoury foods.

Cinnamon

Black pepper is a flowering vine in the family Piperaceae, cultivated for its fruit, which is usually dried and used as a spice and seasoning.

Pepper

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 55,000
Fish Fillet Catch of the Day (200gm) 60,000
Tuna Steak (200gm) 60,000
Jumbo Prawns (4units) 65,000
Zanzibari Calamari (180gm) 65,000
Whole King Lobster (400gm) 75,000

Meat & Poultry

Half Marinated Chicken 60,000
Beef Tenderloin Rosemary Jus (250gm) 65,000

Selection of Kebabs

Chicken Kebab \textit{tomato, bell pepper and onion} 60,000
Indian Chicken \textit{tikka boneless chicken marinated with Indian spices & yoghurt} 65,000
Beef kebab \textit{tomato, bell pepper and onion} 50,000

Choose your side dishes

Roasted rosemary potatoes
Mashed potatoes
Pommes fries
Steamed broccoli

Choose your sauce

Lemon butter sauce
Coconut tomato sauce
3 corns pepper sauce

Desserts

Cheese Cake \textit{white chocolate, caramelized banana} 25,000
Chocolate Fudge Cake \textit{red cherry salsa} 20,000
Homemade Gelato or Sorbet \textit{please ask your server for seasonal flavors} 15,000
Zanzibari Kaimati 15,000
Tres Leches Cake 20,000
Seasonal Fruit Tart 20,000

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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