

ROOM SERVICE MENU

BREAKFAST SELECTION (to order please dial extension 800)
(Served from 06:00 AM - 11:00 Am)

EGG DISHES

Eggs, any style (frittata, scrambled, poached, fried) **33,000**
served with brown or white bread, butter and fruit preserve.

Three-egg omelet **33,000**
with your choice of filling: tomato, cheese, onion, peppers, mushroom, chili preferred sides: pork bacon, chicken or pork sausages, potato, mushroom or tomato.

Pancake stack **33,000**
with homemade chocolate sauce or Tanzanian honey.

Waffle **33,000**
with Nutella or Tanzanian honey, cream.

Swahili bakery basket **16,000**
Swahili basket: vitumbua and mandaazi (coconut rice and Swahili doughnut) kashata ufuta (sesame seed cookie) served with jam, Tanzanian honey.

Bakery basket **21,000**
Soft roll, hard roll, rye roll, Muffin, Danish pastry, butter croissant, pain au chocolate White or brown toast with butter and fruit preserve.

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ALL DAY DINING MENU
(Served from 11:00 AM - 11:00 PM)

SALADS AND APPETIZERS

Roasted beetroot and fennel salad (V) Crispy goat cheese, spiced honey vinaigrette.	29,500
Pan-fried prawns salad (S/GF) Black olives, sugar snap avocado and cherry tomatoes.	35,500
Grilled peri-peri octopus (S/GF) Spiced capsicum coulis, parsley couscous, charred lime, crushed cashew.	40,000
Sautéed tiger prawns (S/GF) Lemon, garlic, chili and capers.	44,500
Salt & pepper crispy baby calamari (S/GF) Homemade fries, sriracha mayonnaise.	31,500
Caesar salad (D) Anchovies dressing, pork bacon, crispy poach egg, Choice of chicken or prawns	35,500
Soup of the day (ask your order taker)	26,500

SANDWICHES

Premium beef or cheese burger Tomato, onion and dill pickles	50,000
Paneer kathi roll (V) Tomato, onion and dill pickles	32,000
Chicken kathi roll Tomato, onion and dill pickles	37,000
Chicken club sandwich With homemade fries, pork bacon	40,000

All Prices are in Tanzanian shillings included of all applicable taxes * Any addition not included
charged at 4000 TSH(S) Shellfish (F) Fish (A) alcohol (VE) Vegan option (G) Gluten (V)
Vegetarian (D) Dairy

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MAIN COURSE

Roast chicken (GF) Lemon, new potatoes and green harissa.	45,000
Pan fried snapper (V) Garlic, sea salt and herbs, fries, mixed green salad.	48,500
Pan fried king prawns Garlic, chili flakes, herb butter, fries, mixed green salad.	60,000
Braised lamb shank Chickpeas, tomatoes, new potatoes, dukkah gremolata.	67,000
Paneer makhani Cottage cheese cooked in a buttery, creamy tomato gravy, topped with coriander, Served with steamed rice.	34,500
Dal Bukhara 12 hours slow cooked black lentils, with butter, cream and tomatoes	29,000
Punjabi butter chicken Boneless tandoori chicken cooked in a buttery, creamy tomato gravy, topped with coriander served with steamed rice	45,000
Murgh dum biryani A traditional recipe from the kitchens of the nawabs of Hyderabad, dum cooked basmati rice and chicken with delicate spices, served with raita	43,000
Subz biryani a colorful combination of garden-fresh vegetables and aromatic basmati rice. cooked on dum served with raita	40,000
Kuku makange (GF) Spicy chicken served with julienne vegetables and rice	45,000
Samaki wa kupaka (S, GF) Fish served with coconut and tomato gravy, rice	48,000

SIDE DISHES

Mashed potato	10,000	Homemade French-fries	10,000
Steamed or sautéed vegetables	10,000	Grilled vegetables	10,000
Steamed rice	10,000	Ugali	10,000

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PIZZA

Margherita (V) Tomato and mozzarella cheese, basil.	32,000
Chicken and chili Roasted chicken with chili and tomato.	36,000
Seafood Pizza (S) Spicy tomato sauce, octopus, prawns, Calamari, sesame, anchovy aioli.	43,000
Salami Beef peppered salami, tomato, mozzarella, basil rocket.	37,500

PASTA

Penne Bolognese Ground beef in tomato sauce.	37,500
Penne, eggplant, tomato, capers, chili, basil (V)	35,000
Spaghetti, prawns, garlic, capsicum, parsley (S)	44,000

DESSERT

Banana cheesecake Cashew toffee sauce.	24,000
Warm dates tart Apple compote, butterscotch sauce, tender coconut ice cream.	23,000
Selection of fresh fruit (G) Variety of sliced seasonal fruit.	24,000

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