

FINE DINING MENU

Starters*

Paradise Salad	\$11
Salad with grilled calamari, watermelon chops, feta, and olives	
Aubergine Parmigiana	\$9
Baked Aubergine, parmesan cheese, served with bread sticks	
Le Tartare Tropical	\$11
Tuna Tartare served with avocado and wasabi mousseline	
Mediterrania Salad	\$9
Salad with grilled zucchinis, feta, olives, tomatoes, and avocados	
Soup of the Day	\$8
Chef's special daily soup, fresh and bursting with flavors	

Starters (Veg)*

Tomato Tango	\$9
Roasted tomato and feta cheese salad accompanied by velvety broccoli puree	
Beetroot Elixir Soup	\$9
A creamy and vibrant soup made with luscious beetroot	
Avo Mango	\$9
A harmonious blend of avocado and mango in a refreshing salad.	

Starters (Vegan)*

Earthy Elixir Salad	\$8
Beetroot and zucchini salad with a touch of freshness	
Eden Garden Salad	\$9
A harmonious combination of grilled eggplant, tomatoes, and asparagus salad	
Coconut Pumpkin Soup	\$8
Creamy pumpkin soup infused with the luscious flavors of coconut	
Harvest Chutney	\$9
Pumpkin and veg bhajia crispy fritters, complemented by tangy mango chutneys	

Pasta*

Gnocchi Gorgonzola	\$15
Tender potato gnocchi tossed in a creamy gorgonzola sauce	
Seafood Tagliatelle	\$16
Seafood served over homemade tagliatelle pasta, accompanied by a refreshing zucchini mint pesto	
Shrimp Linguini	\$15
Linguini pasta tossed in zucchini pesto with succulent shrimp	
Spaghetti Bolognese	\$15
Spaghetti tossed in rich tomato and meat sauce, and Parmesan shavings.	

*Availability of dishes may vary depending on ingredient seasonality. | *Please inform our staff of any allergies or dietary restrictions.
*Special requests may be accommodated upon inquiry with our staff. | *All prices displayed are inclusive of taxes and service charges.

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Main Course*

Stuffed White Snapper \$16

White snapper stuffed with vegetables, served with tomato rice, steamed vegetables, and caponata sauces

Oceanic Grill Platter \$20

Seafood Grill served with roasted potatoes, sautéed vegetables, broccoli mousse, and herb butter sauce

Lobster Extravaganza \$25

Grilled lobster served with potatoes, grilled vegetables, garlic carrot puree, and lobster gravy sauce

Vanilla Herb Chicken \$15

Herb-crusted chicken breast with herbed potatoes, grilled vegetables, vanilla cauliflower mousse, and brown sauce

Beef Fillet R | M | MR | MW | WD \$16

Grilled beef fillet served with mustard / brown pepper / black pepper / garlic sauce served with rice / french fries or other sides

Main Course (Veg)*

Bell Pepper Symphony \$13

Bell pepper stuffed with rice, mozzarella cheese, and a symphony of flavors, served with green pea puree

Paradise Ravioli \$14

Pumpkin-filled ravioli adorned with crusted cashew nuts and broccoli Parmesan cheese

Zesty Zucchini \$13

Zucchini stuffed with vegetable ratatouille, accompanied by a side of avocado salad

Zanzi Pina Fry \$13

Tropical stir-fry of pineapple and vegetables served over aromatic rice

Main Course (Vegan)*

Red Bean Bonanza \$12

Fluffy red bean dumplings served with roasted vegetables and crispy plantains

Rainbow Veggie Bowl \$13

A vegan bowl featuring a colorful mix of rice, French beans, carrot, red pepper, broccoli, beetroot, and soy garlic sesame dressing

Spiced Lentil Masala \$12

Lentil masala served with twisted chapati bread and fresh garden salad

Chickpea Curry Medley \$13

Curry of chickpeas, eggplant, and potatoes, served with fragrant rice and cucumber

Sides* \$5

French Fries	Grilled Vegetables
Basmati Rice	Mashed Potatoes
Fried Vegetable Rice	Chapati Bread

Desserts*

Fondant Heaven \$6

Rich chocolate fondant served with a scoop of creamy vanilla ice cream

Dreamy Brownie \$6

Chocolate brownie and a scoop of mango ice cream, ginger chocolate sauce

Rolla Caramella \$6

Banana rolls infused with orange zest and chocolate, served with a scoop of passion fruit ice cream and caramel sauces

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BEVERAGES MENU

Beers

Serengeti Lager	\$5
Serengeti Lite	\$5
Kilimanjaro	\$6
Safari Lager	\$5
Savannah	\$7
Heinekken	\$8
Corona	\$8
Castle Lite	\$5

Wines

Culemborg Chenin Blanc	\$7/\$28
White, South Africa	
Drostdy-Hof Grand Cru	\$7/\$28
White, South Africa	
Culemborg Pinotage	\$7/\$28
Red, South Africa	
Culemborg Blanc de Noir	\$7/\$28
Rosé, South Africa	

Glass/Bottle

Cocktails

Karibu Margarita | \$12

Classic Margarita infused with local Zanzibar spices, complemented by a hint of cinnamon syrup and garnished with ground clove

Dawa | \$12

Dawa, meaning "Medicine" in Swahili, is a refreshing concoction featuring honey, fresh lime, vodka, and a kick of ginger for a revitalizing experience

Mangrow Mule | \$13

A delightful twist on the classic Moscow Mule, blending the flavors of fresh ginger, lime juice, vodka, and a homemade cinnamon syrup for a spiced and citric delight

Pina Colada | \$13

A sweet and refreshing blend of coconut cream, pineapple juice, and rum that will transport you to sandy beaches and gentle ocean breezes

Aperol Spritz | \$12

a classic Italian cocktail crafted with Aperol, sparkling wine, and a splash of soda for a refreshing and vibrant experience

Classic Cocktails | \$12

A category of well-known and timeless cocktail recipes that have stood the test of time- e.g. Old Fashioned, Martini, Negroni, and many more

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BEVERAGES MENU

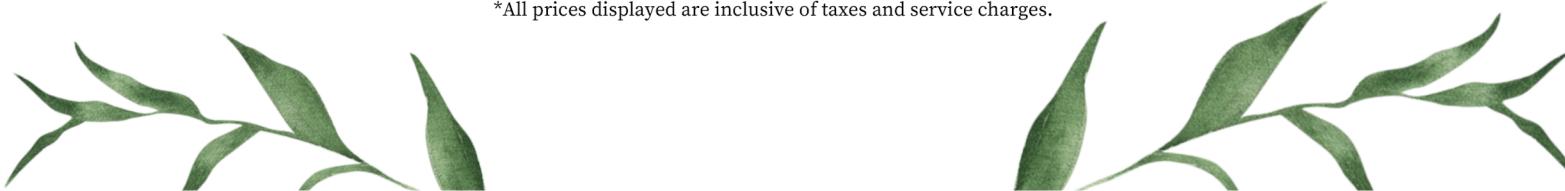
Coffee & Tea

Espresso	\$3
Double Espresso	\$4
Americano	\$3
Cafe Latte	\$4
Capuccino	\$4
Iced Coffee	\$4
Iced Tonic Espresso	\$4
Dawa Tea	\$3
Zanzibar Spice Tea	\$3
Green Tea	\$3
Peppermint Tea	\$3
Ginger Tea	\$3
Masala Tea	\$5
Soft Drinks	
Coca Cola	\$3
Diet Coke	\$3
Stoney Tangawizi	\$3
Sprite	\$3
Redbull	\$5
Fanta	\$3
Bitter Lemon	\$3

Juice Bar

Minty Pineapple	\$5
Coconut Water	\$4
Sweet Sunset Mango, Pineapple	\$5
Yellow Mellow Mango, Pineapple, Banana	\$5
Vitamin Bomb Carrot, Papaya, Passionfruit, Mango	\$5
Immune Booster Pineapple, Cucumber, Ginger, Lime	\$5
Ginger Shot	\$4
Water	
Acqua Panna	\$6
Small Water	\$2
Large Water	\$4
Tonic Water	\$3
Soda Water	\$3

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BREAKFAST MENU

Avocado Toast | \$8

Avocado Toast topped with tomatoes and arug. sourdough bread (add eggs any style)

Eggs Florentine | \$8

Two poached eggs and sautéed spinach on toasted bread with hollandaise sauce

Chicken Sandwich | \$10

Served with sautéed vegetable

Build Your Omellete | \$8

Cheddar, Mozarella, red / green pepper, spinach, tomatoes, mushrooms, onions, basil, zucchini served with a choice of toast bread or chapati

Granola Bowl | \$7

with fresh fruit and yoghurt

Sweet Pancakes | \$7

with Nutella or honey, and fresh fruit

Breakfast Combo | \$15

Eggs any style (Omellete, scrambled, fried, etc)

Fresh Fruits

Chapati or Toast Bread

Grilled Vegetables or Boiled Potatoes

Coffee or Tea

Sides | \$5

Home Fries

Eggs any Style

Fresh Fruits

Side Salad

Grilled Vegetables

Chapati

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