

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

Mediterranea 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

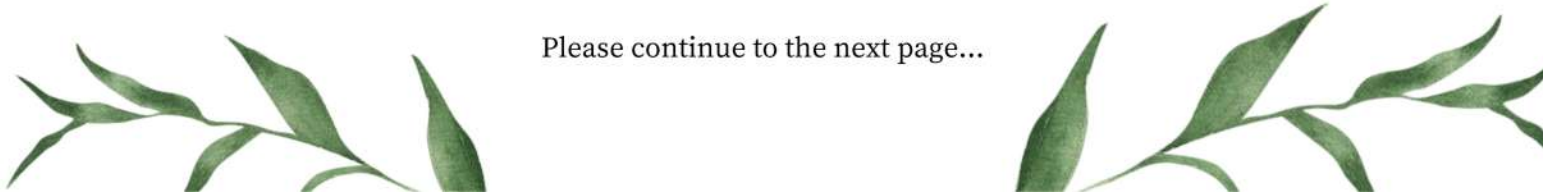
Spaghetti Bolognese \$15

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

Basmati Rice

Fried Vegetable Rice

Grilled Vegetables

Mashed Potatoes

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

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

Wines

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|-------------------------|----------|
| 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

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|------------------|-----|
| Coca Cola | \$3 |
| Diet Coke | \$3 |
| Stoney Tangawizi | \$3 |
| Sprite | \$3 |
| Redbull | \$5 |
| Fanta | \$3 |
| Bitter Lemon | \$3 |

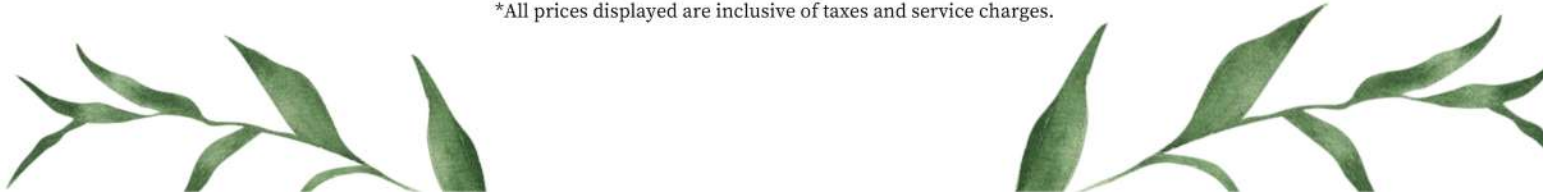
Juice Bar

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| Minty Pincapple | \$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

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|-------------|-----|
| 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 Omelette | \$8

Cheddar, Mozzarella, 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 (Omelette, 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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