



Our chef creates a daily changing 3-course-menu for lunch and for dinner. Here are some delicious impressions from our kitchen.

Anna's Lunch Menu

Crab Bisque Soup

Savory crab essence with a touch of cream

Green Banana with Tomango Salsa

With a twist of fresh chili

Sweet & Sour Calamari

Fresh calamari sautéed in homemade sweet & sour sauce



Salade Nicoise

With grilled tuna fillet and balsamic-mustard vinaigrette

Zanzibar Khaema Curry

Spicy beef curry with Zanzibar spices served with rice and Shamba Salad

Coconut Prawns

Jumbo prawns coated on coconut served with sweet potato and okra



Fresh Tropical Fruit Salad

With a twist of mint

Passion Tart

Served with a strawberry coulis

Zanzibars

Chocolate Coconut Pralinés



Anna's Dinner Menu

Kilimanjaro Salad

A hearty salad made of green banana, fried beef fillet, red onion, tomato and fresh chili

Classic Prawn Cocktail

Steamed king prawns with crunchy lettuce, lime and cocktail sauce

Sushi & Sashimi Variation

With fresh tuna fillet



Grilled Lobster with Garlic Lime Butter

Served with potato wedges and seasonal vegetables

Maasai Pepper Steak

Served with homemade BBQ sauce, pumpkin mash and Kachumbari salad

Sesame Coated Tuna Fillet

Served with lime, Zanzibari Pilau rice and seasonal vegetables



Sweet Banana Flambée

Served with vanilla ice cream

Zanzibar Sweet Balls

Served with cardamom syrup

Crème Caramel

Served with caramelized pineapple