

### APPETIZERS



POTATO AND CHEESE CROQUETTES served with bell pepper emulsion	\$ 9
TRIO OF BRUSCHETTA tomatoes   olive tapenade   mango & avocado	\$ 9
FRIED MOZZARELLA STICKS	\$ 10
served with marinara dip	
HONEY GLAZED CHICKEN soy   toasted sesame	\$ 11
FRIED CALAMARI served with tartar sauce	\$ 13
SEAFOOD ARANCINI served with smoked coulis	\$ 13
CRISPY FRIED PRAWNS served with sweet chili sauce	\$ 15

### SALADS



MIXED GARDEN GREENS	\$9
mixed greens   avocado   oregano vinaigrette	
GREEK SALAD	\$ 11
tomatoes   onions   cucumbers   olives   feta cheese	
SHRIMP, MANGO & AVOCADO SALAD	\$ 12
REEF OCTOPUS SALAD	
potatoes   lime   herbs	\$ 13
TUNA CEVICHE tomatoes   onions   lime	\$ 13
SOUPS	
SOUP DE JOUR	\$8
ask your server for today's soup of the day.	
CREAM OF TOMATO SOUP	Φ. 0
basil	\$ 8
L COCONWE OR AR COVE	
COCONUT CRAB SOUP  chef's signature spices   dafu coconut	\$ 13
Who is signature opinion   data decental	
LOBSTER BISQUE	\$ 15





HOMEMADE PUMPKIN TORTELLINI TRIOLOGY cream cheese   tomato sauce   fresh mushrooms	\$ 1
SPAGHETTI BOLOGNESE	\$ 12
FUSILLI AI FUNGHI cream sauce   fresh mushrooms	\$ 14
FETTUCCINE FRUTTI DI MARE mixed seafood   red sauce	\$ 15
CURRY PRAWN RISOTTO	\$ 19
LOBSTER RISOTTO	\$ 19

## MAINS - VEGGIE

	VEGAN WRAP chapati   exotic vegetables  soy chunks   avocado  served with a side salad and chips	\$ 10
	VEGETABLE FRIED RICE vegetables	\$ 10
	MOZZARELLA FALAFEL BURGER served with chips	\$ 12
	COCONUT VEGETABLE CURRY served with chapati and rice  PIZZA	\$ 13
\	MARGHERITA tomato   mozzarella	\$ 10
\	VEGETARIAN colorful vegetables   mozzarella	\$ 12
1	FUNGHI fresh mushrooms   mozzarella	\$ 14

# MAINS BEEF & CHICKEN

CHICKEN FRIED RICE	\$ 13
soy sauce	
CHEESEBURGER served with chips	\$ 13
COCONUT CHICKEN CURRY served with chapati and rice	\$ 15
STIR FRY CHICKEN served with rice	\$ 16
STUFFED CHICKEN BREAST fresh mushrooms   cheese   served with sautéed vegetables	\$ 18
GARLIC BUTTER BEEF served with rice	\$ 20
SLOW COOKED BEEF STEW fresh mushrooms	\$ 20
GRILLED BEEF STEAK served with sautéed vegetables and chips	\$ 25
MEAT LOVERS BBQ (FOR 2) lamb kofta   chicken souvlaki   beef mishkaki   served with flat bread and a side salad	\$ 42

### MAINS - FISH & SEAFOOD



## MAINS - FISH & SEAFOOD

GRILLED TIGER PRAWNS	\$ 30
served with lemon butter sauce and chips	
GRILLED JUMBO PRAWNS	\$ 38
served with lemon butter sauce and chips	
GRILLED SALMON STEAK	\$ 39
served with steamed vegetables and rice	
SIZZLING SEAFOOD AMALGAMATE	\$ 49
tiger prawns   grilled fish   fried calamari   octopus   served with chips	
GRILLED ROCK LOBSTER	\$ 50
served with steamed vegetables and chips	
JEWELS OF THE SEA PLATTER (FOR 2)	\$ 120
rock lobster   slipper lobster   king prawns   grilled fish   calamari octopus	
served with steamed vegetables and chips	



STEAMED RICE		\$ 4
FRENCH FRIES		\$ 4
STEAMED VEGETABLES		\$ 6
	DESSERTS	

COCONUT ICE CREAM 3 Scoops	\$ 8
FRUIT SKEWERS seasonal fruits	\$ 8
FRIED SWEET PLANTAIN cinnamon powder   vanilla ice cream	\$ 9
WARM CHOCOLATE BROWNIE vanilla ice cream	\$ 12
PASSION FRUIT PANNA COTTA	\$ 12
CHOCOLATE FONDANT*  vanilla ice cream	\$ 13
MANGO CHEESECAKE philadelphia cheese	\$ 13

All prices are inclusive of 15% VAT and a 5% service charge. In-house guests, please sign to your room bill.

(\*) – requires 25 minutes for preparation.



### WINE SELECTION

WINES BY GLASS	(
Rozier Reef   Sauvignon Blanc   South Africa Wilderness Bay   Chenin Blanc   South Africa Wilderness Bay   Merlot   South Africa Wilderness Bay   Rose   South Africa Stellenrust   Sparkling   South Africa	\$ 8 \$ 8 \$ 8 \$ 8 \$ 10
WHITE WINES	
Rozier Reef   Sauvignon Blanc   South Africa Wilderness Bay   Chenin Blanc   South Africa Culemborg   Chenin Blanc   South Africa Arcadian   Pinot Grigio   Australia False Bay   Chardonnay   South Africa False Bay   Chenin Blanc   South Africa Frontera   Sauvignon Blanc   Chile	\$ 32 \$ 32 \$ 37 \$ 45 \$ 48 \$ 48
RED WINES Wilderness Bay   Merlot   South Africa Arcadian   Merlot   Australia False Bay   Syrah   South Africa Frontera   Cabernet Sauvignon   Chile	\$ 32 \$ 45 \$ 48 \$ 48
ROSÉ WINES	
Wilderness Bay   Rosé   South Africa Frontera   Rose   Chile Emotivo  Rose   Italy	\$ 32 \$ 48 \$ 49
SPARKLING WINES & CHAMPAGNES	
Stellenrust   Brut   South Africa Pol Remy   Brut   France	\$ 40 \$ 50



### BEERS & COCKTAILS

#### **BEERS & CIDERS**

Kilimanjaro	\$6
Safari	\$6
Castle Lite	\$6
Heineken	\$8
Corona Extra	\$8
Savannah Dry (Cider)	\$8

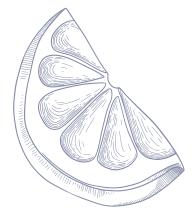
#### **CLASSIC COCKTAILS**

OLD FASHION	Jim Beam   Lime & sugar syrup   Angostura.	\$ 11
CAIPIRINHA	Cachaça   Lime juice   Brown sugar   Crushed ice.	\$ 11
MANGO DAIQUIRI	Bacardi   Triple Sec   Mango   Sweet & sour.	\$ 11
MARGARITA / FROZEN	Jose Cuervo   Cointreau   Triple sec   Lime.	\$ 11
MOJITO	Bacardi   Mint   Soda   Lime   Sugar.	\$ 11
MOSCOW MULE	Absolute   Ginger beer   Lime juice.	\$ 11
PIÑA COLADA	Bacardi   Malibu   Pineapple juice   Coconut cream.	\$ 11
CUBA LIBRE	Captain Morgan   Coke   Lime.	\$ 11
TEQUILA SUNRISE	Jose Cuervo   Orange juice   Grenadine syrup.	\$ 11
HUGO SPRITZ	Elder flower   Sparkling wine   Soda water.	\$ 12
ESPRESSO MARTINI	Absolut   Kahlua   Espresso.	\$ 13
LONG ISLAND ICED TEA	Smirnoff   Bacardi   Jose Cuervo   Triple sec   Cola.	\$ 14



### PREMIUM SPIRITS

APERITIFS		WHISKEY	
Cinzano Martini Bianco Martini Extra Dry Campari Pimm's	\$ 5 \$ 5 \$ 5 \$ 5 \$ 5	Jack Daniels   Famous Grouse JW Red   J&B JW Black   Chivas Jameson   Glenmorangie JW Gold	\$6 \$6 \$8 \$8
VODKA		BRANDY & COGNAC	
Smirnoff Red Absolut Grey Goose	\$ 5 \$ 5 \$ 8	Torres 10 Hennessey Vs	\$6 \$7
RUM		SHOOTERS	
Malibu Havana Club 3 Yo Captain Morgan Dark Bacardi Carta Blanca Carta D'oro	\$ 5 \$ 5 \$ 5 \$ 5 \$ 5	Sambuca   B52 Blue Kamikaze   ABC Tequila Jose Cuervo Silver   Gold Tequila Patron Silver Jagermeister Jagerbomb	\$6 \$6 \$8 \$6 \$9
GIN		DIGESTIFS	
Gordon's Bombay Sapphire Johari Spiced Gin Tanqueray Hendrick's	\$ 5 \$ 6 \$ 6 \$ 8	Amarula Grand Mariner Kahlua   Bailey's Disaronno	\$ 6 \$ 6 \$ 6 \$ 6





### NON-ALCOHOLIC DRINKS

#### **MOCKTAILS**

Island Bliss	Mango   Passion fruit syrup   Pineapple   7 UP.	\$ 7
Hibiscus Rosé Spritzer	Hibiscus   Rose water   Soda water   Honey.	\$ 7
Fisherman's Splash	Grapefruit juice   Cranberry   Rosemary syrup   Ginger beer.	\$ 7
SOFT DRINKS		
Still Water Small Still Water Large Pepsi   7UP   Mirinda Tonic Water   Soda Water Stoney Tangawizi (Ginger bee	r)	\$ 1 \$ 2 \$ 2 \$ 2 \$ 2
Sparkling Water Seasonal Fresh Fruit Juice		\$ 4 \$ 5

Mango | Passion fruit syrun | Pineannie | 7 LIP

**\$** 7

\$6

\$ 7

#### TEA/COFFEE

Milkshake

Red Bull

Selection Of Tea Espresso Single	\$ 2 \$ 4
Americano Lavazza	\$ 4
Homemade Iced Tea	\$ 4
Cappuccino / Café Latte	\$ 5
Espresso Double	\$ 5
lced Coffee	\$ 6



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**Payment Methods:** 









For alcohol and tobacco consumption.

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