

STARTERS

Starter of the day (please see black board)

Tsh. 9'500

Crispy garden salad of rucicola, lettuce, sweet bell peppers, avocado, tomato, cucumber, spring onions, roasted cashew nuts, coconut chips, croutons and fresh soft herbs with a Caesar dressing, prepared at your table (V)

Single salad Tsh. 10'800 Table salad Tsh. 19'500

Carpaccio of Impala Filet sprinkled with Pecorino shavings

Tsh. 15'500

Classic Salad Caprese with imported Buffalo Mozzarella and Plum Tomatoes (V)

Tsh. 13'500

Tapas Style White Prawns fried in Chili, Garlic, Parsely and Olive Oil

Tsh. 14'500

SOUPS

Soup of the day (please see black board)

Tsh. 6'500

Cappuccino of Lobster Tomato bisque topped with whipped cream

Tsh. 12'800

Traditional Gazpacho enhanced with a twist of chopped eggs and roasted coconut

Tsh. 8'500

SUSHI & SASHIMI

Feel at ease to enjoy our sushi & sashimi prepared to order from the freshest fish delivered daily from our own fisherman

Sushi Platter

Small Tsh. 20'000 – Big Tsh. 26'000

Vegetarian Sushi Platter

Tsh. 15'000

Sashimi Platter

Small Tsh.18'000 – Big Tsh. 24'000

Combination Platter of Sushi and Sashimi

Tsh. 35'000

MEAT MAIN COURSES

*(All our Meat and Game Products are specially flown in from South Africa)
Chef recommends all game to be ordered rare or medium-rare*

Springbok 'Potjie' Stew, braised in Port Wine served with Sweet Corn Risotto and Grilled Tomatoes
Tsh. 24'500

Barbequed Warthog Filet served on a Sweet Potato Rosti and a Mushroom Gravy
Tsh. 28'000

Grilled Ostrich Steak accompanied with Mashed Potato and a Wild Berry Jus
Tsh. 29'500

FISH AND SEAFOOD MAIN COURSES

Catch of the day (please see black board)
Tsh. 17'500

Seared Imported Norwegian Salmon with Parsley Potatoes and a Sauce Hollandaise
Tsh. 34'500

Mtoni Marine Platter of Seafood
Lobster, Slipper Lobster, Crab, Calamari, White Prawns and Fish Filet served with a selection of sauces
and potato wedges
Tsh. 86'000 for minimum two persons

Whole Pemba Lobster prepared to your liking of either Grilled, Steamed or Thermidor,
accompanied with potato wedges
Tsh. 11'500 per 100g

Grilled combination of Zanzibar Slipper Lobster and Beef Filet, potato wedges and a fresh crisp garden
salad
Tsh. 35'500

All Meat, Game, Fish and Seafood Courses served with a selection of Fresh Market Vegetables

VEGETARIAN MAIN COURSES

Caramelized Red Onion Tartlet, gratinated with Goats Cheese and enriched with a poached egg and
Sauce Hollandaise
Tsh. 19'500

Wellington of Camembert enhanced with a Raspberry Coulis
Tsh. 25'500

Mboga Curry 'Nasi' topped with a fried Egg and Yoghurt on the side
Tsh. 16'000

DESSERT

Chocolate... Chocolate... Chocolate...
Trio of Chocolate Brandy Mousse, Chocolate Crème and Chili-Chocolate Ice Cream
Tsh. 16'500

Crème Brulee flavored with Tamarind Fruit enhanced with a Blonde Coffee Bean Ice Cream
Tsh. 12'500

Traditional Cheese Cake enriched with a Berry Coulis
Tsh. 14'500

Sorbet of the day spiked with a 5-spice syrup

Tsh. 7'500

Platter of imported South African Cheeses
Variety of Camembert, Brie, Gorgonzola, White Edam and Cheddar

Tsh. 22'500