



ZURI

ZANZIBAR  
HOTEL & RESORT

DINING BY DESIGN







## DINING BY DESIGN

### ZURI'S SIGNATURE DINING CONCEPT

INDULGE IN ZURI'S SIGNATURE DINING CONCEPT, A CELEBRATION OF FLAVOR, CREATIVITY, AND UNFORGETTABLE MOMENTS.

FROM A BAREFOOT BREAKFAST BY THE SEA, TO A BONFIRE DINNER UNDER THE STARS, OR A COOKING CLASS IN THE LUSH SPICE GARDEN, EVERY EXPERIENCE IS YOURS TO DESIGN. COLLABORATE WITH ONE OF ZURI'S EXCEPTIONAL CHEFS TO CRAFT A PERSONALIZED MENU, THEN ENJOY IT IN THE SETTING OF YOUR CHOICE. UNFORGETTABLE. AUTHENTIC. UNIQUELY ZURI.

PLEASE BOOK IN ADVANCE (UNLESS STATED OTHERWISE), AND INFORM US OF ANY DIETARY REQUIREMENTS.

## LOVE TASTES BETTER BY THE OCEAN

LET TIME DRIFT AWAY AS WE SET A PRIVATE TABLE ON THE SAND, JUST FOR TWO. WE INVITE YOU FOR A BAREFOOT BREAKFAST OR LUNCH WITH A VIEW. PERFECT ON A LAZY DAY, LET US SET A PRIVATE TABLE AT THE BEACH AND SERVE WONDERFUL BREAKFAST OR FRESH SEAFOOD LUNCH RIGHT IN FRONT OF YOU.





# BREEZY BLISS BREAKFAST

USD 90 PER COUPLE

## WELCOME DRINKS

FRESH YOUNG COCONUT

SPICED ICED COFFEE

HIBISCUS & GINGER COOLER

## BAKERY BASKET

SELECTION OF HOMEMADE PASTRIES

## FRUIT & WELLNESS

TROPICAL FRUIT PLATTER

PROTEIN BARS, NUTS, DATES, COCONUT OIL PROTEIN POWDER

CHIA & COCONUT PUDDING

## ZANZIBAR SIGNATURES

EGGS BENEDICT

SMOKED TUNA SCRAMBLE

SHAKSHUKA

AVOCADO TOAST

OMELET WITH FILLINGS

## SWEET ENDINGS

SWAHILI-SPICED BANANA PANCAKES

MILLET PORRIDGE WITH DATES, COCONUT CREAM & CARDAMOM

FRENCH TOAST BRIOCHE WITH PINEAPPLE COMPOTE & MASCARPONE

## COFFEE | TEA | JUICES

LOCAL ZANZIBARI COFFEE OR ESPRESSO

MASALA CHAI OR LEMONGRASS GREEN TEA

FRESH-PRESSED JUICES

# OCEANFRONT LUNCH

USD 60 PER PERSON

## WELCOME DRINK

FRESH GREEN COCONUT

## SELECTION OF BREADS & DIPS

## SHARING DRINK

PITCHER OF SANGRIA

## GRILLED SEAFOOD PLATTER

ROCK LOBSTER, HERBS, LIME

CIGALE DE MER, HERBS, PRESERVED LEMON

PRAWN SKEWER, GARLIC, LIME

LEMON GRASS SKEWERS CALAMARI

CATCH OF THE DAY

## SIDE-DISHES

CATALAN BEAN SALAD

VEGETABLE RICE

GARDEN GREEN SALAD

SELECTION OF SAUCES & SALSAS

## DESSERTS

SEASONAL FRUIT PLATTER

## FRIANDISE

SELECTION OF PETIT FOURS

Cancellation policy 24 hours prior to event. Minimum 2 persons, maximum 10.

Minimum 8 hours advance booking required.



## SAVOR THE MOMENT TOGETHER

INDULGE IN A ROMANTIC CULINARY JOURNEY FOR TWO WITH VIBRANT SPICES FROM THE MIDDLE EAST, FRESH MEDITERRANEAN FARE, OR EXOTIC ISLAND FLAVORS. PAIRED WITH A REFRESHING DRINK AND THE MAGIC OF ZANZIBAR, EVERY BITE BECOMES A SHARED MEMORY.





# OCEAN'S SYMPHONY PLATTER

USD 90 PER COUPLE

AN OCEAN-INSPIRED FEAST, SERVED WITH LOCAL FLAIR  
AND BAREFOOT ELEGANCE

## CHAR - GRILLED

INDIAN OCEAN LOBSTER  
GRILLED PRAWNS WITH PILI PILI OIL  
BUTTERFLIED AND BASTED WITH A HOUSE-MADE CHILI OIL  
AND GARLIC-LIME BUTTER

CRISPY CALAMARI RINGS  
LIGHTLY SPICED WITH ZANZIBAR MASALA,  
SERVED WITH COCONUT AIOLI

CATCH OF THE DAY  
GRILLED REEF FISH WITH ROASTED RED PEPPER  
AND CUMIN GLAZE

SMOKEY -TENDER OCTOPUS  
GARLIC, LIME, PAPRIKA

## SIDES & ACCOMPANIMENTS

TUNA TATAKI  
MANGO SALSA, TAMARIND PONZU  
GARLIC BUTTER  
COCONUT CURRY SAUCE  
MANGO CHUTNEY  
GRILLED LEMON & CHARRED CHILI  
CHIPS, FRIED RICE OR MASHED POTATOES,  
SEASONAL VEGETABLE, GREEK SALAD

# MIDDLE EASTERN EXPERIENCE

USD 100 PER PERSON

A ROMANTIC MIDDLE-EASTERN FEAST FOR TWO

SAVOR A VIBRANT MEZZE PLATTER INFUSED WITH RICH SPICES  
AND TIMELESS FLAVORS, PERFECTLY PAIRED WITH A REFRESHING  
DRINK. SET AGAINST ZANZIBAR'S DREAMY ISLAND BACKDROP,  
THIS INTIMATE CULINARY ESCAPE IS CRAFTED FOR LOVERS  
SEEKING MAGIC IN EVERY BITE

ASSORTED ARABIC BREADS, OLIVES, PICKLES

FATTOUSH SALAD WITH TRUFFLE OIL

HUMMUS WITH BLACK TAHINI

BABA GHANOUSH WITH POMEGRANATE MOLASSES

MUHAMMARA

STUFFED CABBAGE LEAVES WITH RICE, RAISINS AND NUTS

LAMB KOFTA WITH MINT YOGURT SAUCE

IRANIAN CALAMARI, SAFFRON AIOLI

OMANI TIGER PRAWNS, PARSLEY, WALNUT BUTTER

FRIED HALLOUMI WITH HONEY & PISTACHIOS

BAKLAVA WITH PISTACHIO & ROSEWATER SYRUP

KNAFEH WITH ORANGE BLOSSOM SYRUP

Cancellation policy 24 hours prior to event. Minimum 4 hours advance booking required.

OCEAN'S SYMPHONY PLATTER Minimum 2 persons, maximum 10.

MIDDLE EASTERN EXPERIENCE Minimum 4 persons, maximum 10.



## EMBRACE THE BEACH LIFE

AS THE SUN SETS OVER PRISTINE KENDWA BEACH, ENJOY DAILY SUNDOWNERS IN A REFINED BEACHFRONT SETTING. ON SELECT EVENINGS, DELIGHT IN LIVE MUSIC AND A CURATED BARBECUE EXPERIENCE WITH FRESH INDIAN OCEAN SEAFOOD PREPARED À LA MINUTE BEFORE YOUR EYES.



# BAHARI DINING EXPERIENCES

## VELVET SKY SUNDOWNER

USD 70 PER COUPLE

### SUNSET DRINK

CARAFE OF ZURI MOJITO OR SANGRIA

ASSORTED CRISPS

GRISSINI, LAVASH, CRACKERS

TRUFFLE HUMUS, PICKLED BEETROOT, MARINATED OLIVES,

CASHEWS PRAWN SKEWERS, SUMAC, GARLIC TOUM

BEEF SOUVLAKI

IRANIAN CALAMARI, SULTANAS, PARSLEY

CREAM CHEESE & PISTACHIO STUFFED DATES

TROPICAL FRUIT SKEWERS

## ZURI'S SUNDOWNER

USD 35 PER COUPLE

ASSORTED CRISPS

GRISSINI, LAVASH, CRACKERS

TZATZIKI

TRUFFLE HUMUS

PICKLED ONION & TOMATO

MARINATED OLIVES

MARINATED FETA CHEESE

ZUCCHINI FRITTERS

## BAHARI SIZZLE BBQ

USD 85 PER PERSON  
(INCLUDING ONE BEVERAGE)

EXPERIENCE THE ALLURE OF BAHARI BBQ, WHERE EVERY BITE EXCITES YOUR SENSES. INDULGE IN FRESH SEAFOOD, CHARRED MEATS, TENDER CHICKEN, AND VIBRANT VEGGIES, PAIRED WITH LIVE ENTERTAINMENT AND A COMPLMENTARY BEVERAGE.

### FROM THE SEA – CHILLED BEGINNINGS

A CURATED SELECTION OF LIGHTLY CURED AND MARINATED SEAFOOD, SIMPLY DRESSED TO HIGHLIGHT NATURAL FLAVORS  
FRESH COASTAL BITES TO AWAKEN THE PALATE

### FROM THE GRILL

CATCH OF THE DAY, EXPERTLY FLAME-GRILLED  
SHELLFISH INFUSED WITH COASTAL SPICES  
A FAMILY-STYLE SEAFOOD MEDLEY, SLOW-ROASTED  
AND GENEROUSLY SERVED

### SIDES & SALADS

SEASONAL VEGETABLES, FIRE-ROASTED AND GARDEN-FRESH  
ISLAND GRAINS AND HERBS WITH LIGHT, CITRUS-KISSED  
DRESSINGS

### TO FINISH

DELICATE TROPICAL-INSPIRED DESSERTS  
A BALANCE OF SOMETHING WARM AND SOMETHING COOL

Cancellation policy 24 hours prior to event. Minimum 2 persons, maximum 30. Minimum 8 hours advance booking required.

## SHARE A SPECIAL MOMENT TOGETHER

SAVOR AN UNFORGETTABLE EVENING SET IN AN ELEGANT AMBIANCE. A CELEBRATION OF LOVE, LIFE, AND TOGETHERNESS. FEEL THE SAND BENEATH YOUR FEET AS YOU ENJOY A ROMANTIC DINNER ON THE BEACH, COMPLETE WITH A PRIVATE BONFIRE AND DEDICATED BUTLER SERVICE. WITH A TAILOR-MADE MENU CRAFTED TO YOUR TASTES, THIS IS MORE THAN A MEAL. IT IS A MOMENT TO CHERISH FOREVER.





# HEARTS & HARMONY DINNER

USD 180 PER PERSON  
INCLUDING BONFIRE

## JUST TWO OF US

EXPERIENCE A ROMANTIC EVENING IN ZANZIBAR’S MAGICAL ATMOSPHERE. SINK YOUR TOES INTO THE WARM SANDS AS THE SUN SETS IN FIERY HUES. ENJOY A PRIVATE SUNDOWNER WITH HANDCRAFTED COCKTAILS, REFRESHING MOCKTAILS OR PROSECCO, PERFECTLY PAIRED WITH THE TROPICAL BREEZE AND OCEAN WAVES.

WELCOME DRINKS  
BREADS & DIPS

### AMUSE BOUCHE

TUNA (VEGETARIAN OPTION AVAILABLE)  
PANKO, AIOLI, TOMATO JAM

### STARTER

CHARRED OCTOPUS  
SALSA ROJO, BUTTER BEANS, PEMBA MANGO  
OR  
SMOKED WINTER SQUASH  
SPRING PEAS, SPINACH, RICOTTA

### SOUP

MANGO & JALAPENO GAZPACHO

### MAIN COURSE

MAFIA ISLAND CIGAL TRUFFLE CAULIFLOWER, POTATO  
FONDANT

CHAMPAGNE BEURRE BLANC  
OR  
BEETROOT RISOTTO

MARSCAPONE, PISTACHIO, WHITE TRUFFLE OIL  
OR  
LAMB CONFIT  
CARROT & BEETROOT PAVE, GLAZED BEETS, MORREL JUS

### DESSERT

CHOCOLATE DELICE (V)(N)  
DARK CHOCOLATE, WHITE CHOCOLATE SORBET

Cancellation policy 24 hours prior to event. Minimum 2 persons, maximum 10.  
Minimum 8 hours advance booking required.



## BECOME A SWAHILI MASTER CHEF

EMBARK ON A CULINARY JOURNEY WITH A SWAHILI COOKING CLASS, WHERE YOU WILL LEARN TO PREPARE TRADITIONAL DISHES. ENJOY STORIES, HANDS-ON PRACTICE, AND, OF COURSE, TASTING YOUR DELICIOUS SWAHILI CREATIONS. THIS IS YOUR OPPORTUNITY TO DISCOVER NEW SKILLS, UNCOVER HIDDEN TALENTS, AND CREATE UNFORGETTABLE MEMORIES WHILE ENJOYING THE RICH FLAVORS OF SWAHILI CUISINE.





# SWAHILI COOKING CLASS

USD 170 PER 2 PERSONS  
USD 85 ADDITIONAL PERSON

## PROGRAM

THE EXPERIENCE BEGINS WITH A GUIDED TOUR OF THE SPICE GARDEN, FOLLOWED BY A WARM WELCOME TO THE COOKING CLASS. GUESTS WILL LEARN ABOUT ZANZIBARI CULINARY INFLUENCES, DISCOVER LOCAL SPICES AND FRUITS, ENJOY A HANDS-ON COOKING LESSON, AND CONCLUDE WITH A LUNCH DEGUSTATION.

## COOKING TECHNIQUES

LEARN HOW TO GRATE FRESH COCONUT AND PREPARE TRADITIONAL COCONUT MILK FROM SCRATCH.  
DISCOVER HOW TO MAKE CHAPATI, A TYPICAL SWAHILI FLATBREAD, ALONG WITH SAMOSAS, A POPULAR ZANZIBARI SNACK, AND A FLAVORFUL COCONUT CHUTNEY. YOU WILL ALSO BE GUIDED THROUGH THE PREPARATION OF PILAU RICE WITH YOUR CHOICE OF CHICKEN OR FISH, SERVED ALONGSIDE A REFRESHING KACHUMBARI SALAD. FINALLY, MASTER THE ART OF COOKING OCTOPUS IN COCONUT SAUCE, A BELOVED COASTAL SPECIALITY.

## GOOD TO KNOW

COOKING STATIONS AND INGREDIENTS WILL BE PREPARED  
IN ADVANCE BY THE CHEF EACH STATION WILL BE EQUIPPED  
WITH COOKING UTENSILS, AN APRON, AND A RECIPE BOOKLET  
A BEVERAGE LIST WILL BE AVAILABLE, WITH WATER INCLUDED.

Cancellation policy 24 hours prior to event. Minimum 2 persons, maximum 12. Minimum 24 hours advance booking required.



## GET STIRRED, NOT JUST SERVED

SHAKE, STIR, AND SIP YOUR WAY THROUGH OUR SIZZLING ZANZIBAR COCKTAIL EXPERIENCE A FUN AND ROMANTIC MIXOLOGY CLASS SET IN A TROPICAL ISLAND VIBE.



# PASSION & POUR COCTAIL

USD 50 PER 2 PERSONS

LEARN TO CRAFT AND PRESENT EXOTIC COCKTAILS, INFUSED  
WITH LOCAL FLAVORS, PERFECT FOR COUPLES, FRIENDS,  
OR ANYONE READY TO MIX UP SOME MAGIC.

## PROGRAM AND SKILLS

BRIEF SPICE TOUR WITH INTRODUCTION TO THE INGREDIENTS  
BARTENDER SKILLS AND TECHNIQUES  
COCKTAIL TYPES  
IN THE MAKING - PICK YOUR COCKTAIL  
PRESENTATION SKILLS  
TASTE AND ENJOY

## GOOD TO KNOW

STATIONS AND INGREDIENTS WILL BE PREPARED IN  
ADVANCE, WITH SNACKS AND WATER INCLUDED. GUESTS  
WILL TAKE HOME A ZURI COCKTAIL SET AS A SPECIAL GIFT.

Cancellation policy 24 hours prior to event. Minimum 2 persons,  
maximum 20. Minimum 24 hours advance booking required.



## HERITAGE PAIRINGS

INDULGE IN A CAREFULLY CURATED TASTING OF DIVERSE INTERNATIONAL CHEESES, PERFECTLY PAIRED WITH TWO GLASSES OF WINE PER PERSON. CHOOSE FROM OUR SELECTED WINE LIST, FEATURING SPARKLING, WHITE, ROSÉ, OR RED VARIETIES TO ELEVATE YOUR CHEESE-TASTING EXPERIENCE.





# CHEESY WINE

USD 40 PER PERSON

## ARTISAN CHEESE SELECTION

IMPORTED PECORINO  
SHARP, CRUMBLY, WITH NUTTY UNDERTONES  
GOAT CHEESE  
CREAMY, TANGY, LIGHTLY SPICED  
IMPORTED FRENCH BRIE  
RIPE, SOFT AND BUTTERY  
SMOKED ZANZIBAR COW'S MILK CHEESE  
SUBTLY SMOKY, SEMI-HARD TEXTURE

## TROPICAL ACCOMPANIMENTS

MANGO-GINGER CHUTNEY  
SPICED PINEAPPLE MARMALADE  
ZANZIBAR DATE & BAOBAB PASTE

## TEXTURE & CRUNCH

CANDIED CASHEWS & ROASTED PILI PILI PEANUTS  
COCONUT & CASSAVA LAVASH  
MINI SESAME-SEED CRACKERS  
HOUSEMADE RAISIN & SORGHUM BREAD

## FRESH & DRIED FRUITS

CRUSHED PINK PEPPER & SEA SALT ON THE SIDE  
LOCAL HONEYCOMB OR INFUSED HONEY (CLOVE OR VANILLA)



Cancellation policy 24 hours prior to event. Minimum 2 persons,  
maximum 12. Minimum 24 hours advance booking required.

THE SECRET  
INGREDIENT IS  
ALWAYS LOVE.



BOOK YOUR EXPERIENCE NOW  
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