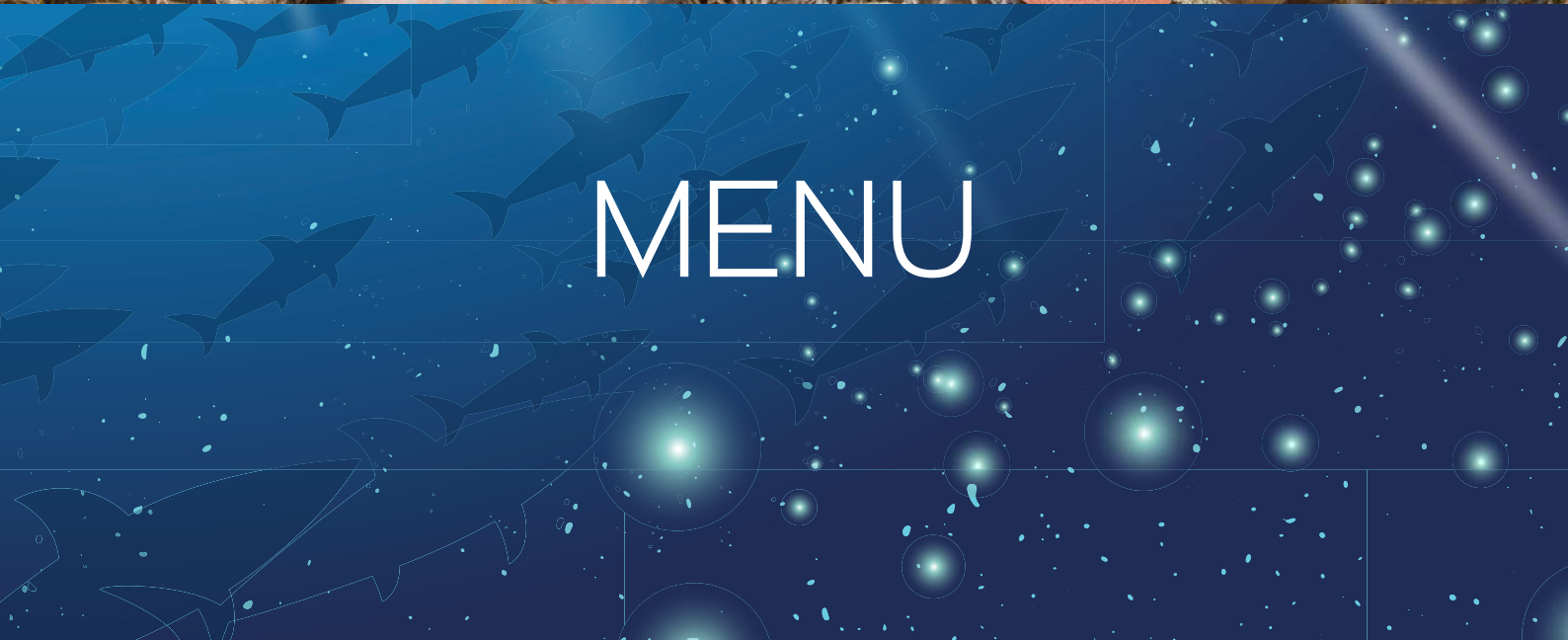




FISHERMAN'S GRILL



MENU

Wine Selection

WHITE WINES



BANTRY BAY CHENIN BLANC (South Africa)

An aromatic wine with hints of tropical and citrus fruit on the nose and tastes of pineapple and pears on the palate backed up with a firm acidity.

\$5

\$22

\$15

CULEMBORG CHENIN BLANC (South Africa)

Pale gold in colour. Delectable sun ripened yellow peach, pineapple, passion fruit and honey melon on the nose. Aromas follow through to the palate balanced by a lively acidity and gentle fruity finish.

\$5

\$24

\$16

ARCADIAN SAUVIGNON BLANC (Australia)

Elegantly made classic SB, showing less gooseberry notes and more of ripe kiwi fruit on the nose; medium bodied with similar characteristic on the palate. Medium length with a clean finish. Great for just drinking.

\$30

FALSE BAY CHARDONNAY (South Africa)

A beautifully crafted wine with lime and peach aromas balanced by crisp acidity and delicate hints of minerality.

\$35

FALSE BAY CHENIN BLANC (South Africa)

A rich Chenin Blanc with subtle hints of apple and green tropical fruits supported by lively acidity and great complexity.

\$35

FALSE BAY SAUVIGNON BLANC (South Africa)

An intense cool climate Sauvignon Blanc with racey green bell peppers and tropical fruits - sunshine in a bottle.

\$35

FRONTERA CHARDONNAY (Chile)

Fruity character, with apple and papaya aromas; refreshing, well balanced and with a slight touch of sweetness. Excellent pairing for shellfish, fish with creamy sauces, salads and white meat dishes.

\$35

FRONTERA SAUVIGNON BLANC (Chile)

Fruity character, with citric and peach aromas and a light flavour, fresh and well balanced. It is the perfect match for shellfish, fish with light sauces and salads.

\$35

SEA CHANGE SAUVIGNON BLANC (France)

\$40

Sea Change Sauvignon Blanc is dry on the palate with a light/medium, elegant body. Flavours of fresh grapefruit are prevalent, whilst the wine is balanced by a crisp acidity, ending with a long finish.

About this wine:

In response to the huge environmental challenges facing the World's oceans, 10 International has launched a new wine designed to help tackle this global issue through the generation and donation of funds to key charities and environmental projects. Sea Change supports multiple charities across the globe, with the aim of aiding organisations that raise awareness as well as those that take direct action in cleaning our seas. Find out more at www.seachangewine.com

RIFF PINOT GRIGIO (Italy)

\$50

This wine is dry, fine, and elegant with clean and pleasant flavours.



ROSÉ WINES



BANTRY BAY ROSÉ (South Africa)

Lovely aromas of strawberry accompanied by a juicy fruit palate with adequate acidity on the finish for a balanced structured summer wine.

\$5

\$22

\$15

CULEMBORG BLANC DE NOIR ROSE (South Africa)

This Blanc de Noirs Rose is fresh and broad, beautiful flavors of red fruit such as strawberry, raspberry and slightly of citrus and flowers.

\$7

\$24

\$16

FALSE BAY ROSÉ (South Africa)

Delicate and fruity Rosé with delicious summer fruits balanced with a hint of spice.

\$35

RED WINES

BANTRY BAY MERLOT (South Africa)

The palate has a warm and plummy feel, with soft mature tannins and a rounded, easy style.

\$5

\$22

\$15

CULEMBORG CABERNET SAUVIGNON (South Africa)

The wine has a smooth texture and rich, expressive fruit flavors with velvety tannins. Pleasant aftertaste noted vanilla accents. Wine will be perfect pair with cheeses average exposure, steaks and meat cooked on the grill.

\$5

\$24

\$16

ARCADIAN SHIRAZ (Australia)

Cool climate shiraz to be enjoyed with food or an easy drinker. Spices, dark berries and some earthy highlights. Cool climate shiraz to be enjoyed with food or an easy drinker. Spices, dark berries and some earthy highlights.

\$28

CUVÉE SABOURIN MERLOT, PAYS D'OC IGP (France)

This rich, juicy Merlot shows all the true characteristics of the variety, with lots of full plummy fruit and soft, rounded tannins.

\$35

FALSE BAY SYRAH (South Africa)

Full bodied yet elegant Shiraz with hints of bramble fruit aromas, cassis and plums with soft chewy tannins.

\$35

VIEUX MONDE SYRAH

With its glossy cherry red dress, this Vieux Monde Syrah-Grenache blend offers a pool of red berry flavours. The flavoursome palate displays a velvety texture and smooth finish. Ideal with grilled red meats, game or French cheese.

\$40

NEDERBERG BARONNE (South Africa)

Full and velvety with blackcurrant and prune flavours and a good tannin structure.

\$40

SPARKLING WINES & CHAMPAGNE

STELLENRUST CHENIN BLANC (South Africa)

A sparkling wine for every occasion.

\$7

\$30

DE BORTOLI DB FAMILY SELECTION SPARKLING (Australia)

Crisp, charming and very chic. A refreshing sparkling Chardonnay Pinot Noir with fresh fruit and citrus notes, creamy bubbles and a clean, crisp finish.

\$40

DURBANVILLE HILLS SPARKLING SAUVIGNON BLANC (South Africa)

The burst of tiny bubbles on the tongue awakens the palate, allowing it to fully appreciate the fresh fruit flavours of the wine. Invigorating and refreshing.

\$45

COL DE SALICI (Italy)

Straw-yellow in color with green and gold highlights, this wine has aromatic apple fragrances with hints of wisteria in bloom. It is zesty with green fruit on the palate and has well-balanced acidity leading into a pleasant finish.

\$70

MOËT CHANDON BRUT (France)

Moët Impérial is a balanced assemblage disclosing a succession of elegant and harmonious sensations, a fresh maturity, inspiring well-being and an emotion which is appreciated and shared.

\$170

MOËT CHANDON ROSÉ (France)

A fruity style, with berry, candied citrus and floral aromas and flavors.

\$190

Beers & Soft Drinks

BEERS & CIDERS

SAFARI	\$5	CASTLE LIGHT	\$5
KILIMANJARO	\$5	HEINEKEN	\$7
SERENGETI	\$5	SAVANNA DRY CIDER	\$7
NDOVU	\$5		



SOFT DRINKS

STILL WATER 500 ml	\$1	FRAPPÉS	\$3
STILL WATER 1.5 ltr	\$2	CAPPUCCINO / LATTE	\$3
TEA / FILTER COFFEE	\$1.50	MILKSHAKES	\$4
ESPRESSO	\$2	Chocolate Vanilla Strawberry.	
DOUBLE ESPRESSO	\$3.50	FRESH SEASONAL JUICES	\$4
PEPSI / DIET PEPSI / MIRINDA / 7UP	\$2	RED BULL	\$5
TONIC WATER / EVERVESS CLUB SODA / BITTER LEMON / H₂O	\$2	SPARKLING WATER SAFARI	\$3
ICED COFFEE	\$3	SPARKLING WATER ST PELLEGRINO	\$5



Spirits

WHISKEY

JACK DANIELS / FAMOUS GROUSE / JAMESON / JW RED / J&B	\$5
DIMPLES / CHIVAS REGAL / JW BLACK	\$7
GLENMORANGIE / JW GOLD / GLENLIVET	\$10
MACALLAN FINE OAK	\$12

VODKA

RUSSIAN STANDARD / ABSOLUT	\$4
GREY GOOSE VODKA	\$6

RUM

MALIBU	\$4
HAVANA CLUB / CAPTAIN MORGAN / BACARDI / CACHACA	\$5
RON ZACAPA	\$10

BRANDY & COGNAC

TORRES 10 BRANDY	\$5
HENNESSY V.S	\$6
REMY MARTIN V.S.O.P	\$10

GIN

GORDON'S / BOMBAY SAPPHIRE	\$4
GREENALLS	\$4
BEEFEATER	\$5
TANQUERAY / HENDRICKS	\$6

TEQUILA

JOSE CUERVO GOLD & SILVER	\$4
PATRON SILVER	\$6



SHOOTERS

B52 - Cointreau, Kahlua & Baileys.	\$5
LEMON DROP - Vodka, Sambuca, Lemon & Sugar.	\$5
SPRINGBOK - Peppermint liqueur & Amarula.	\$5
BOB MARLEY - Rum, Banana Liqueur, Peppermint liqueur, Granadine Syrup.	\$5
JÄGERBOMB - Jägermaster & Red Bull.	\$7

APERITIFS & DIGESTIVES

CINZANO / MARTINI	\$4
CAMPARI / AMARULA / PIMMS	\$5
GRAND MARNIER / KHALUA / ARCHERS / COINTREAU / BAILEYS / DISARONNO	
TIA MARIA / FRANGELICO / LIMONCELLO	



Cocktails and Mocktails

MOCKTAILS

ASK YOUR WAITER FOR CHOICES

\$4

COCKTAILS

TEQUILA SUNRISE

Tequila, fresh orange juice, dash of grenadine, slice of orange, ice.

\$6

GIN FIZZ

Gin, soda water, lime juice, sugar syrup.

\$6

WHISKEY SOUR

Whisky, lime juice, sugar syrup, orange slice.

\$6

DRY MARTINI

White vermouth, gin, green olives, lime slice.

\$6

BLOODY MARY

Vodka, tomato juice, lime juice, Worcestershire sauce, salt, black pepper, tabasco.

\$6

PINA COLADA

Rum, Malibu, pineapple juice, coconut cream, crushed ice.

\$7

MARGARITA

Tequila, Triple Sec, lime juice, ice.

\$7

MOJITO

White rum, mint leaves, soda water, fresh lime juice, sugar, ice.

\$7

DAIQUIRI

White rum, lime juice, sugar, (ask for your favourite flavour).

\$7

BLUE LAGOON

Vodka, Blue Curacao, lemonade, sliced of orange, ice.

\$7

CAIPIRINHA

Cachaca rum, lime, brown sugar, crushed ice.

\$7

APEROL SPRITZ

Aperol, sparkling wine, orange slice, topped with soda water, ice.

\$7

ZANZIBAR DAWA

Konyagi Gin, lime, honey, crushed ice.

\$7

MOSCOW MULE

Russian standard vodka, ginger beer, lime juice, ice.

\$7

MAI TAI

Dark rum, white rum, orange juice, grenadine syrup.

\$7

SEX ON THE BEACH

Vodka, orange juice, grenadine syrup.

\$7

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso.

\$7

LONG ISLAND ICED TEA

Vodka, gin, rum, tequila, triple sec, lime juice, cola.

\$10

Tobacco

SHISHA

CHOICE OF FLAVOURS

\$10



CIGARETTES

**MARLBORO GOLD, MARLBORO RED, CAMEL, CAMEL LIGHT
EMBASSY KING, EMBASSY LIGHT**

\$5



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Please do NOT pay in cash if you're an in-house guest.

All prices are inclusive of 18% VAT and 5% service charge

Appetizers

LOADED POTATO SKINS (V)

Potato halves loaded with cheddar cheese, bacon, sour cream and green onions.

\$7

TRIO OF BRUSCHETTA (V)

3 varieties of grilled garlic bread topped with tomatoes, black olives and mango avocado.

\$8

FRIED MOZZARELLA STICKS (V)

Deep fried mozzarella cheese sticks served with a tomato sauce dip & kachumbari salad.

\$9

LUMP CRAB CAKES WITH TARTAR SAUCE

Mangrove crab cake with potatoes & herbs, served with tartar sauce and a side salad.

\$12

CRISP FRIED PRAWNS

Deep fried crispy king prawns served with sweet chili sauce & kachumbari salad.

\$14

CHARCUTERIE PLATTER

A mixed variety of 3 cheeses and 3 cold cuts served with pitted olives, crudités & crackers (portion for 2).

\$18



Salads

GREEK SALAD (V)

\$8

Vegetable salad on a bed of lettuce topped with olives & Feta cheese.

TUNA CEVICHE

\$10

Fresh yellow fin diced tuna marinated with cillantro, onions & tomatoes mixed with lime & a blend of spices.

CHICKEN CAESAR SALAD (TO ADD SHRIMPS \$14)

\$10

Leafy salad with lettuce, croutons with Caesar sauce, anchovies, beef bacon, grilled chicken strips and topped with Parmesan cheese flakes.

REEF OCTOPUS SALAD

\$11

Warm octopus mixed with steamed potatoes, topped with lime and fresh herbs.

SHRIMP, MANGO & AVOCADO SALAD (V)

\$11

Fresh cubes of mangoes and avocados mixed with peeled shrimps.

PRAWN COCKTAIL

\$12

Poached prawns topped with cocktail sauce on a bed of lettuce and boiled egg wedge.



Soups

TOMATO CREAM SOUP (V)

Tomato soup with fresh basil pesto & cream.

\$7

LENTIL SOUP (V)

Vegetarian yellow lentil soup served with croutons.

\$8

MINESTRONE SOUP (V)

Thick Italian soup with colorful mix of vegetables and pasta.

\$9

COCONUT CRAB SOUP

Chef's signature crab soup blended with island spices, served in a Madafu coconut.

\$10

SEAFOOD BISQUE SOUP

A rich creamy seafood soup guaranteed to tickle your taste buds served in madafu coconut.

\$10

TOM YUM SOUP (V)

Thai hot sour lemongrass soup flavored with fragrant spices & herbs with peeled prawns and mushrooms.

\$12



Pastas and Risottos

PASTAS

TORTELLINI TRILOGY (V)

Homemade Tortellini with pumpkin, herbs, cream cheese & mushroom in a light basil tomato sauce.

\$10

BEEF LASAGNE

Baked layered pasta with minced beef and mozzarella cheese.

\$11

LINGUINI WITH CHICKEN AND BROCCOLI (V)

Chicken linguini mixed with broccoli & cream sauce.

\$12

SEAFOOD RIGATONI

Rigatoni in a rich tomato seafood sauce.

\$12

CHEF'S NOODLE PAN (V) 🌶️

Chef's special pan of veggie noodles served with chicken, beef or prawns.

\$16



RISOTTOS

MUSHROOM RISOTTO (V)

Arborio rice cooked with creamy cheese sauce and mushrooms.

\$13

CURRY PRAWNS RISOTTO

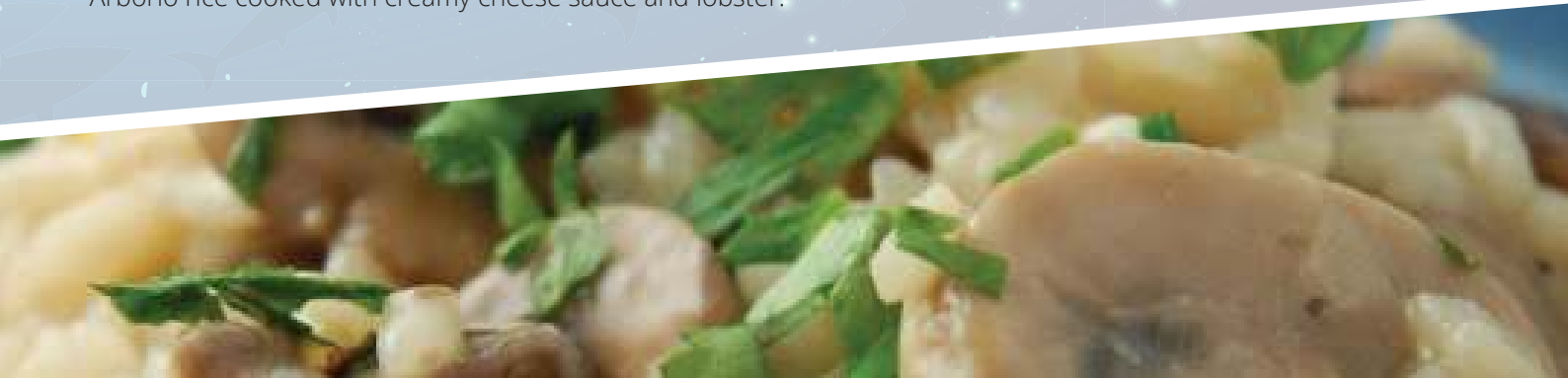
Arborio rice cooked with a creamy cheese curry sauce and prawns.

\$15

LOBSTER RISOTTO

Arborio rice cooked with creamy cheese sauce and lobster.

\$17



Our Traditional Swahili and Indian Corner

VEGGIE CURRY (V)

Succulent mixed vegetables in a coconut curry sauce served with rice & a side salad.

\$10

COCONUT FISH CURRY



Succulent fish fillet cooked in a coconut curry sauce served with rice & a side salad.

\$12

CHICKEN CURRY



Succulent chicken breast pieces cooked in a coconut curry sauce served with rice & a side salad.

\$12

BUTTER CHICKEN

Marinated pieces of tender chicken in a tomato cashew nut sauce served with rice & a side salad.

\$12

CHICKEN TIKKA

2 skewers of succulent cubes of chicken tikka and grilled vegetables served with a side salad and chips.

\$14

TRIO OF CURRY



Chef's special, trio of chicken, vegetable and prawn curry served with rice & a side salad.

\$18

WHOLE CHANGU FISH

Whole white snapper fish served with your choice of chips, rice & a Kachumbari salad.

\$18

ZANZIBAR MISHKAKI GRILL

Skewers of chicken, lamb, beef Boerewors & beef on a table charcoal grill with grilled vegetables.

\$25



Main Courses

VEGGIE PIZZA (V)

A colorful topping with a blend of fresh tomatoes, mozzarella, mixed vegetables, olives and mushrooms on a thin & crispy crust.

\$10

CHICKEN FINGERS BASKET

A mixed basket of breaded chicken fingers served with 3 different dips, chips and a kachumbari salad.

\$14

SIZZLING FAJITAS (V) 🌮

Beef, chicken or peeled king prawns on a sizzling plate with grilled vegetables, served with guacamole, sour cream, salsa & tortilla bread. (Goes perfectly with **False Bay Sauvignon Blanc at \$35**).

\$16

FRITTO MISTO

A mixed basket of fish fingers, fried calamari and fried tiger prawns served with garlic mayonnaise dip, chips and a kachumbari salad.

\$19

BEEF ZURICHOISE

Tender beef strips in a creamy mushrooms sauce served with rice.

\$19

CAJUN BLACKENED TUNA

Seared tuna steak with Cajun spice crumbs topped with a lemon saffron sauce.
(Goes perfectly with **Frontera Chardonnay at \$30**).

\$19

GRILLED SEA BASS

Grilled succulent fillet of sea bass served with your choice of rice or chips.

\$19

BAKED/GRILLED RED SNAPPER

Baked/ grilled red snapper fillet marinated with lemon and basil, pesto in tomato sauce, with potatoes & vegetables.

\$19

GRILLED BEEF FILLET MIGNON

Cooked to perfection with sautéed vegetables and your choice of pepper or mushroom sauce. (Goes perfectly with **Nederberg Baronne at \$40**).

\$22

WHOLE STEAMED CRAB

Fresh whole steamed crab with sautéed vegetables.

\$22

LAMB SHANK

Braised lamb shank with cracked bone cooked in a masala sauce served with mashed potatoes, chapati and rice. (Goes perfectly with **Vieux Monde Syrah Grenache at \$40**).

\$22

GRILLED KING PRAWNS

500 gram king prawns grilled with garlic butter served with rice or Chips.

\$25

GRILLED CIGALE LOBSTER

Freshly grilled slipper lobster served with lemon butter sauce, chips and seasonal vegetables. (Goes perfectly with **Riff Pinot Grigio \$50**).

\$25

GRILLED WHOLE LOBSTER

500 gram Indian Ocean fresh lobster cooked to your preference, grilled, steamed or stewed with rice. (Goes perfectly with **False Bay Chenin Blanc at \$35**).

\$39

FISHERMAN GRILLED SEAFOOD PLATTER

Grilled platter of a lobster, 4 king prawns, octopus, fish & calamari with your side choice. (Goes perfectly with **Riff Pinot Grigio at \$45**).

\$60

JEWELS OF THE SEA (PLATTER FOR 2)

Grilled platter of rock lobster, 6 king prawns, cigale lobster, fish, calamari & octopus with your side choice. (Goes perfectly with **Sea Change Sauvignon Blanc at \$40**).

\$90

JUMBO PRAWNS

1 kg of freshly grilled jumbo prawns with garlic butter served with your choice of rice or chips.

\$60

Desserts

COCONUT ICE CREAM

\$7

3 scoops of homemade coconut ice cream (**cookie crumble topping option \$8**).

PASSION FRUIT COCONUT PANNA COTTA

\$8

Smooth coconut milk Panna Cotta topped with fresh passion fruit.

BAKED CHEESE CAKE WITH STRAWBERRY

\$8

With vanilla whipped cream and red fruit coulis.

APPLE PIE

\$8

Topped with vanilla ice cream.

CHOCOLATE FONDANT**

\$10

Molten chocolate cake bursting with hot chocolate served with a scoop of vanilla ice cream.

CRÈME BRÛLÉE

\$10

Classic French dessert of custard topped with caramelized sugar.

BAKED ALASKA

\$12

A sponge cake filled with strawberry ice cream smothered with a generous layer of oven baked meringue.

FONDUE POT (PORTION FOR 2)

\$20

Hot pot of melted chocolate served with strawberries sliced banana with waffle sticks and cake cubes.



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In-house guests please sign to your room bill.

(v) – vegetarian or can be served vegetarian

🌶️ – can be prepared spicy

(**) – requires 25 minutes for preparation

