

DINNER MENU

Soup

Spicy Light puree of butternut squash With goat cheese quenelles and forest honey

Salads and cold platters

Assorted garden Leaves, Kachumbari, Cucumber & Mint, Beetroot and Apple Salad, Sausage & Rice Salad, Seafood and Fennel Slaw, Chicken Tikka Fillets, Oriental Chicken, Potato Salad, Vegetable Antipasti, Avocado Platter, Seaweed and Sesame Salad, Capresse Salad, Smoked roast Beef, Broccoli and Strawberry salad, baked Fish, Wheat & Mango, Artichokes and Tuna

Pickles, condiments and dressings

Mango Pickles, Pickled Eggplant, Pickled Garlic, Pickled Cauliflower, Pickled Mushrooms, 1000 island, Balsamic Vinaigrette, Italian Dressing, Cocktail, Soy and Sesame Dip, raita, chopped onions, feta, olives ,bread croutons , chillis ,peanuts, capers, gherkins, mango chutney

Active Snacks

Vegetable Samosas, Meat Samosas, Fish Cutlets, Sesame Bread, Lentil Bhajias

From the Hot Pots

Coconut Seafood, Braised Beef with Peas, Spicy Fried Octopus, steamed matembele, Kuku wa Kupaka, Lamb Biryani, Sesame Bread, Arabic Bread, Vegetable Masala, Sesame Bread, Njugu Mawe za Nazi Baked Whole Fish, Lyonnaise potatoes, Farfalle Pasta, Roast Mzuzu Banana, Seafood Paella, Seasonal Vegetables, Leg of Lamb in Capers Veloute, Aloo Ghobi, Nan, Beef Biriani

From The BBQ

Chicken Tandoori, Mini Beef Steaks, Lobster Tails, Lemon Marinated Calamari, King Prawns skewer

From the Carvery

Roast Striploin with Herb Sauce Slow roasted Nightingale Turkey with own trimmings Cranberry Sauce Beef Boerewors in Onion Sauce

Desserts

Fruit Salad, Visheti, Halwa and Tende, Ginger Pudding, Kaimati, White and Dark Chocolate Terrine, Christmas Delice, Kashata, Cream Caramel, Om- Ali, Traditional x-mas pudding with brandy butter and rum sauce Christmas Pudding , Chocolate Fountain with Fruit Skewers, Goose Berry Mousse with Cherry Glaze, Yule log, Minced Pies, Mocha Éclairs, Fruit Salad, Cream Caramel, Chocolate Pyramid, Brandy Snaps Filled with Fruity Whipped Cream, Raspberry Mousse, banana & chocolate tart

USD 35





LUNCH MONGOLIAN

Soup

Vietnamese beef broth With a hint of chillis

Salad

Tomato, Cucumber, Assorted lettuce, pasta salad, Avocado and Seafood salad, Greek salad, Waldorf salad, Manchurian chicken

The Cold Station

Smoked Sailfish, sesame and mango chicken, grilled vegetables, Avocado, Vegetable Wrap, Sushi Platter Vinigrette, Balsamic Vinegar, Mayonaise, Thai sweet chilli sauce, Tartar sauce, 1000 salad, mango pickle, soy and sesame dip, cashew nuts, pistachio, Croutons, peanuts, green olives, black olives, Capers

From The Active Station

Meat and Seafood: Chicken Flakes, Beef, Squid Rings, Fish Flakes

Pastas: Fusilli, Macaroni

Vegetables: Carrot, Green Beans, Tomatoes, Spring Onions, Zucchini, Sweet Peppers, Onions,

Herbs: Chopped Parsley, Coriander, Rosemary, Garlic, Ginger, Chillies, Mixed herbs

Condiments: Soy sauce, Sesame Oil, Olive Oil, Salt and Pepper, Vinegar, Parmesan Cheese, Tomato sauce, Vegetable stock

Carvery

Slow roasted Nightingale Turkey

From The Chaffing dishes

Lyonnaise Potatoes, Fried Rice, Mutter Paneer, Garlic Naan, Mchicha in coconut milk, sweet & sour vegetable ragout, Grilled Red Snapper in Capers Sauce, Chicken Tikka, Lamb Curry, Spaghetti Primavera

Desserts

American chocolate cake, chocolate pudding, vanilla cream slice, Fruit cake, banana cheese cake, Seasonal fruits, Christmas Pudding, Christmas Mince Pies





DINNER BBQ

Soup

Indian Ocean Seafood Soup enhanced with Lemon Balm
Or Light Cream of Mushrooms enhanced with Sage

The Cold Station

Avocado, Roast Chicken, Tikka Fish Fillets, Tomato,
Cucumber, Assorted lettuce, Sweetcorn and Bean Salad,
Coleslaw, Kachumbari, Pasta Salad, Ratatouille Salad, Thai
beef, Chicken 65, nicoise salad, Michigan & shrimps salad,
couscous salad, beetroot apple and celery

Pickles, condiments and dressings

Olive oil, Vinaigrette, Balsamic Vinegar, Mayonnaise, Tartar
sauce, 1000 salad, Cashew nuts, pistachio, Croutons,
peanuts, green olives, black olives, Capers, feta dices,
Cauliflower, Mango, Onions, Mushrooms, Eggplant pickles

The BBQ

Grilled Prawns, Mini Beef Sirloin Steaks, Calamari Steaks,
grilled Snapper fillets , Chicken Tandoori

The Carvery

Roast Leg of Lamb with Herb Sauce Slow roasted.
Nightingale Turkey with own Trimmings Cranberry Sauce.
Beef Boerewors with Onion Sauce.

BBQ Sauces

Garlic Butter, BBQ sauce and Chili Sauce

From The Chaffing dishes

Potato wedges, Vegetable Khadai, Naan, Assorted
vegetables, Penne in herbs béchamel, Lamb Biriani,
Tandoori Chicken

Desserts

Selection of seasonal fruits, chocolate cake, banana Tart,
Mint cake, Tiramisu, coconut cream Brule, Amarula Torte,
date pudding, apple pie ,Christmas pudding ,minced pies
Freshly brewed Coffee and Tea





ZANZIBAR SERENA
HOTEL

SATURDAY

26th Dec 2020

BOXING DAY CURRY LUNCH

STARTER

Barbequed Mini Fillets of Red Snapper Salad

Complimented with Chick Peas, Fennel and Orange Segments

OR

Vietnamese Chicken Roulade

Stir-fried Chicken with Spring Vegetables, gently wrapped with Rice Paper

SOUP

Mildly Spiced Pea and Sweet Corn Mulligatawny Soup

MAIN COURSE

Zanzibar Beef Curry

With a blend of Island Spices served with Chapati and Papadum

Or

Chicken Curry

Gently cooked with Madras Curry Powder, served with Naan and Mango Chutney

Or

Kerala Fish Masala

With Coconut Milk and selected Spices, Steamed Rice and Yoghurt Sauce

Or

Vegetable Malai Kofta

Served with Indian Bread

Desserts

Fruit Salad with a Scoop of Homemade Spiced Ice cream

Or

Chocolate Terrine Served with Passion Coulis

Freshly Brewed Tanzanian Arabica Coffee or Tea





ZANZIBAR SERENA
HOTEL

SATURDAY

26th Dec 2020

BOXING DAY DINNER

AFRICAN BUFFET

Soup

Veloute of free range chicken Enhanced with celery

Salads

Tomato Salad, Lettuce with Orange Segments, Carrot and Pineapple, Pumpkin Salad, Beetroot Salad, kachumbari , wheat and mango, avocado, chicken wraps, seafood and grapefruit salad, chick pea and grilled fish salad, scotch egg

Pickles, condiments and dressings

- Balsamic Dressing, Cocktail Sauce, Olive Oil and Lemon, Black Pepper Corn Vinaigrette

Condiments

Croutons, Sultanas, Mango Dices, Chopped Chili, Mango Pickles, Black Olives

From The Chaffing dishes

Kuku paka, Grilled whole Changu, Ndizi Matumbo, Beef Pilau, Chapati, Ugali, Garden Peas and Eggplant Masala, Mchicha wa Nazi, Sautee Potato wedges, Seafood Paella, Seasonal Vegetables

BBQ Stations

Chicken Mshikaki, Beef Mshikaki, Chicken Tikka, Shrimps Satay

Desserts

Fruit Strudel, Cream Caramel, Om Ali, Coconut Pana Cotta

Fresh Fruit Salad, Paw Paw Slices, Water Melon Slices, Mango Slices, Pineapple Slices

Freshly Brewed Coffee or Tea





NEW YEAR'S EVE GRAND BUFFET

Salad Station

Mixed garden leaves, Cucumber and Mango, Tomato Salad, Kachumbari, California, Seafood Salad, Beetroot and Sesame Salad, Waldorf salad, yellow lentil salad

Dressings

Red Wine and Black Pepper Vinaigrette, Balsamic, Olive oil, Tartare, Cocktail, Yoghurt and Coriander, Mustard Mayonnaise

Condiments

Coconut Chutney, Home Made Vegetable Pickles, Croutons, Sultanas, Mango Chutney, Chopped Chili, Chili Lemon Mango Dices, Black Olives, Green Olives, Gherkins

Cold Cuts

Roast pumpkin & Mediterranean vegetables platter, Smoked Sailfish and Marinated Shrimps Platter, scotch eggs , tuna crudo, sesame chicken and mango salad, Thai

Soup

Veloute of free range chicken enhanced with coconut milk

Or

Coconut Seafood Soup with Coriander

Swahili Station

Active Snack's Cooking

Vegetable Samosas, Meat Samosas, Sesame Bread, Fish Cutlets, Potato Dumplings, Kachori, Lentil Bhajias, Fried Cassava

From The Chaffing dishes

Chicken Biryani, Meat Lasagna, Fried Chili Octopus, Vegetable Curry, Okra Masala, Mildly Spiced Potato , Steamed matembele

Accompaniments

Mashed Sweet Potatoes, Tamarind Potatoes, Seasonal Vegetables, Naan, Papadum

Live Cooking Station

Chicken Flakes, Beef Flakes, Calamari Flakes, Shrimps

Condiments

Ginger, Soy, Onions, Garlic, Chillies, Coriander, Mushrooms, Carrot Julienne, Bamboo Shreds, Green Pepper, Lemon Grass, Sesame oil, Olive oil



ZANZIBAR SERENA
HOTEL

NEW YEAR'S EVE GRAND BUFFET

BBQ Station

Chicken Tandoori, Beef Medallions, Grilled Fillet of Kingfish,
Lamb Chops, Calamari Skewers, King Prawns

Carvery

Roast Loin of Beef

Sauces

Herbs Gravy

Desserts

X-mass Pudding, Fruit, Tiramisu, Yule Log, Brandy Snaps,
Coconut crème Caramel, Black forest, Cashew nut tart,
Strawberry delice, Coffee mousse, fruit slices, fruit salad,
Mince Pies



NEW YEAR'S BRUNCH

Soup

Spicy Fish Broth with Coriander

Salads

Assorted lettuces, waldorf, Tomato wedges, Coleslaw, Mesclum, Cucumber with Mango Dices ,Ratatouille, Grated carrots with sultanas

Cold Platters

- Baked fish, Avocado, Beef pastrami, Mediterranean vegetables

Dressings, Condiments and Pickles

Olive oil, Vinigrette , Balsamic Vinegar, mayonaise Tartar sauce, 1000 island, cashew nuts, pistachio, Croutons, peanuts, green olives, black olives, Capers, Cauliflower, gherkins, carrots, green chillies, Sultanas, mango pickle, fresh lemons, papadum, raita

Juices

Water Melon, Pineapple

Yoghurts

Variety of natural and flavoured yoghurts

Cereals

Muesli, All bran, Corn flakes, Coco pops served with milk

Bakeries

Croissants, Danish pastries, fruit muffins, Orange Cake, Chocolate Doughnuts, Vanilla scones, Oats bread, Assorted home- made jam and marmalade

From The Chaffing dishes

Chili Chicken Wings, Beef Goulash, Bacon, Sausages, Bhuna Gosht Coconut mbaazi, mahamari, Sautéed Mushrooms, Baked Beans, lentil bhanjias, Lyonnaise Potatoes , Buttered Rice, roast Mzuzu bananas, seasonal vegetables, seared fillets of cobia, Chapati

Active Egg Station

Fried Eggs, Pancakes, Waffles, Chocolate Syrup, Maple Syrup

Carvery

Roast Nightingale turkey With its own trimmings and cranberry sauce

Desserts

Queen of Sheba, Cream brulee, Amarula mousse, Marble cheese cake, Date & walnut pudding, Caramelized banana & coconut tart, American Chocolate Cake, Selection of tropical fruits and Fruit Salad, Cream Cheese Cake. Christmas pudding, Mango Bavaroise,

Tea or Coffee



ZANZIBAR SERENA
HOTEL

THURSDAY

31st Dec 2021

TERRACE DINNER MENU

Smoked Duck Carpaccio

With Parmesan Cheese Shavings and Olive Oil, Strawberry Confit Watercress and Creamed Balsamic

Butternut Squash and Beetroot Bisque

Enhanced with Tangerine , Natural Yoghurt Drizzle

Red Mullet Fillet Sous Vide

On Truffled Potato Puree ,crowned with Pickled Cucumber

Iringa Rack of Lamb

Lightly smoked, Garden Peas Mash, Gratin Potatoes with Thyme Gravy

OR

Herb crusted Sea Bream Fillet

with Leek Crème Confit, smoked Vegetables and Shrimp Ragout

Pre Dessert

Lime jelly with assorted wild berries

Desserts

Coconut Panna Cotta with Peach Coulis

OR

Frozen Christmas Pudding with Chocolate Orange Sauce

COCKTAIL

Squid rings tempura, Chili Chicken wings

Cassava chips, Beef Samosas

Chilla bread, Coconut chutney,

chilli chutney, Tamarind chutney

Assorted dry bites with crudités, Sweetcorn Croquettes

Peking Duck rice paper rolls, Spinach and ricotta tartlets

Crispy Chicken Confit Parcels, Beef Satays

Chicken skewers

Assorted pastries

Doughnuts ,marble cake, fruit tartlets

Actively made by the Swahili ladies

Chila, Zanzibar Kebabs, Vegetable Samosas

Fried Sweet Potatoes, Coconut Chutney

Chili Dip, Vegetable Pickles



KIDS MENU

Mini Beef Burger tsh 25,000

Served with French Fries

Fish Fingers tsh 25,000

Served with French Fries

Fried beef Sausages tsh 25,000

Served with French Fries

Chicken in the Basket tsh 25,000

Deep fried chicken nuggets served with Chips

Spaghetti tsh 25,000

Tossed with Bolognese Sauce



Desserts

Chocolate Mousse Tsh 15,000

Cream Caramel Tsh 15,000

Home-Made ice Cream Tsh 15,000

— A choice of one scoop of Vanilla, Chocolate, or Passion

