



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

KINDLY SELECT ONE OF THE FOLLOWING OPTIONS:

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

SOUP

MANGO & JALAPENO GAZPACHO

MAIN COURSE

KINDLY SELECT ONE OF THE FOLLOWING OPTIONS:

- MAFIA ISLAND CIGAL, TRUFFLE CAULIFLOWER
POTATO FONDANT, CHAMPAGNE BEURRE BLANC
- BEETROOT RISOTTO, MARSCAPONE, PISTACHIO,
WHITE TRUFFLE OIL
- 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.

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)



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THE SECRET
INGREDIENT IS
ALWAYS LOVE.



 A MEMBER OF
DESIGN HOTELS™



EARTHCHECK

BOOK YOUR EXPERIENCE NOW
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