



ZANZIBAR SERENA
HOTEL

Christmas MENU



Let it snow, let it snow, let it snow. Come celebrate the holiday season with evenings of festivities, food and Christmas magic.

BOOK NOW: +255 774 440 010 / 11





ZANZIBAR SERENA
HOTEL

CHRISTMAS EVE (TUESDAY, 24TH DEC. 2024) DINNER MENU AFRICAN BUFFET - \$40

Soups

Kongoro Soup enhanced with Coriander and Celery

Or

Light Puree of Pumpkin enhanced with Star Anise

Salads

Tomato Salad, Assorted Lettuces, Carrot and Pineapple, roast Pumpkin Salad, Beetroot & Apple Salad, Kachumbari, Wheat and Mango, Plantain and Coriander, Red Kidney Beans and Sweetcorn, Khalloumi & rice salad, Asparagus Pear & Feta

Platters

Seafood and Grapefruit Segments, Chick Pea and grilled Fish Tikka, Avocado Wedges, Chicken Drumsticks, Smoked Sailfish

Condiments & Dressings

Olive oil, Vinigrette, Balsamic Vinegar, Mayonaise, Tartar Sauce, 1000 Island, Cashew nuts, Pistachio, Croutons, Groundnuts, Green Olives, Black Olives, Capers, Cauliflower Pickles, Gherkins, Carrot Pickles, Green Chilies, Sultanas, Mango Pickle, Fresh Lemon, Garlic Pickles, Papadum, Raita Sauce, Soy Sesame Dip

From the Chafing Dishes

Beef Biriani, Chicken Stew (Makange), Lamb with Okra, Ndizi Utumbo, Samaki Paka, Grilled changu, Makande ya Nazi, Spicy Chicken Gizzards, Okra and Bitter Tomato masala, Zanzibar Pizza, Kamba Chuku, tossed Chaza with Vegetables and Chapatti.



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Accompaniments

Steamed Cassava, Arrow Root, Ugali, Roast Mzuzu Bananas, Tamarind Potato Wedges, Chapatti, Pilau Rice, Irio, Sukuma Wiki, Ntula, Mseto, Coconut Rice.

The Grill

Choma Sausage, Roast Green Maize, Beef Mshikaki

The Carvery

Roast whole Goat, Short Ribs-Sauces (Onions Gravy, Bbq sauce, Mushrooms)

Desserts

Cashew nut Tart, Date Pudding, Carrot Cake, Chocolate Brownies, Pineapple Fritters, Tanga Yoghurt Mousse, Banana Fudge, Kaimati, Om-ali, Pumpkin Pie, Fruit slices, Halwas, Strawberry Streusel, Goose Berry Mousse



ZANZIBAR SERENA
HOTEL

**CHRISTMAS DAY
(WEDNESDAY, 25TH DEC. 2024)
BBQ MENU - \$45**

Soups

Indian Ocean Seafood Soup enhanced with Lemon Balm

Or

Light Cream of Mushrooms enhanced with Sage

Simple Salads

Assorted Lettuce, Tomatoes, Cucumber, rocket,
Grated Carrots, Kachumbari

Compound Salads / Platters

Smoked turkey breast with dried fruits, Tuna & Beans Salad,
Sheet-Pan Lemon Butter Chicken Thighs (Couscous & vegetables),
Shrimp & Snow Pea Stir Fry, roasted artichokes hearts salad , broccoli
apple salad, palm salad , marinated octopus, quinoa salad ,duck
wraps, chicken liver terrine, vegetable strudel

*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, tamarind chutney, mbirimbi chutney



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Chafing Dish

Lamb Biriani, Tandoori Chicken, seafood paella, fish in coconut, slow roasted beef tenderloin, Stir-fried duck flakes, Jheenga masala, steamed goat stew, Pont neuf Potatoes, Vegetable Khadai, Naan, Assorted vegetables, Penne in herbs béchamel, oriental couscous, green banana in peanut sauce

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, Choma Sausage with Onion Sauce

BBQ Sauces

Garlic Butter, BBQ sauce and Chilli Sauce

Desserts

Selection of Seasonal Fruits, Chocolate Cake, Banana Tart, Chocolate Salami, Mint Cake, Tiramisu, Coconut Cream Brulee, Amarula Torte, Date Pudding, Apple Pie, Christmas pudding, Minced Pies, Chocolate Fountain, Classic Eggnog, Yule log, Pistachio Peach Verrine, Swan Eclairs, Blue Berries Delice



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MONGOLIAN LUNCH
(WEDNESDAY, 25TH DEC. 2024)
BBQ MENU - \$30

Soups

Spicy Malay Seafood Soup

Salads

Beetroot Apple and Sesame, Tomato, Cucumber, Assorted Lettuces, Coleslaw, Seafood Salad, Potato Salad, Chicken 65, Egg Noodles Salad, Red Kidney Beans with Chillis, Caprese salad

The Cold Station

Tandoor Fish, Tuna Gravlax, grilled Vegetables, Avocado, Vegetable Wrap, Sushi Platter, Thai Beef

Dressings and Condiments

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 Chafing Dishes

Chinese Fried Rice, Egg Noodles with Chicken, Spicy Thai beef Stew with Coconut, Indonesian Fish Curry with Potatoes, Garlic Naan, Chilly Butter Prawns, Sweet & Sour Vegetable Juliennes, Sweet & Sour Fish, Lamb Biriani

Carvery Station

Beef Short Ribs, Nightingale Turkey



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From the Active Station

• Meat and Seafood

Chicken Flakes, Beef, Squid Flakes, Prawns

• Pastas

Fusilli, Macaroni, Fafale Pasta

• Vegetables

Carrot, Green Beans, Tomatoes, Spring Onions, Zucchini,
Sweet Peppers, Onions, Red Onion

• 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

Desserts

Coconut Panacotta, Maple Buttermilk Pie, Pear Upside Down,
Lemon Tart, Greek Baklava, Peanut Butter Chocolate Mousse, Frozen
Tiramisu, Brandied Sour Cherry and Apple Tartlets, Strawberry
Streusel, Seasonal Fruits, Christmas Pudding



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NEW YEAR EVE GRAND BUFFET POOL DECK - \$60 (TUESDAY, 31ST DEC. 2024)

Salad Station

Beetroot & apples, Trio of Lettuce, Cucumber, Tomato, Kachumbari, Prawns tempura with guacamole, caprese salad, broccoli walnuts & strawberries, Sweet Corn & beans, chick pea and grilled fish salad, scotch egg, honey glazed roast sweet potatoes & peaches

Cold Cuts

Grilled Vegetables, Smoked Salmon, Prawns Tartare bruschetta, fried khaloumi cheese, freshly shucked oysters, chicken drumsticks, okra fritters, shrimps avocado, kingfish balotine with seafood platter, sushi platter, tuna crudo, chicken wraps, onion cups filled with duck confit), cucumber crab ribbon

Dressings

Balsamic, Olive oil, Coconut, Tartare, Cocktail,
Assorted Condiments

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



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Swahili Station

• Active Snacks

Veg. Samosas, Meat Samosas, Sesame Bread, Fish Cutlets,
Potato Dumplings, urojo, Cassava chips

• From the Clay Pots

Beef Osso Buco, Kuku Paka, Fried Pweza, roast Peking duck in
Drambuie sauce, slow roasted leg of lamb in mint sauce, sweet &
sour fish, roast goat meat, braised short ribs, nan, seafood thermidor,
ugali, Seasonal vegetables, aloo ghobi, roast mzuzu banana, Coconut
Rice, Spicy Potatoes, Tossed Mchicha, farfalle primavera,
seafood risotto

Mongolian Station

Chicken Flakes, Beef Flakes, Calamari Flakes, Shrimps

Condiments

Ginger, Onions, Garlic, Chillis, Coriander, Lemon Grass,
Sesame oil, Olive oil, Pumpkin Seed oil, Mustard oil

BBQ Station

Chicken Tandoor, Beef Tournedos, Grilled Fish, Lamb Chops,
lobster tails, Calamari Steaks

Carvery

Beef Striploin- Huntsman's Sauce, Roast Turkey Breast on
Cranberry Sauce, Baked whole ruby snapper



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Desserts Station

X-mass Pudding, Fruit Salad, Cream Caramel, Tiramisu, Yule Log, Sherry Trifle, Mince Pies, pineapple strudel, chocolate fountain, White and Dark Chocolate Terrine, Lemon Cheese Cake, Queen of Sheba cake, Lime passion Tart, Apple Cobbler, Nutella crunch shooters, Peach Rose Jelly, Vanilla Crème Brule, Fruit Compote, Fresh Fruit Salad, and Tropical Fruit slices, Berry Verrine

Sauces

Vanilla, Passion, Chocolate, Butterscotch, Melba





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DINNER MENU
(WEDNESDAY, 1TH JAN. 2025)
DEGUSTATION - \$35

*Seafood Harvest with
Chicken Liver*

Complemented with Lobster Medallion Crab Claw,
Prawns and Garlic Squid, Nestling on Pumpkin Puree and
Spring Onion Butter, green tomato jam

Confit of Peking Duck

Gently wrapped in Filo Pastry, with Hibiscus Reduction

Vegetable au Pistou

Gently cooked with Butter Beans, garnished with Parmesan Cheese

*Gratinated freshly
Shucked Oysters*

With Caviar Hollandaise nestling on Cauliflower Cous cous with
Madras Curry Carrot Sauce

*Seasonal Roast Turkey and Winter
Berry Cranberry Sauce and Gravy*

With own Trimmings, on a bed of Pumpkin Puree and Fondant
Sweet Potatoes



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Slow Roasted Tian of Lamb Canon

Nestling on Dauphinoise Potatoes, with Button Onions,
Mushrooms and Smoked Bacon

Supreme of Norwegian Salmon, White Wine and Parsley Cream

With roasted cherry tomatoes and baby spinach leaves on
a bed of watercress risotto

Roast Vegetables Quinoa with Pepper Hummus

Toasted pine nuts and rocket leaves

Christmas Pudding and Spiced Cinnamon Custard

Chocolate almond and pistachio torte with chocolate sauce

Lemon and Raspberry Posset, a Delicious Lemon Cream

With fresh raspberries on a biscuit base



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KID'S MENU

Mini Beef Burger - 25,000/-

Served with French Fries

Fish Fingers - 25,000/-

Served with French Fries

Sausages - 25,000/-

Fried beef Sausages served with French Fries

Chicken in the Basket - 25,000/-

Deep fried chicken nuggets served with Chips

Spaghetti - 25,000/-

Tossed with Bolognese Sauce

Desserts - 15,000/-

Chocolate Mousse, Or Cream Caramel, Or Home-Made ice Cream





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MANAGEMENT COCKTAIL MENU (WEDNESDAY, 25TH DEC. 2024)

Cold Canapés

Vegetable Crudities and Dips
Feta Cheese Skewer with Grapes
Roast Beef with Gherkins
Tortilla Chips with Guacamole
Shrimps Bruschetta with Avocado Mousse

Hot Canapés

Chicken Satay with Peanut Sauce
Spicy Cocktail Meat Balls
Vegetable Spring Rolls
Sausage roll
Fish Finger with Tartar Sauce
Mini Beef Samosas
Mini Pizza
Chicken Lollipop
Potato Bhanjia
Spicy Cassava Chips
Lentil Bhanjias

Nuts and Crisps



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