



ZANZIBAR SERENA  
HOTEL

# THE TERRACE RESTAURANT

## DINNER MENU

### Appetizers

#### **Pink Prawns Tabbouleh - Tsh 28,000**

*Complemented with Moroccan Couscous and Mango Dices with Slices of Cucumber, Honey and Mustard Vinaigrette*

#### **Selected Garden Salad - Tsh 21,000**

*A selection of crispy Garden Leaves, Orchard Fruits and a Dressing of your choice*

#### **Slices of Home Smoked Sailfish - Tsh 22,000**

*Complemented with Fennel and Granny Smith Apple Slaw, Capers Vinaigrette*

#### **Glorified Octopus Salad - Tsh 25,000**

*With Chimichurri Salsa and selected Micro Greens, Mustard Vinaigrette*

#### **Spicy Prawns - Tsh 28,000**

*Stir-fried King Prawns with Jalapeno Peppers, Light Soy, Spring Onions and a whisper of Chillies*

#### **Fresh Water Lobster Medallions - Tsh 28,000**

*Nestling on Beetroot Risotto and Cray Fish Froth*

### Soups

#### **Classic Seafood Chowder - Tsh 18,000**

*Enhanced with Sweetcorn and Cilantro*

#### **Thai Prawn Soup - Tsh 18,000**

*Enhanced with Lemon Grass and Mushrooms*

#### **Double Elixir of Free Range Chicken - Tsh 15,000**

*With Vegetable Confetti and Coriander Petals*



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## Main Courses

### **Jumbo Prawns - Tsh 75,000**

*Trio of Grilled Jumbo Prawns with a Choice of Periperi Sauce or Lemon Garlic Butter*

### **Rock Lobster - Tsh 70,000**

*Choice of Grilled, Coconut, Masala, Thermidor or Newburg*

### **Crab Claws - Tsh 65,000**

*Coated with Jumbo Oats, with Coconut and Lime Sorbet*

### **Baharia Platter - Tsh 100,000**

*Comprising of Lobster Tail, King- Prawns, Crab Claws, Calamari and Marinated Fish Fillet*

### **Canon of Lamb - Tsh 75,000**

*Slow roasted Canon of Lamb, crusted with Provençale Tapenade and Mint Gravy*

### **Surf n turf - Tsh 70,000**

*Rock Lobster encased in Highland Beef Fillet with Duo of Sauces*

### **Supreme of Corn-Fed Chicken- Tsh 60,000**

*Gently filled with a fine Prunes and Almond Mousse, on a Carrot and Anise Coulis, Medley of Vegetables*

### **Fillets of Ahi Tuna - Tsh 60,000**

*Gently cooked, with a fine Coat of Five Spice on Carrot and Curry Coulis, Buttermilk Froth*

## Climax Of Our Delights

*Crepe Suzette flamed with Cognac and Orchard Fruits - Tsh 20,000*

*Granny Smith Apples Bake with Cinnamon Sauce - Tsh 25,000*

*Tiramisu-Genoese sponge with Espresso Liqueur, cheese and Butter Scotch Sauce - Tsh 20,000*

*Millefeuille of Vanilla Pancake layered with Stewed Tropical Fruit - Tsh 20,000*

*Dark Chocolate Mousse with Lemon Grass Custard Sauce - Tsh 25,000*

*Seasonal Fruit Sorbet in a Stripped Tulip Basket - Tsh 20,000*

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*Cheese Plate with Relishes and Crackers - Tsh 15,000*

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*Freshly Brewed Coffee or Tea with Mignardises - Tsh 6,500*