



ZURI

ZANZIBAR
HOTEL & RESORT

DINING BY DESIGN



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ZURI'S SIGNATURE DINING CONCEPT

Embrace a unique culinary journey with Zuri's signature dining concept that can include anything from a lazy barefoot breakfast, a bonfire dinner on the beach, or a cooking lesson in the Spice Garden. Together with one of Zuri's amazing chefs, you can devise your own menu and have it served to you in a location of your choice. Guaranteed to be a memorable experience.

Please book your experience in advance (if not stated otherwise) and inform us about any dietary requirements you may have.

CREATE YOUR OCEAN MEMORIES

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.

BREAKFAST ON THE BEACH

USD 70 PER COUPLE
INCLUDING A BOTTLE OF PROSECCO

INCLUDED

Signature juice of the day
Selection of breads & pastries
Seasonal fruit plate
Butter, jam, honey
Coffee & tea

DELICATESSEN

2 Eggs any style, hash brown, mushrooms, bacon, sausage
and
Homemade granola, tropical fruit trifle, vanilla yogurt
and
Coconut French toast, tamarind chutney, vanilla ice cream

CHOOSE YOUR SMOOTHIE

Banana ginger lassi
or
Papaya lime smoothie
or
Tropical fruit smoothie

SEAFOOD BEACH 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

Rates are per person. Cancellation policy 24 hours prior to event. Minimum 2 persons, maximum 10.
Minimum 8 hours advance booking required.

TREAT YOUR BELOVED ONES

Experience a very special dinner in an elegant décor, a once-in-a-lifetime moment. Dip your toes into the sand and enjoy your romantic dinner on the beach with a private bonfire and your dedicated butler. With a menu tailor-made to your taste, it's time to celebrate life.

ROMANTIC DINNER ON THE BEACH

USD 150 PER PERSON
INCLUDING BONFIRE

RECOMMENDED MENU

Welcome drinks
Breads & dips

AMUSE BOUCHE
Tuna tartare with avocado salsa

STARTER
Seafood salad, mushroom duxelles, smoked tomato

INTERMEDIATE COURSE
Coconut soup, crispy squid tempura, lemon grass

MAIN COURSE
Poached lobster tail, seared vegetables, onion vinaigrette

DESSERT
Frozen soursop parfait, baobab crème, ginger biscuits

FRIANDISE
Selection of petit fours

MAKE YOUR OWN MENU

Customize your menu inclusive of dinner price

STARTERS

- Crispy prawn, avocado pure, sesame dressing
- Rum cured beef loin, fresh herbs, date emulsion
- Smoked gazpacho, garlic bruschetta, basil oil

MAIN COURSE

- Pan fried Catch of the day, seafood samosa, citrus beurre blanc
- Grilled beef tenderloin, green pepper corn jus, potato terrine
- Duck breast, confit leg, pumpkin, garlic crème, rosemary

DESSERTS

- Dark chocolate raspberry terrine
- Passion fruit cheesecake, berry compote
- Caramelized fruits, white chocolate, hibiscus sabayon

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EMBRACE THE BEACH LIFE

On selected days the beach grill & bar invites you to experience live music sessions along with sundowners to enjoy during the sun setting over the stunning Kendwa beach. Later, taste the delicacies of the Indian Ocean during the beach BBQ with fresh seafood being prepared in front of you à la minute.



BAHARI DINING EXPERIENCES

SUNDOWNERS

USD 35 PER 2 PERSONS
(USD 15 ADDITIONAL PERSON)

SUNSET DRINK

Carafe of Zuri mojito or sangria

DIPS & CRACKERS

Hummus, guacamole, labneh, grissini, focaccia, rye crackers

MIXED NUTS

Peanuts, cashew nuts, toasted coconut

MARINATED OLIVES

BBQ DINNER

USD 65 PER PERSON
(INCLUDING 2 BEVERAGES)

SELECTION OF APPETIZERS

Bread, dips, tuna tataki, vegetable spring roll, fried samosas

SORBET

Lemon & mint

BBQ BUFFET

Select from lobster, prawns, octopus, filler of daily catch, lemon-grass skewered baby squid, sous vide roasted beef striploin and corn-fed chicken drumsticks

SELECTION OF ACCOMPANIMENTS

Jacked potato, vegetables, corn on the cob, fresh tomato salsa, aioli, chimichurri

DESSERT

Seasonal fruits & assorted pastries

Rates per 2 persons.

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BECOME A SWAHILI MASTER CHEF

Learn something new with a relaxed and stress-free cooking or cocktail-making class that includes a lot of stories, hands-on practice and, of course, tasting of your delicious Swahili dishes and exotic drinks.

This is your time to find your hidden talent and have fun while creating beautiful memories.



CULINARY & TASTING CLASSES

SWAHILI COOKING CLASS

USD 130 PER 2 PERSONS
(USD 65 ADDITIONAL PERSON)

Inclusion: Lunch
Location: Spice Garden
Duration: 2 hours + lunch

PROGRAM

- Spice Garden tour
- Cooking class welcome
- Explanation of Zanzibari cooking influences
- Presentation of local spices and fruits
- Cooking lesson
- Lunch degustation

COOKING TECHNIQUES

- How to grate coconut and prepare coconut milk
- How to make a Chapati (typical Swahili bread), Samosa (typical Zanzibari snack) and coconut chutney
- How to prepare Pilau rice with chicken or fish and kachumbari salad
- How to prepare octopus in coconut

GOOD TO KNOW

- Cooking stations and ingredients prepared in advance by the chef
- Each station will provide cooking utensils, apron and recipe book
- Beverage list available - water included
- Minimum 2 persons, maximum 12 persons

COCKTAIL-MAKING CLASS

USD 35 PER 2 PERSONS
(USD 15 ADDITIONAL PERSON)

Inclusion: Cocktail per person, snacks
Location: Peponi Bar
Duration: 1 hour

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 prepared in advance
- Snacks and water included
- Minimum 2 persons, maximum 20 persons

Rates are per person. Cancellation policy 24 hours prior to event. Minimum 2 persons, maximum 10. Minimum 8 hours advance booking required.

THE SECRET INGREDIENT
IS ALWAYS LOVE.



EARTHCHECK



A MEMBER OF
DESIGN HOTELS™

Book your experience now
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