



## Swahili Theme Menu 1

\$35 per person

### Soup

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Mtori soup with homemade naan bread

### Salad Section

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Green mango kachumbari salad  
Fish tikka salad  
Salad ya ndizi mbivu na chachandu  
Avocado and tomato salad

### Main Course

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Grilled changu fillet with pikka sauce  
Stewed fried bamia  
Coconut pumpkin leaves  
Roast chicken with periperi sauce  
Beef makange  
Green peas pilao  
Grilled banana mzuzu

### Desserts

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Swahili coconut cake  
Fresh fruit platters

## Swahili Theme Menu 2

\$40 per person

### Soup

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Beef mchemsho with chapati

### Salad Section

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Filigisi choma with potato and mushroom salad  
Zanzibar octopus salad  
Pineapple kachumbari  
Pumpkin salad  
Swahili minced meat salad  
Cold sauces

### Main Course

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Pwani fish medallions with lemon sauce  
Coconut yam and peas  
Chicken biryani  
Swahili roast nyama stew  
Mchuzi wa bamia na nyaya chungu  
Grilled banana mzuzu

### Carvery

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Choma mbuzi with ndimu and pilipili sauce

### Desserts

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Kaimati  
Peanut kashata  
Fresh fruit salads with roast coconut

# Swahili Theme Menu 3

\$50 per person

## Soup

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Swahili beef broth with chapatti za kukanda

## Salad Section

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Mafia island spicy cabbage salad  
Salad ya makange ya kuku  
Nile perch with sweet potato salad  
Spinach and boiled egg  
Grilled tiger prawns, bell peppers and spicy tomato salsa  
Zaramu potato salad  
Chachandu, achari ya mbilimbi na achari ya embe

## Main Course

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Nyama ya kupaka  
Swahili barbeque chicken  
Yellow corn and cassava leaves  
Swahili seafood and coconut infused curry  
Binzali nyembamba rice  
Potato roast  
Maharage ya nazi  
Fried spinach and carrot

## Carvery

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Whole baked nguru with lemon and pilipili sauce  
Beef choma with periperi

## Desserts

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Visheti  
Coconut cheese and cheese cake  
Chocolate brownies  
Fresh fruit platters