

ZANZIBAR

24.12.2025

JOIN US FOR A SPARKLING EVENING OF JOY, MUSIC, AND CELEBRATION AS WE COME TOGETHER TO SHARE THE SPIRIT **OF CHRISTMAS!**

BE ENCHANTED BY THE HEARTWARMING PERFORMANCE OF THE

ST. JOSEPH'S CHURCH CHILDREN'S CHOIR

SAVOR DELICIOUS FESTIVE FOOD AND TREATS CELEBRATE IN A WARM AND MAGICAL HOLIDAY ATMOSPHERE LET'S MAKE THIS CHRISTMAS AN UNFORGETTABLE NIGHT OF TOGETHERNESS AND MERRIMENT!

TIME: 6:30 PM - 9:30 PM

USD 54 PER PERSON

BOOKINGS WHATSAPP: +255 777 960 201

www.sharazadzanzibar.com

BOUTIOUE HOTELS

ZANZIBAR

GOLDEN CRISPY VEGETABLE CROQUETTE SERVED WITH A BOLD CHILI AIOLI AND FINISHED WITH A DELICATE SPRINKLE OF PARMESAN

STARTER

SPICY CHICKEN WITH MANGO, CHERRY TOMATO & ROCKET SALAD TENDER SPICY CHICKEN PAIRED WITH SWEET MANGO, JUICY CHERRY TOMATOES, AND PEPPERY ROCKET

ZANZIBARIAN CRABSOUP A RICH AND AROMATIC ZANZIBAR-STYLE CRAB SOUP, INFUSED WITH CREAMY COCONUT MILK AND WARM ISLAND SPICES

EARTHY ROASTED BEETROOT SERVED WITH A SMOOTH WALNUT-CHIVE CREAM

OR

CRISPY SALT & PEPPER CALAMARI SERVED ALONGSIDE A REFRESHING AVOCADO AND WATERMELON SALAD

MAIN

HOMEMADE PAPPARDELLE TOSSED

WITH FRESH, LOCALLY SOURCED VEGETABLES AND SIMMERED IN A BOLD TOMATO AND CHILI SAUCE

OR

DUCK BREAST

SERVED WITH SMOKY GRILLED VEGETABLES, FLUFFY COUSCOUS, AND FINISHED WITH A BRIGHT, CITRUSY ORANGE SAUCE

BEEF FOUNDANT SERVED WITH LAYERS OF GOLDEN POTATO GRATIN, CRISP GREEN BEANS, SWEET BABY CARROTS, AND FINISHED WITH A RICH, CREAMY PEPPER SAUCE

FISH PAPILLOTE

FRESH FISH DELICATELY BAKED IN PARCHMENT WITH AROMATIC HERBS, SERVED ALONGSIDE GLAZED CARROTS, TENDER GREEN BEANS, FLUFFY RICE, AND A BRIGHT MUSTARD-DILL SAUCE

DESSERT

CHEESECAKE

PASSIONFRUIT SAUCE

OR

CHOCOLATE FONDANT TOPPED WITH VANILLA ICE CREAM