

The Imani Dhow

The Imani is an old Zanzibar Jahazi, having been built about **40 years ago**. She formerly plied her trades between Zanzibar, Dar-es-Saalam, Tanga and Mombasa with a varied cargo of boriti poles, cotton, maize etc., weighing approximately 90 tons. She was manned by a Bajuni crew of about 16, under whose skilful hands she became a truly wonderful sailing ship.

The captain and his senior officer's quarters were in the stern of the Dhow, in the exact place where our bar-lounge is. The crew did not enjoy such luxurious quarters and had to live and sleep amongst the cargo in the hold.

Imani means "faith" and this Dhow, during her active years, always faithfully followed her true course and weathered all storms, carefully guided by the eye of the Dhow, which is a feature of all Zanzibar Jahazi. All sailors are naturally suspicious and this eye painted on the Dhow's starboard and port side is a symbol of good luck.

All sailing vessels must inform the harbor master of their destination before leaving harbor. Therefore on July 3rd 1984, Captain Hamza Makama duly informed the harbour Master at Mombasa that his destination was to Bamburi Beach for major repairs

We trust that, you will approve of the major repairs and alterations, which we have made in order to ensure your comfort. Nowadays we wish to toast to this proud old Jahazi Dhow, because she has celebrated her **25th Anniversary on 25th November 2009** since she finally anchored at Severin Sea Lodge.

We wish you all calm seas, good sailing and a most enjoyable evening on board.

Safari Njema

<u>STARTERS</u>	<u>KSH</u>
Avocado Vinaigrette Sun ripened Avocado with Vinaigrette sauce	500
Fresh Garden salad A mix of selected fresh Vegetables from our Bio-Farm, drizzled with the original Vinaigrette and French dressings	600
Avocado Prawns cocktail Country side ripe Avocado with marinated Queen Prawns and homemade Cocktail sauce	700
Ceaser salad Lettuce, Olive Oil, Anchovies, Egg yolks, parmesan cheese and bread croutons.	700
Beef Carpaccio Marinated beef fillet in Lemon and Olive oil with rocket leaves and shaved Parmesan	750
Palm heart Salad (Seasonal) Commonly referred as ‘ Millionare’s salad’. This tender coastal delicacy is tossed in our Chef’s special dressing and served with smoked Sailfish	850
<u>SOUPS</u>	
Traditional Tomato soup Topped with fresh cream, chopped Basil and Bread crouton.	450
Beef Broth Mildly spiced light soup with noodles and Vegetable juliennes.	450
Thai clear soup “Tom Yang Kung” The famed spicy soup with prawns, Crab meat and sea Fish.	500
Zanzibari soup A special blend of Seafood with fresh Chillies, Coriander, Ginger and cream finished in white Wine.	500
<u>WARM APPETIZERS</u>	
Vegetable Samosas Mildly spiced medley of sautéed Vegetables in spring wrappers, deep fried and served with chilli Tomato coulis.	400
Griddled Calamari Sautéed with garlic butter, served with pan seared Tomato and baby Marrow.	500
Seafood Ravioli Home made Pasta shells stuffed with Fish and Prawns simmered in fresh Basil and cream sauce.	600

MAIN COURSES

DHOW SPECIALTIES

KSH

Special Seafood Platter for 2

8,000

Mixed seafood grills of Lobster, Prawns, Fish fillet and Calamari glazed with Garlic Butter, served with steamed Rice and young farm Vegetables.

Special Seafood Platter for 1

5,000

Mixed seafood grills of Lobster, Prawns, Fish fillet and Calamari glazed with Garlic Butter, served with steamed Rice and young farm Vegetables.

Dorado Filled with Lobster

1,200

Poached in aromatic herbs and white Wine served on a paddle of Tomato sauce, topped with Lobster medaillon and accompanied with sour creamed jacket Potatoes and fresh Vegetables.

Fillet of Red Snapper

1,100

With an infusion of Oil, Garlic and Lemon marinade. This is pan-fried and comes to you flanked by Parisienne Potatoes and sautéed Vegetables.

LOBSTERS

Lobster Imani Dhow (500g)

3,800

Fresh Lobster meat sautéed Garlic, Chilli and Tomato puree.

Grilled Lobster (500g)

3,800

Marinated in Oil, Garlic and Lemon, grilled and napped with lime and herbs butter.

Lobster Thermidor (500g)

3,800

Cooked in white wine, Mushrooms and cream.

CRABS

Crab Shimoni

1,500

This champion recipe was created by service crew when they were on the dhow near Shimoni area and today the Chef modifies it with Ginger, Garlic, Chilli, Coriander, cream and White Wine before sending it to your table.

Flambee Crab

1,500

A mouth watering Crab dish sautéed with Garlic, Chilli, Mustard and flambéed with Brandy.

PRAWNS

Prawns Curry

Simmered in light Curry sauce, flavoured with Mango chutney and complimented with Papadum.

KSH

2,000

Ocean King Prawn Kebab

Freshly marinated in Oil, Garlic, Basil, grilled and served with creamed herbs Butter.

2,000

Prawns “Swahili Style”

This dish comes to your table exotically bathing in Ginger, Garlic, Turmeric and Coconut milk.

2,000

ENTREES

Chicken Tikka

Spiced Chicken charcoal grilled and served with Masala sauce

1,300

Chicken Ballotine

Chicken breast stuffed with Spinach grilled and served with rosemary Potatoes and young farm Vegetables

1,300

Beef Fillet Mignon

Grilled medaillons of prime Beef topped with Mushroom duxel served on a red Wine gravy with parsley Potatoes and Vegetables

1,300

Rack of Lamb

The best rib eye of Lamb is infused with Oil, Garlic, Soy, Rosemary, pan seared and finished in the oven to your doneness on a herb Mustard gravy. Served with sautéed Potatoes and Vegetables.

1,700

VEGETARIAN

Vegetable fantasy

Spicy Vegetable curry, Samosa, Chapatti and chutney

600

Gorgonzola Spaghetti

Spaghetti with fresh Vegetables tossed in Garlic Butter, topped with Tomato sauce.

950

DESSERTS

Original Swiss Chocolate Mousse

Made from both dark and white Chocolate and served with diced Fruits.

KSH

600

Coconut Parfait “Severin”

A palate cleansing, iced Coconut parfait with warm Chocolate sauce garnished with whipped cream and caramelised Nuts.

600

Tiramisu Ice Parfait

Tiramisu Ice parfait served with exortic fruit salad.

600

Crepe Suzette

Pancake served with caramelised sauce.

600

HOT BEVERAGES

Irish Coffee

Kenya Coffee, Irish Whisky topped with fresh Cream.

600

Severin Special Coffee

Freshly brewed Coffee, Cointreau, topped with Fresh Cream.

600

Arabic Coffee

250

Kenyan Coffee or Tea

250

Espresso

250

Cappuccino

350

Double Espresso

350

All prices are inclusive of all statutory taxes and are subject to change without prior notice