



## 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-Salaam, 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 36th Anniversary on 25th November 2020 since she finally anchored at Severin Sea Lodge. We wish you all calm seas, good sailing and a most enjoyable evening on board.

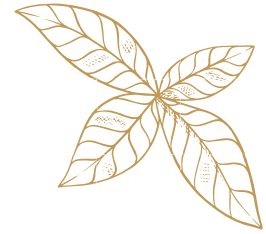
**Safari Njema**



@severinsealodge



# IMANI DHOW MENU



## STARTERS

### AVOCADO VINAIGRETTE

Sun ripened Avocado with Vinaigrette sauce

500 KES

### FRESH GRADEN SALAD

A mix of selected fresh vegetables from our Bio - farm, drizzled with the original vinaigrette and french dressings

700 KES

### AVOCADO PRAWNS COCKTAIL

Countryside ripe Avocado with marinated queen prawns and homemade cocktail sauce

900 KES

### CAESAR SALAD

Lettuce, Olive Oil, Anchovies, Egg yolks, Parmesan Cheese and bread Croutons

800 KES

### BEEF CARPACCIO

Marinated Beef fillet in lemon and Olive oil with rocket leaves and shaved parmesan

800 KES

### PALM HEART SALAD

Commonly referred to as 'millionaire's salad'. This tender coastal delicacy is tossed in our chef's special dressing and served with smoked Sailfish

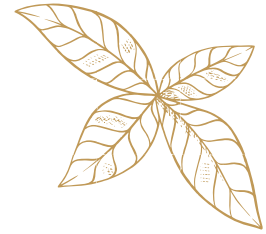
1,100 KES



@severinsealodge



# IMANI DHOW MENU



## WARM APPETIZERS

### VEGETABLE SAMOSAS

Mildly Spiced medley of sauteed vegetable in spring wrappers, deep fried and served with chili tomato coulis

700 KES

### GRILLED CALAMARI

Sauteed with garlic butter, served with pan fried seared tomato and baby marrow

900 KES

### SEAFOOD RAVIOLI

Homemade pasta shell stuffed with fish and prawns simmered in fresh Basil and cream sauce

900 KES

## SOUPS

### TRADITIONAL TOMATO

Topped with fresh cream , chopped basil and bread crouton

600 KES

### BEEF BROTH

Mildly spiced light soup with vegetable juliennes

700 KES

### THAI " TOM YANG KUNG"

The famed spicy soup with prawns, Crab Meat and sea Fish

700 KES

### ZANZIBARI SOUP

A Special blend of Seafood with fresh chilies, coriander, Ginger and cream finished in white Wine

700 KES



@severinsealodge



# IMANI DHOW MENU



## MAIN COURSE

### SPECIAL SEAFOOD PLATTER FOR 2

10,000 KES

Mixed seafood grill of lobster, prawns, fish fillet and calamari glazed with garlic butter, served with steamed Rice and young farm vegetables

### SEAFOOD PLATTER FOR 1

6,000 KES

Mixed seafood grill of lobster, prawns, fish fillet and calamari glazed with garlic butter, served with steamed Rice and young farm vegetables

### DORADO FILLET

1,900 KES

Poached in aromatic herbs & white wine served on a paddle of tomato sauce, topped with a lobster medallion and accompanied with sour cream jacket potatoes and fresh vegetables

### FILLET OF RED SNAPPER

1,900 KES

Red snapper fillet with an infusion of oil, garlic and lemon marinade. This is pan-fried and comes to you flanked by parisienne potatoes and sauteed vegetables



@severinsealodge



# IMANI DHOW MENU



## LOBSTERS

### LOBSTER IMANI DHOW (500g)

Fresh lobster meat sauteed in garlic, chili and tomato puree

4,000 KES

### GRILLED LOBSTER (500g)

Marinated in oil, garlic and lemon, grilled and napped with lime and herbs butter

4,000 KES

### LOBSTER THERMIDOR (500g)

Cooked in white wine, mushrooms and cream.

4,000 KES

## PRAWNS

### PRAWNS CURRY

Simmered in light curry sauce, flavored with mango chutney and complemented with papadum

2,500 KES

### OCEAN KING PRAWN KEBAB

Freshly marinated in oil, garlic, basil, grilled and served with creamed herbs butter

2,500 KES

### PRAWNS "SWAHILI STYLE"

This dish comes to your table exotically bathing in ginger, turmeric and coconut milk

2,500 KES

### SIDE DISHES

Steamed Rice, Saute potatoes, lyonnaise, French fries, Jacket Potatoes



@severinsealodge



# IMANI DHOW MENU



## CRABS

### CRAB SHIMONI

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, chili, coriander, cream and white wine before sending it to your table

2,000 KES

### FLAMBEE CRAB

A mouth watering crab dish sautéed with garlic, chili, mustard and flambé with brandy

2,000 KES

## OTHER OPTIONS

### CHICKEN TIKKA

Spiced chicken charcoal grilled and served with masala sauce

1,700 KES

### CHICKEN BALLOTINE

chicken breast stuffed with spinach grilled and served with rosemary potatoes and young farm vegetables

1,500 KES

### BEEF FILLET MIGNON

Grilled medallions of prime beef topped with mushroom duxelle served on a red wine gravy with parsley potatoes and vegetables

2,000 KES

### RACK OF LAMB

The best rib eye of a lamb is infused with oil, garlic, soy sauce, rosemary, pan seared and finished in the oven to your doneness on a herb mustard gravy Served with sautéed potatoes and vegetables

2,000 KES

### SIDE DISHES

Steamed Rice, Saute potatoes, Lyonnaise, French fries, Jacket Potatoes



@severinsealodge





# IMANI DHOW MENU

## VEGETERIAN

### VEGETABLE FANTASY

1,500 KES

Spicy vegetable curry, samosa, chapati and chutney

### GORGONZOLA SPAGHETTI

1,500 KES

Spaghetti with fresh vegetables tossed in garlic butter, topped with cream sauce

### VEGAN KEBAB

1,500 KES

This is a well marinated skewer of mushrooms, zucchini, peppers, tomatoes and onions served on schezwan fried rice and matar korma

### CHILI PANEER

1,500 KES

Spiced paneer cheese served with vegetable pulao rice, naan bread chutney and papadum cone

## DESSERT

### SWISS CHOCOLATE MOUSSE

900 KES

Made from both dark & white chocolate served with diced fruit

### COCONUT PARFAIT 'SEVERIN'

900 KES

A palate cleansing, iced coconut parfait with warm chocolate sauce garnished with whipped cream and caramelized nuts

### TIRAMISU ICE PARFAIT

900 KES

Tiramisu ice parfait served with exotic fruit salad

### CREPE SUZETTE

900 KES

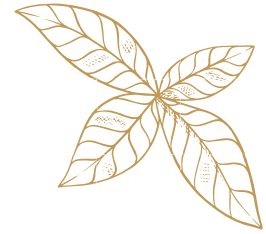
Pancake served with vanilla ice cream and caramelized sauce



@severinsealodge



# IMANI DHOW MENU



## HOT BEVERAGES

### SEVERIN SPECIAL COFFEE

Freshly brewed coffee, Cointreau, topped with whipped cream

700 KES

### IRISH COFFEE

Kenya coffee, Irish whisky topped with fresh cream

600 KES

### KENYAN COFFEE OR TEA

250 KES

### ARABIC COFFEE

250 KES

### ESPRESSO

250 KES

### CAPPUCCINO

300 KES

### DOUBLE ESPRESSO

350 KES

## LIQUERS

### COINTREAU

550 KES

### SAMBUCA LUXURY

550 KES

### GRAPPA AMARONE

550 KES



@severinsealodge