

The Imani Dhow

The Imani is an old Zanzibar Jahazi, having been built about 27 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 harbor 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 17th Anniversary on 28th November 2000 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

STARTERS

<u>COLD APPETIZERS AND SALADS:</u>	<u>KSHS</u>
Avocado vinaigrette Half cut avocado, filled with vinaigrette dressing	450
Avocado prawns cocktail Country side ripe avocado with marinated Queen prawns and home made cocktail sauce	700
Severin tomato mozzarella Alternate overlapping slices of tomato and Mozzarella cheese, doused with olive oil and balsamic vinegar	600
Fresh garden salad A mix of selected fresh vegetables from our bio Farm, drizzled with the original Vinaigrette and French dressings	500
Palm heart salad (Seasonal) Sometimes referred as "millionaire's salad, carefully marinated and tossed in our Chef's special dressing, served with smoked sailfish rolled with a creamy Horseradish sauce	600
<u>WARM APPETIZERS:</u>	
Seafood quenelles on saffron sauce A combination of seafood from the Indian Ocean spiced and shaped into quenelles, served on saffron sauce with Prawns' tails	700
Fried calamari Sautéed in garlic herb's butter and served on a pan-fried slices of baby marrows with tomatoes	550
Deep fried buttered king prawns A mouth-watering delight, with sweet & sour sauce	750
Seafood Ravioli Home made parcels of ravioli, stuffed with a mixture of lobster, Queen Prawns and fish fillet, simmered in saffron basilicum sauce and laced with Pernod	850
<u>VEGETARIAN:</u>	
Vegetable Samosas Mildly spiced mixture of sautéed vegetables, stuffed in triangular shaped spring wrappers, deep fried and served with chilli tomato sauce	350

<u>SOUPS:</u>	<u>KSHS</u>
Traditional Tomato soup Topped with whipped cream, chopped basilicum and bread croutons	350
Thai clear Seafood soup - "Tom Yang Kung" The original spicy Thai Soup with prawns' tails, crab meat and sea fish	650
Cream of Seafood saffron A special blend of seafood with fresh chillies, ginger and cream, finished with Pernod	650
Mushroom yoghurt soup Creamy fusion of fresh highland mushrooms and cultured Yoghurt, with coriander and chillies	400
Cream of vegetable soup Perfectly seasoned to caress your palate	350

MAIN COURSES

FROM THE INDIAN OCEAN

DHOW SIGNATURES:

Special seafood platter for two Seafood mixed grills of lobster, prawns, red snapper and calamari, glazed with magical garlic butter, escorted with vegetable sauté from our farm	5,800
Fillet of Red snapper Well marinated and tastefully Pan-fried, topped with calamari rings and garlic butter	850
Grilled troche of Barracuda Perfectly grilled and served with lime butter, garnished with prawns, parsley potatoes and vegetables of the day from our bio farm	880
Dorado fillet with lobster medallion Oven baked in white wine, served on a base of tomato sauce, topped with a lobster medallion and accompanied with sour creamed Jacket potatoes	950

LOBSTERS

KSHS

Lobster Imani Dhow - per 100 g (minimum 500g) Fresh lobster meat sautéed in chili, brandy and tomato paste	550
Grilled lobster - per 100 g (minimum 500g) Marinated and grilled with garlic and lemon butter	550
Lobster Thermidor - per 100 g (minimum 500g) Cooked in white wine, brandy and mushrooms and gratinated with Hollandaise Sauce	550
Lobster variation - per 100 g (Minimum 600g) A combination of grilled lobster, thermidor and lobster Imani	550

CRABS

Crabs Hollandaise A quality catch from the Kenyan Coast, spiced and flavoured with pernod, gratinated with sauce Hollandaise	1,400
Crab Shimoni Selected from the deep sea rocks, cooked in fresh ginger, garlic, Chilli and coriander, finished with fresh cream and a dash of dry sherry	1,400
Flambé Crabs A mouth-watering crab dish seasoned with garlic, chilli, mustard, soy sauce and flambéed with brandy	1,400

PRAWNS

Sautéed prawns "Swahili style" Prawns sautéed and simmered in "Rassini sauce" ginger, garlic, tomatoes, turmeric and coconut milk	1,650
Prawns curry Cooked in a light curry sauce, flavored with Mango chutney and served with white rice, papadum and our farm vegetables	1,550
Ocean king prawns kebab Freshly marinated in garlic oil & chili, grilled and served with garlic and chili cream sauce	1,550
Seafood pasta Garlic spaghetti served with spiced seafood tomato sauce	1,350
Gingered prawns King prawns, tossed in ginger and garlic, tomato paste, butter and chilli flamed with Kenyan brandy, mixed salad on the side	1,650

POULTRY

KSHS

Chicken tikka

850

Spiced half chicken grilled and served with masala sauce, white rice or French fries and vegetables in season

Chicken Chinese style

850

Chicken flakes, with onions, garlic, ginger, fresh chillies finished with Chinese white wine, served with rice and vegetables

Chicken sate with spiced sauce

850

Tender grilled chicken on the skewer with spicy sauce and rice

BEEF

Beef fillet

1,200

Deliciously grilled Kenyan highland beef served with French fries and fresh vegetables in season

Pepper steak

1,300

Carefully marinated and grilled to your doneness, served with mild Pepper sauce, vegetables and French fried potatoes

Beef fillet mignon

1,400

Medallions of beef topped with mushroom duxel, flambéed with brandy and served on green pepper corn cream sauce

GAME

Crocodile special

1,800

Tender meat flakes simmered in Pernod cream sauce served with tropical rice and fresh vegetables

VEGETARIAN MAIN COURSES

Vegetable variations

750

Vegetable masala, Spaghetti concasse, spring rolls, rice and chutney

Vegetarian smile

800

Spicy vegetable curry, samosa rice, chapatti and condiments

Vegetable spaghetti with tomato sauce

750

Spaghetti with fresh vegetables tossed in garlic butter, topped with tomato sauce and parmesan cheese

SWEET FINISHING

<u>DESSERTS</u>	<u>KSHS</u>
Fresh Passion fruit mousse Home made passion fruit mouse in its coulis	500
Original Swiss chocolate mousse Served with assorted fruits and drizzled with Grand Marnier	600
Coconut parfait "Severin" A delicious frozen coconut parfait with warm chocolate sauce, garnished with whipped cream and caramelised nuts	600
Crepe suzette Flavoured thin crepes, flambéed with brandy, in a tangy orange sauce, served with Vanilla ice cream	700
Kilimanjaro ice-cream (Three scoops) Make your choice out of our selection: - Vanilla, Strawberry, Chocolate, Hazelnut, Coconut and Coffee	500
 <u>HOT BEVERAGES</u>	
Arabic Coffee	250
Kenyan Coffee or Tea	200
Cappuccino	300
Espresso	300
Irish Coffee	600
Severin Special Coffee	650

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