

TANGEZI A LA CARTE MENU

APPETIZERS

Crumb fried prawns	1500
Marinated king prawns, breaded and deep fried Served with pesto mayonnaise and house salad	
Basil poached prawns	1200
King prawns poached in basil infused marinade Served with pickled zucchini, herbed sour cream & pepper coulis	
Crispy spiced calamari rings	1000
Spice marinated, batter fried calamari rings served with tabasco remoulade and house salad	
Tangezi sea breeze salad	900
Assortment of seafood, vegetables and lettuce in a light dressing Topped with flaky tuna and crispy baguette	
Greek village salad	750
Assortment of spring vegetables, lettuce and soft cheese Napped in a lemon oregano dressing and topped with herbed croûte	
Warm char grilled vegetable salad	800
Wood charred exotic vegetables in a garlic balsamic marinade Served warm with dark balsamic drizzle, rucola lettuce and parmesan shaving	

SOUPS

Lobster & fennel soup	750
Fennel perfumed lobster broth served with poached lobster meat quenelles	
Traditional crab bisque, cappuccino style	750
Overnight simmered crab and tomato soup scented with Hennessy Topped with milk froth and herbed crab biscotti	
Cream of broccoli and almond soup	650
Puree of garden broccoli finished with churned butter and almond flakes	

CHEF'S SIGNATURE DISHES

Tangezi seafood platter (serves two) 5500

Marinated and grilled baby lobster, jumbo prawns, calamari and crab
Served with sautéed vegetables, hand cut fries & dips

Grilled lobster tail 450 gms 3500
250 gms 1850

Dill and garlic marinated rock lobster tail, grilled to perfection
Served with tossed vegetables, parsley potatoes & mushroom butter sauce

Steamed crab claws in butter garlic sauce 1200

Indian Ocean jumbo crab claws, steamed with aromatic herbs
Served with steamed vegetables & mousseline potato

Seared tuna belly with lemon caper tapenade 1200

Baby tuna belly, marinated with house spices and lava seared to perfection
Served with sautéed greens, tossed spaghetti and a sauce of lemon and Mediterranean capers

King prawn & rucola risotto 1200

Fine Italian Arborio rice, slow simmered with prawns and rucola and enhanced with vino bianco

Broccoli & corn risotto 1000

Fine Italian Arborio rice, slow simmered with broccoli and corn kernels and finished with basil oil

Gnocchi tossed in sage butter 900

Homemade pasta tossed with spaghetti vegetables and sage, topped with cream cheese quenelles

MAIN COURSE

Lobster Thermidor 3000

Lobster meat and fresh mushrooms napped in a mustard, cheddar and cream sauce
Gratinated "on the shell" served with exotic vegetables and parsley rice

Pesto marinated grilled jumbo prawns	2500
Jumbo ocean prawns marinated in basil pesto and grilled on charcoal Accompanied with country mash, wilted spinach & saffron cream sauce	
Pan fried red snapper fillet	1200
Fresh red snapper fillet, lightly marinated and pan fried Served with Provencal vegetable, tossed spaghetti & olive lemon sauce	
King fish Swahili style	1400
Darns of king fish slow simmered in a gravy of Swahili spices and fresh coconut milk, served with aromatic rice	
Marinates sirloin steak	1600
Prime sirloin steak of grass-fed molo beef, slow braised in a wine infused gravy Served with exotic braised vegetables and topped with its own juice	
Rosemary hinted prime beef fillet	1200
Slow seared and cooked to doneness accompanied with sautéed greens, mash potato and pepper sauce	
Barbecued pork chops	1400
Sage marinated shoulder chops, grilled on lava stone and napped in a barbecue glaze Served with grilled vegetables and Neapolitan potato	
Gremolata crusted highland lamb chops	1600
Herb broiled shoulder lamb meat, crusted with herbs and cheese Accompanied with minted vegetables and a mint merlot sauce	
Traditional roast chicken	1200
Garlic and thyme marinated chicken half, traditional slow roasted in wood-fire oven and basted with butter; Served along with bouquetière vegetables, roasted new potatoes & mushroom and walnut gravy	
Herb marinated grilled cottage cheese	900
Asian vegetables & tikka gravy	

DESSERTS

Dark chocolate mousse	650
Vanilla wafers, chocolate crumble	
Soft centered chocolate fondant	650
Crème Anglaise & vanilla ice cream	
Chilled cream cheese cake slice	650
Macerated fruits, orange sauce	
Mango Alfredo	650
Sugar basket, mint jelly & vanilla ice cream	
Tropical cut fresh fruits platter	650