

MENU

LUNCH & DINNER 12:00AM - 22:00PM

SMOKED SARDINE CROSTINI 29.000 TZS

Sourdough bread topped with crisp lettuce, smoked sardine, and radish

AVOCADO TUNA TARTARE 27.000 TZS

Classic tuna tartare seasoned with sesame oil and soy sauce, layered with creamy avocado



COCONUT TURMERIC PRAWNS 27.000 TZS

Marinated queen prawns with turmeric, coconut, and honey, served with a fresh green salad



TOMATO BASIL BRUSCHETTA 18.000 TZS

Toasted bread topped with ripe tomatoes, fresh basil, garlic, and extra virgin olive oil.

SAMOSA (BEEF OR VEGGIE) 16.000 TZS

Crispy pastry filled with spiced beef or vegetables, served with sweet chili sauce.

ZANZIBAR PIZZA 26.000 TZS

A savory crepe-like snack filled with minced meat, fried to golden brown. Served with yoghurt mint sauce. A popular Zanzibar street-food snack among tourists and locals alike

MENU

LUNCH & DINNER 12:00AM - 22:00PM

Garden &
Fresh Platters

 BEETROOT CARPACCIO 26.000 TZS

Thinly sliced beetroot with basil, tomato, onion, and a drizzle of olive oil.

 MIXED SALAD 39.000 TZS

Crisp seasonal greens with your choice of smoked tuna, grilled chicken, fried calamari, or octopus.

 CLASSIC HUMMUS..... 21.000 TZS

Creamy chickpea dip with tahini, lemon, and olive oil, served with breadsticks and slices of house-baked rustic bread.

COCONUT CRAB SOUP..... 34.000 TZS

A rich and velvety blend of fresh Zanzibar crab, creamy coconut milk, and aromatic island spices, finished with a hint of citrus. A signature taste of the Indian Ocean by Chef Saleh

LEMONGRASS PRAWN SOUP..... 27.000 TZS

A fragrant blend of coconut, lemongrass, and spices, served over fresh tomatoes and crisp lettuce for a light yet flavorful dish.

 BUTTERNUT SOUP 25.000 TZS

A creamy, velvety soup made from roasted butternut squash, blended with coconut milk and warm spices.

Soups

LATINY RESTAURANT

MENU

LUNCH & DINNER 12:00AM - 22:00PM

*Cheese &
Charcuterie*

CHEESE PLATTER 49.000 TZS

A selection of premium cheeses and cured meats, served with honey, creamy red wine onions, black olives, pickled cucumber and onion, accompanied by fresh bread.

SEAFOOD PLATTER 164.000 TZS

A grand selection of fresh fish, prawns, octopus, calamari, lobsters, and cigal crabs, served grilled or prepared to your preference.

LOBSTER LINGUINE 42.000 TZS

Tender lobster and linguine tossed in a light tomato and garlic sauce with chilli, fresh herbs, and a touch of lemon.

BRAISED OCTOPUS IN RED WINE SAUCE.. 49.000 TZS

Tender octopus slow-cooked to perfection, served with grilled vegetables & coconut rice.

SWEET & SOUR PRAWNS 29.000 TZS

Juicy prawns in a flavorful sweet and sour sauce, served with crispy banana nuggets.

GRILLED JUMBO PRAWNS 66.000 TZS

Grilled jumbo prawns served with a rich, creamy garlic butter sauce and a side of homemade mango chutney. Choose from grilled vegetables, coconut rice, or French fries as your side.

GRILLED CATCH OF THE DAY 42.000 TZS

Freshly caught fish, expertly grilled and served with French fries or coconut rice.

From the Sea

MENU

LUNCH & DINNER 12:00AM - 22:00PM

SMOKED TUNA FILLETS 49.000 TZS

House-smoked tuna fillets served with grilled vegetables and citrus-infused garlic olive oil.

SEAFOOD CURRY 45.000 TZS

A rich, fragrant curry with prawns, calamari, and fish, simmered in coconut milk and aromatic spices, served with coconut rice.

GRILLED LOBSTERS	500 G	82.000 TZS
	750 G	111.000 TZS
	1000 G	159.000 TZS

Fresh lobsters, grilled to perfection and served with your choice of side (fries or vegetables) and a rich garlic butter sauce.

CRAB PLATTER 98.000 TZS

Includes Crab Soup, Crab Millefeuille, and Whole Crab in flavorful broth.

BEEF BOX	150 G	45.000 TZS
	250 G	59.000 TZS

A succulent steak (150g or 250g) made from premium Tanzanian beef, marinated in garlic, red wine, and mustard, served with smoked chimichurri sauce and your choice of side: mixed green salad or fries.

 VEGETABLE OR MEATBALL ARABIC TAGINE 39.000 TZS

A traditional slow-cooked dish with rich tomato sauce, aromatic spices, seasonal vegetables, and fluffy couscous.

CHICKEN À LA KING 39.000 TZS

Tender chicken in a rich, creamy sauce with mushrooms, bell peppers, and peas, served with coconut rice.

SMOKED CHICKEN CURRY..... 39.000 TZS

Prepared in-house using our own smoker, chicken in a rich coconut curry, served with fragrant coconut rice.

MENU

LUNCH & DINNER 12:00AM - 22:00PM

Bowls & Burgers
Pasta

POKE BOWL 45.000 TZS

A vibrant bowl with fried rice, raw tuna, avocado, carrots, and cucumber, drizzled with a flavorful dressing.

CLASSIC CHEESEBURGER..... 39.000 TZS

A juicy beef patty with melted cheese, lettuce, caramelized onions, and house sauce, served with fries.

Add-ons: Bacon | Avocado

HOT CHEESE BURGER 45.000 TZS

A juicy burger served on a sizzling plate with rich cream, melted cheese, and crispy bacon, accompanied by golden fries.

ZATINY SIGNATURE BURGER 42.000 TZS

A unique creation with raw tuna, fresh greens, and a flavorful house-made sauce, served with fries.

MATLAI CLUB SANDWICH 31.000 TZS

A triple-layered sandwich with grilled chicken, crispy bacon, lettuce, tomato, fried egg, and a creamy house dressing, served with fries.



SPAGHETTI ZANZIBAR PESTO..... 29.000 TZS

Homemade pesto with a tropical Zanzibari twist, tossed with spaghetti and topped with grated cheese.

Add Prawns: 13000 TZS

LATINY RESTAURANT

MENU

LUNCH & DINNER 12:00AM - 22:00PM

Kids

CRUNCHY CHICKEN NUGGETS & FRIES.... 26.000 TZS

Crispy golden nuggets, coated in a flavorful mix of cornflakes, peanuts, and honey, served with crunchy fries and a side of smoky BBQ sauce. A kid's favorite with a delicious twist.

FREESTYLE TIRAMISU..... 29.000 TZS

Our special tiramisu, available in variations such as Aperol, Coconut, or Yemen's Tiramisu. Please ask which version is available today.

LAVA CAKE 15.000 TZS

A warm, chocolate cake with a molten center, served with a side of vanilla ice cream.

PANNA COTTA 13.000 TZS

Creamy, smooth coconut vanilla panna cotta topped with a passion fruit purée.

ICE CREAM CUP..... 15.000 TZS

Check with us for today's flavors and add your choice of toppings:

- **Crunchy roasted nuts & salted caramel**
- **Fruity sauce**
- **Fresh seasonal fruits**

FRIED ICE CREAM BALLS 13.000 TZS

Crispy golden-fried ice cream balls served warm with a decadent caramel sauce.

FRIED BANANA SENSATION 15.000 TZS

Caramelized cinnamon banana slices, served with a scoop of spicy ice cream

Desserts

LATINY RESTAURANT

MENU

DRINKS 08:00AM - 22:00PM

SNACKS

PEANUTS	8.000 TZS
CASHEW NUTS	13.000 TZS
CRISPS & POPCORN	10.000 TZS

COFFEE & TEA

AMERICANO	8.000 TZS
ESPRESSO SINGLE	5.000 TZS
ESPRESSO DOUBLE	7.000 TZS
CAPPUCCINO	10.000 TZS
LATTE MACCHIATO	10.000 TZS
TEA	7.000 TZS
SPICED TEA	10.000 TZS

COFFEE SPECIALITIES

SPICY ICE COFFEE	13.000 TZS
A scoop of spicy ice cream in cooled coffee	
BAILEYS ICE COFFEE	21.000 TZS
Cooled Coffee with Baileys & Cognac on 2 scoops of vanilla ice cream	
AFFOGATO AL CAFE	13.000 TZS
A scoop of vanilla ice cream poured over with espresso	

COFFEE &
SNACKS

The STORY

DUYÊN = THE DESTINY

The Right Place - The Right Time - The Right People

THE START Stranded in Paradise, craving & learning from scratch

In October 2019, I arrived in Zanzibar to start my new role as a Hotel Manager in the northern part of the island. Little did I know, the world was about to change dramatically due to the Corona Pandemic. When the pandemic hit, I found myself stranded in paradise, unable to return to Vietnam. For six months, I stayed on this beautiful island, longing for the comforting dishes from home. Despite never having cooked before—and frankly, not being very good at it—I decided to learn, with my mom guiding me through video chats. Cooking had never been my passion, nor had I ever dreamed of becoming a chef. But during the lockdown, it became my lifeline. It connected me with the local community, allowed me to share my culture, and made me feel less alone as the only Vietnamese person on the island. Through cooking, I found friendship and created a new life in Zanzibar.

THE BLOSSOM From delivery to a Beach Restaurant

What started as a few fun cooking nights with friends quickly turned into something much bigger. Word spread, and soon people across Zanzibar were asking me to cook and deliver meals from my home kitchen. This unexpected demand led to invitations to cook at pop-up events for various restaurants, hotels, and farmers' markets. And just like that, Duyen - Vietnamese Homecooking was born.

By September 2020, I made the bold decision to leave my role as a Hotel Manager and fully devote myself to creating a Vietnamese restaurant. Shortly after, I discovered Rasta Beach Bar in Jambiani, where I began with a humble setup: a menu of four dishes, ten tables, a home gas cooker, two frying pans, and a heart full of hope and dreams.

It wasn't easy—finding key ingredients and training chefs from scratch to bring authentic Vietnamese flavors to Zanzibar was a challenge. During 3.5 years, I'm incredibly proud of our team for building Duyen into the first Vietnamese restaurant in East Africa, and one of the first three Asian restaurants on the island.

TO BE CONTINUED Re-writing story with Boutique Hotel Matlai

As a result of Zanzibar development, we were asked to relocate and return the land to the previous hotel for villa construction. In the midst of our search for a new home, Matlai graciously offered us space in their kitchen and beach restaurant, allowing us to continue serving our Vietnamese cuisine to our loyal patrons. This marks the beginning of a new chapter—the first franchise model of the Duyen Menu. We've carefully selected the most iconic dishes from our original menu for Matlai, and we're still working on enhancing the Vietnamese dining experience even further.

I hope you enjoy your meal and our co-hospitality together!

The MENU

Available from Monday - Sunday
12:30 Pm - 22:00PM

STARTER

GỎI CUỐN SUMMER ROLLS - 2 PCS choose prawn / vegetarian / vegan served with homemade peanut sauce	23.000 TZS	SÙI CẢO DUMPLINGS - 6 PCS choose beef / chicken / pork / vegetarian	21.000 TZS
NEM RÁN SPRING ROLLS - 3 PCS choose beef / vegetarian / vegan	23.000 TZS	BÁNH BAO STEAMED BUNS - 1 PC choose soya garlic chicken / vegan 2 PCS for main course - 10 \$	13.000 TZS
GỎI ĐU ĐỦ Green Papaya Salad choose prawn / vegetarian	23.000 TZS	SIGNATURE STARTER PLATTER for 2 + dumplings + summer rools + spring rolls + bao + papaya salad Extra charge for HB/FB meal 12 \$ per person	90.000 TZS

MAIN

CƠM CHIÊN KIM'S MAMA FRIED RICE + veggie + chicken 13000 TZS + prawn 16000 TZS + rock lobster 26000 TZS	26.000 TZS	PHỞ BÒ BEEF NOODLE SOUP + extra noodles 5000 TZS + beef 8000 TZS + beef ribs 13000 TZS	34.000 TZS
BÒ LÚC LẮC SHAKING BEEF RICE BOWL + double beef 13000 TZS	34.000 TZS	BÚN THỊT NƯỚNG COLD NOODLE BOWL with grilled meat choose grilled pork / grilled chicken / prawn	37.000 TZS
CÁNH GÀ CHIÊN NƯỚC MẮM CHICKEN WINGS IN FISH SAUCE + SALAD choose steamed rice / fried rice	32.000 TZS	BÚN BÒ NAM BỘ COLD NOODLE BOWL with stir fried beef	37.000 TZS
ĐẬU PHỤ SỐT CÀ CHUA TOFU IN TOMATO SAUCE + steamed rice	37.000 TZS	BÚN CHẢ HANOI'S PORK SKEWER & MEAT BALL BOWL served with rice noodles	37.000 TZS
SIZZLING MIXED SEAFOOD Mixed peeled prawns, calamari, fish and Michamvi sea snails in sweet and sour sauce Served with steamed rice	42.000 TZS	CƠM CÀ-RI GÀ Southern Vietnamese Chicken Curry (coconut milk, lemon grass, galangal, chili, lime) soup. choose rice noodles / glass noodles / steamed rice Choose Chicken or Tofu	37.000 TZS
		MIẾN XÀO STIR FRIED GLASS NOODLE Choose Vegan / Vegetarian / Prawn / Chicken	37.000 TZS



Live Lobster Prices in TZS

	Standard Price	HB/FB basis
300 g	79.000	53.000
350 g	92.000	66.000
400 g	106.000	79.000
450 g	119.000	92.000
500 g	132.000	106.000
550 g	145.000	119.000
600 g	159.000	132.000
650 g	172.000	145.000
700 g	185.000	159.000
750 g	198.000	172.000
800 g	212.000	185.000
850 g	225.000	198.000
900 g	238.000	212.000
950 g	251.000	225.000
1000 g	265.000	238.000

Sizes depending on availability

Live from the tank

*choose your lobster directly
from the tank and enjoy a
selection of lobster inspired
dishes*

Lobster & Pineapple Salad

With a mixture of mint & fresh basil
& mint

recommended for lunch or a light dinner

Honey & Lime Glazed Lobster

delicately slow-cooked buttered
lobster bathed in a special honey
sauce infused with lime juice,
*served with grilled carrot &
zucchini*

Grilled or Steamed Lobster

with lemon & herb butter
*served with mashed potatoes or
steamed rice & cucumber salad with a
yoghurt mint sauce*

Surf & Turf

150 g steak - additional 31.000 TZS
& lobster with a creamy garlic sauce
perfect with a glass of cold white wine

**A 50% deposit is required for
external (non-hotel) guests.**

Zanzibar's Ocean Jewel:

Indian Ocean Lobster

Our spotlight shines on the extraordinary Indian Ocean Lobster, a true gem of Zanzibar's pristine waters.

Its captivating colors and exquisite sweet taste make it a culinary delight like no other.

This remarkable lobster, like all spiny lobsters, boasts unique features that set it apart. With no claws but two spiny rostra over the eyes, and two pairs of large antennae, it truly stands out in the world of crustaceans.

Our live lobster tank - the first of its kind in Zanzibar, with lobsters which are caught just in front of the shores by local fishermen in our village, ensuring unrivaled quality and authenticity. You have the option to personally choose your lobster or be informed about the available sizes, making your dining experience truly unique. Our prices are rounded up or down on 50g to provide you with the most transparent and fair pricing.

We kindly request pre-orders at least 4 hours in advance, allowing our chefs to prepare your feast to perfection. Additionally, for those seeking the ultimate surf and turf experience, we offer a delectable option at an additional charge of 31.000 TZS.

Please note that the availability of specific lobster types may vary based on the season and local catch, adding an element of excitement and surprise to your dining experience.



MENU

EXTRA CHARGE MENU FOR HALF BOARD AND FULL BOARD

THE BEST FROM THE SEA

Extra Charge for half board and full board clients

JUMBO PRAWNS	31.000 TZS
LOBSTER 500 G	45.000 TZS
LOBSTER 750 G	74.000 TZS
LOBSTER 1000 G	121.000 TZS
SEAFOOD PLATTER	127.000 TZS
CRAB PLATTER	60.000 TZS

FROM THE LAND

Extra Charge for half board and full board clients

BEEF BOX 250g	24.000 TZS
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DUYEN

Extra Charge for half board and full board clients

STARTER PLATTER FOR 2	32.000 TZS
CƠM CHIẾN KIM'S MAMA FRIED RICE WITH LOBSTER	32.000 TZS

This menu offers seafood and premium meals at an additional charge. If you have a half-board or full-board package, you can upgrade to premium meals by paying the listed extra cost. Half-board guests ordering lunch outside their package will be charged the standard menu price.

Extra charge