

DRINK MENU

JUICES

Our refreshing selection of juices is made of the finest fruits, prepared with a juicer to ensure the purest taste, good for health and body. With no sugar or water added, our juices are just pure fruits bursting with natural flavors.

GOLDEN GREEN SWEET JUICE

mix of fresh apple, cucumber, pineapple & mint

18.000 TZS

FRESH MELON COOLER

mix of watermelon, mango, mint, ginger & lime

15.000 TZS

SUPER BUDDHA DRINK

mix of fresh carrot & orange

15.000 TZS

FRESH FRUIT JUICE

choose your favourite

8.000 TZS



SMOOTHIES, SHAKES & POWER DRINKS

ZANZI ICED COFFEE

Iced Coffee, Sugar, Banana, Coconut Milk

13.000 TZS

PINEAPPLE BANANA SMOOTHIE

Pineapple, Banana, Milk, Sugar

15.000 TZS

AFRICAN POWER SMOOTHIE

Mango, Banana, Orange Juice, Moringa Powder, Coconut Milk

15.000 TZS

COCONUT SMOOTHIE

Frozen coconut milk mixed with fresh fruit of your choice

20.000 TZS

TROPICAL DRINK

Papaya, Lemon, Orange, Sugar, Mint

13.000 TZS

MILK SHAKE

Choose your flavour from our ice cream menu

13.000 TZS



HOMEMADE LEMONADE 15.000 TZS

1 PASSION LEMONADE

2 HIBISCUS LEMONADE

3 SPICE LEMONADE

Ingredients

Lime Juice, Soda Water & Syrup of:

- Passion Fruits 1
- Hibiscus Flowers 2
- Spices - anise, cinnamon, vanilla 3

DRINK MENU

LONGDRINKS 4 CL

CAMPARI-O 23.000 TZS

->Campari, Orange Juice

CUBA LIBRE

Bacardi White Rum 21.000 TZS

Captain Morgan 21.000 TZS

Havanna Club 3 years 25.000 TZS

Havana Club 7 years 31.000 TZS

Zanzibar Spiced Rum 37.000 TZS

-> Rum, Coca Cola, Lemon

GIN TONIC - 4 CL

Konyagi 15.000 TZS

Gordon's London Dry 21.000 TZS

Bombay Sapphire 26.000 TZS

Johari Gin Tanzania 28.000 TZS

Opihr Spice of orient 30.000 TZS

Tanqueray Dry 30.000 TZS

Darnley's 34.000 TZS

Hendrick's Gin 34.000 TZS

->Gin, Tonic Water, Lemon

SCREW DRIVER - 4 CL

Finlandia 23.000 TZS

Absolut Vodka 25.000 TZS

Belvedere Vodka 35.000 TZS

->Vodka, Orange Juice



MATLAI INFUSED SPIRITS 2 CL

Vodka Hibiscus 10.000 TZS

Tequila Chili 10.000 TZS

White Rum Dates& Vanilla 16.000 TZS



SOFT DRINKS

0,3 l 5.000 TZS

COCA COLA

COLA LIGHT/ZERO FANTA

SPRITE

BITTER LEMON

TONIC WATER

TANGAWIZI

SODA WATER

RED BULL - 11.000 TZS



BEER & CIDER 11.000 TZS

KILIMANJARO, 0,5 L

SAFARI 0,5 L

SERENGETI LIGHT 0,35 L

SAVANNA DRY 0,33 L 13.000 TZS



COFFEE & TEA



AMERICANO 6.000 TZS

ESPRESSO 6.000 TZS

CAPPUCCINO 8.000 TZS

LATTE MACCHIATO 8.000 TZS

TEA 6.000 TZS

SPICED TEA 8.000 TZS



DRINK MENU



BAHAMA MAMA 26.000 TZS

Dark Rum, White Rum, Malibu, Grandine, Coconut Juice, Lime Juice, Pineapple Juice

MATLAI TNTea 26.000 TZS

Gin, Bacardi White Rum, Grand Marnier, Absolut Vodka, Coca Cola

MARGARITA 23.000 TZS

Tequila, Triple Sec, Lemon Juice

ESPRESSO MARTINI 22.000 TZS

Vodka, Kahlua, Espresso, Syrup

NEGRONI 24.000 TZS

Gin, Cinzano Rosso, Campari, Orange Peel

PLANTER'S PUNCH 24.000 TZS

White Rum, Brown Rum, Orange Juice, Pineapple Juice, Lemon Juice, Grenadine

COCONUT MARGARITA 26.000 TZS

Tequila, Coconut Cream, Lime Juice, Triple Sec, Simple Syrup

MOSCOW MULE 23.000 TZS

Vodka, Ginger Beer, Lime Juice, Lime Wedge

PINA COLADA 24.000 TZS

Malibu, Rum, Coconut, Pineapple Juice

BLUE LAGOON 24.000 TZS

Vodka, Blue Curacao, Triple Sec, Lime Juice, Tangawizi

PASSION FRUIT MOJITO 24.000 TZS

White Rum, Lime Juice, Brown Sugar, Fresh Mint Leaves, Soda



DRINK MENU

COCKTAILS

CAIPIRINHA 24.000 TZS

Cachaca, Lemon, Brown Sugar

WHISKEY SOUR 24.000 TZS

Whiskey, Lemon Juice, Simple Syrup, Angostura Bitters, Egg White (optional)

FROZEN PINEAPPLE DAIQUIRI 23.000 TZS

White Rum, Lime Juice, Syrup, Pineapple

APEROL SPRITZ 25.000 TZS

Aperol, Sparkling Wine, Soda Water

ZANZIRINHA 21.000 TZS

Konyagi, Lemon, Brown Sugar



NON ALCOHOLIC COCKTAILS 15.000 TZS

ASALI MOCKTAIL

Banana, Passion Fruit, Honey, Grenadine

CUCUMFIZZ

Cucumber, Pineapple, Lime, Soda Water

RED & YELLOW

Watermelon, Grenadine Syrup, Pineapple, Orange, Angostura

GINGER MOCKTAIL

Lime, Orange, Passion Fruit, Fresh Ginger, Tangawizi

VIRGIN MOJITO

Fresh Lime, Brown Sugar, Fresh Mint, Sprite

DRINK MENU

SIGNATURE COCKTAILS

26.000 TZS

FLYING MATLAI

Sparkling Wine, Aperol, Passion Juice, Lemon Juice, Soda, Passion Fruit

Zanzibar is a very cosmopolitan island with many expatriates from all over the world. We decided to mix the world with Tanzania. The sparkling wine has its origins in France and the Aperol from Italy. We added the Tanzanian touch with passion fruit and lemon juice.



ALOE COCKTAIL

Fresh Aloe Vera, Honey, Whisky, Orange, Lime

We started to grow Aloe vera in our garden for the treatment of sunburns, but found out it could also be used for a delicious cocktail!

Aloe vera is health beneficial because it has medicinal properties such as antioxidants and it's antibacterial. Both of these properties accelerate wound healing, reduce dental plaque, and help treat canker sores.

Now this cocktail won't save you a trip to the doctor but it will turn any bad day into a good one!



PILI-CHILI COCKTAIL

Tequila infused Chili, Cointreau, Lime, Sugar Syrup, Watermelon

Pili chili peppers grow on the more dry and rocky terrain of the island. Here, the upheaved coral creates a honeycomb surface that favors the accumulation of rich soil in the crevices. The pods are picked when ripe, sundried, and then packed in mat bags made of the split frond of the Hyphaene palm tree for shipment. This is an industry that has sprung up within the last 30 years. This red cocktail captures the unique chili's flavor and finishes with a spicy kick.



DATILLA MATLAI

Rum infused Dates & Vanilla, Pineapple, Orange

Vanilla is a typical spice which grows here, on our island. Dates are common sweets for Zanzibari people. This is specifically demonstrated during Ramadan and eaten for "Iftar", meaning breaking fast after sunset.

In our cocktail, it is infused into our Rum. During the infusion process, the dates and vanilla release their essence into the alcohol. Combined with the citrus juices, our cocktail has a blend of these flavors that is sure to please the palate.



DRINK MENU

SIGNATURE COCKTAILS

26.000 TZS

OYOYO HIBISCUS

Vodka infused Hibiscus Flower, Tia Maria, Banana, Lime, Sugar Syrup
Hibiscus is a tropical flower. You can find it in our hotel garden and it is identified by its amazing blossoms! Historically, hibiscus tea has been used in African countries to decrease body temperature, treat heart disease, and soothe a sore throat. In Iran, hibiscus tea is used to treat high blood pressure. This cocktail, along with our wonderful beachside view, is sure to relax one's mind and body.



BATIDA MATLAI

Cachaca, Malibu, Coconut Ice Cubes, Mango & Passion Juice

While visiting this paradise island of Zanzibar, don't forget to breathe in the sweet scent of the exotic fruits: mango, coconut, and passion fruit. Your nostrils will be suffocated by the sweet, tropical scent and your taste buds will be satisfied by this delicious Batida Matlai cocktail that is served in a beautiful coconut!



PHO COCKTAIL

Gin, Triple Sec, Pho Sugar Syrup, Cardamon Pods, Cinnamon Stick, Star Anise, Fish Soup

It's not uncommon for food to cross over into the drink scene or for cocktails to draw inspiration from the kitchen. One such example is this Pho Cocktail. Pho is a popular Vietnamese noodle soup. This drink seeks to recreate its flavors. We combine the usual Pho spices (star anise, cardamom, cinnamon) and mix them with Gin, Triple sec and freshly squeezed lime juice. There's no broth or meat in this drink. What could be better than having a spice-based cocktail on the spice island of Zanzibar?



DAFU MOCKTAIL 15.000 TZS

Coconut, Mango, Passion, Sugar Syrup, Cinnamon Powder

Do you like the sweet smell of exotic fruits? With the Dafu cocktail, your taste buds will be delighted by these sweet and juicy flavors! Dafu means "young coconut" in Swahili. You will surely taste that in this drink. Coconut and cinnamon are locally grown in Zanzibar and are the mainstay of the economy. These two ingredients together, freshly blended with other tropical fruits, perfectly reflect the flavors of the Island.



DRINK MENU

SHOTS 13.000 TZS

GINGER LIME SPARK

A zesty immunity boost with ginger for digestion & lime for radiant skin

ALOE VERA BOOSTER

Refresh & hydrate with aloe vera, cucumber & lime, packed with anti-inflammatory & antioxidant benefits

TANGY HOMEMADE TAMARIND

Served with honey - a refreshing antioxidant boost

SHISHA 23.000 TZS

PASSION FRUIT



MANGO



STRAWBERRY



BLUE BERRY



MINT



TWO APPLES



KIWI



CIGARETTES 13.000 TZS

MARLBORO RED
CAMEL LIGHT

DRINK MENU

APERITIFS

CAMPARI	4 cl	18.000 TZS
CINZANO EXTRA DRY	4 cl	10.000 TZS
FERNET BRANCA	4 cl	23.000 TZS
MARTINI BIANCO	4 cl	10.000 TZS
MARTINI ROSSO	4 cl	10.000 TZS
PERNOD	2 cl	9.000 TZS
RICARD	2 cl	9.000 TZS



TEQUILA 2 CL

CONQUISTADOR SILVER	9.000 TZS
JOSE CUERVO GOLD	9.000 TZS
PATRON SILVER	21.000 TZS
PATRON REPOSADO	23.000 TZS

COGNAC &
BRANDY 4 CL

ST-REMY VSOP	14.000 TZS
HENNESSY V. SPECIAL	32.000 TZS
KWV BRANDY TEN years	29.000 TZS



PORT WINE 5 CL

COCKBURN'S FINE RUBY	18.000 TZS
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LIQUOR 2 CL

APEROL	9000 TZS
DISARONNO AMARETTO	9000 TZS
AMARULA	8000 TZS
BAILEYS IRISH CREAM	9.000 TZS
KHALUA	8.000 TZS
COINTREAU	10.000 TZS
DRAMBUIE	12.000 TZS
GRAND MARNIER	16.000 TZS
JÄGERMEISTER	10.000 TZS
SAMBUCA	10.000 TZS
AFRIKOKO	8.000 TZS
TIA MARIA	10.000 TZS
CURACAO BLUE	9.000 TZS
VALENTINO ORANGE	10.000 TZS
BUTLERS TRIPLE SEC	8.000 TZS



DRINK MENU

WHISKEY 2 CL

EVAN WILLIAMS BOURBON	8.000 TZS
JIM BEAM KENTUCKY STRAIGHT BOURBON	9.000 TZS
JACK DANIEL'S CUTTY SARK SCOTCH	11.000 TZS
J&B BLENDED SCOTCH	10.000 TZS
JAMESON SCOTCH	13.000 TZS
AUCHENTOSHAM SINGLE MALT SCOTCH	17.000 TZS
GLENGOYNE HIGHLAND SINGLE MALT 10 YEARS	18.000 TZS
THE GLENLIVET SINGLE MALT 13 YEARS	26.000 TZS
THE GLENLIVET SINGLE MALT 15 YEARS	30.000 TZS



VODKA 2 CL

SMIRNOFF RED LABEL	8.000 TZS
FINLANDIA	8.000 TZS
ABSOLUT VODKA	10.000 TZS
BELVEDERE VODKA	15.000 TZS



RUM 2 CL

APPLETON GOLD	8.000 TZS
BACARDI WHITE RUM	8.000 TZS
BACARDI DARK RUM	8.000 TZS
CACHACA 51 BRAZIL	8.000 TZS
CAPTAIN MORGAN JAMAICA RUM	8.000 TZS
MALIBU CARIBBEAN	8.000 TZS
HAVANA CLUB 3 YRS.	10.000 TZS
HAVANA CLUB 7 YRS.	13.000 TZS
ZANZIBAR SPICED RUM	17.000 TZS

FOR PREMIUM RUM,
PLEASE REFER TO THE SEPARATE MENU



GIN 2 CL

KONYAGI, Tanzania	5.000 TZS
GILBEY'S	6.000 TZS
GREENBALL'S	8.000 TZS
GREENBALL'S BLUEBERRY	8.000 TZS
GREENBALL'S WILD BERRY	8.000 TZS
HEDGES & BUTLER	8.000 TZS
GORDON'S LONDON DRY	8.000 TZS
BOMBAY SAPPHIRE	11.000 TZS
JOHARI GIN TANZANIA	12.000 TZS
OPIHR SPICES OF ORIENT	13.000 TZS
TANQUERAY DRY	13.000 TZS
DARNLEY'S	14.000 TZS
HENDRICK'S GIN	16.000 TZS



RUM MENU & TASTING NOTES

Welcome to our rum menu! We offer a diverse selection of premium rums from around the world, each with its unique flavor profile and tasting notes. Sit back, relax, and let the journey of discovery begin.

Santa Teresa 1796

2cl - 20.000 TZS

Nose: Fruity aroma with notes of wood

Palate: Unique taste of nuts, leather, vanilla, cinnamon, dark chocolate, prunes, hints of honey and pepper

Aging Method & Information: The traditional Solera method ensures every bottle of Santa Teresa 1796 has some of the very first Ron Madre running through it. That's because, since they first filled them in 1992, the Solera casks have never emptied. Instead, each time a bottle is drawn, the Solera is topped up with a slightly younger rum blend, guaranteeing that every bottle has exceptional richness and a little bit of the Mother Rum.

The rich and powerful Santa Teresa 1796 Rum has won many international awards over the years. In 2000 and 2001 the Rum won the gold medal at the Rum Festival Caribbean Week respectively.

ORIGIN: Hacienda Santa Teresa, Venezuela



Ron Zacapa Sistema 23 Solera Gran Reserva

2cl - 22.000 TZS

Nose: Apricots, citrus fruits, vanilla, cocoa and bourbon; rich and full-bodied with spicy chocolate flavors and a pleasing tannic bite

Palate: Wonderfully complex, generous and full-bodied, with a sweet honeyed viscosity atypical of an aged spirit; a great depth of raisined fruit and apricot preserves, building to an intense heart of savoury oak, nutmeg, leather and tobacco with notes of coffee and delicately sweet vanilla.

Zacapa Rum is regarded as one of the finest in the world.

Aging Method & Information: Aged and blended in the 'House Above the Clouds', 2300m above sea level, the cool mountain air slows aging, allowing Zacapa time to rest and develop character. Zacapa uses a unique Sistema Solera process, based on a centuries-old Spanish way of aging sherries, to blend rums of different ages in a sequence of barrels which previously held American whiskies, sweet sherries and fine Pedro Ximenez wines. Refined by craftsmanship and devotion, the whole process is artfully overseen by Master Blender Lorena Vasquez. The tropical climate and volcanic soil yield high grade sugar cane and, unlike most rums that use molasses, Zacapa is created from the concentrated first press of sugar cane or 'virgin sugar cane honey', which contributes to its award-winning taste.

Ron Zacapa Sistema 23 Solera Gran Reserva won the Platinum Award at the Barbados Rum Festival in 2002 - Best rum in the world in 2002 - Best rum in the world in 2001 - Best rum in the world in 2000 - Best rum in the world in 1999 Tasting.

ORIGIN: City of Zacapa, Guatemala

RUM MENU &
TASTING NOTES**Eminente Ron De Cuba**

2cl - 26.000 TZS

Nose: Coffee, dulce de leche, toasted almond and cocoa**Palate:** Vanilla, cane sugar, sichuan pepper and prune**Aging Method & Information:** 7 years minimum in white oak barrels.

Eminente embodies the rebirth of XIXth century Cuban rum, elaborated by César Martí the youngest Maestro Ronero (Rum Master) of the island. Eminente Reserva has the aesthetics of a traditional Cuban light rum with the complexity and depth of a very old one.

Eminente is a brand created in 2020, as part of a collaboration between the Moët Hennessy group (LVMH) and the Cuban government. It is the Cuba Ron entity that supplies the aguardientes and light rums needed for the blending. This is carried out by the maestro ronero (master rum distiller) Cesar Marti, and includes a particularly high proportion of aguardientes. Eminente sets new standards with Reserva made with 70% of aged aguardientes (In comparison, most Cuban rums contain only 10%), the highest proportions among all Cuban Rums. They are complemented by light rums that add vivacity. The Rum is described as a new beginning of the Cuban Rum.

The Cuban beverage triumphed at the China Wine & Spirits Awards, which has been acknowledged as the largest and most prestigious wine and spirits competition in China.

ORIGIN: Central province of Villa Clara, Cuba**Phraya Deep Matured Gold Rum**

2cl - 26.000 TZS

Nose: Rich vanilla, honey and coconut, layered with gentle spiciness of cloves and raisins**Palate:** Smooth, creamy, crème brûlée and butterscotch, with an underlying fruitiness of fresh pineapple and citrus.

Aging Method & Information: Made with Thai sugar cane and aged between seven and 12 years. Aged in Oak barrels that are stored in four-meter-deep warehouses located next to lagoons. The Coolness of the lagoons' environment effectively slows down the aging process, allowing the rums to nurture and develop its distinctive depth. A luxury rum from Asia, using only carefully selected rums of the highest quality. The style of this rum is as rich as the history and culture of its country of origin.

Phraya Deep Matured Gold Rum won at the World Rum Awards 2017 & Double gold at San Francisco World Spirits Competition 2013.

ORIGIN: Sangsom Distillery, Thailand

Rum

RUM MENU &
TASTING NOTES**Cihuatán Obsidiana**

2cl - 26.000 TZS

Nose: Soft, complex aromas, tropical fruit.**Palate:** Tropical fruit, sugar cane, spices. Lychee, Fresh Guarapo, Cinnamon, Cashew Nuts**Aging Method & Information:** Produced from a blend of 3 rums aged between 11 and 14 years. These rums have been aged in new American Oak and ex-Bourbon barrels.

Cihuatán Rum is described as "The Rum of the Mayan Gods". Between the mountains in the Cihuatán Valley lies the distillery which is the only one in all of El Salvador. This is a special feature, but also a commitment - to the highest quality and best taste. A group of Salvadorans wanted to create El Salvador's ambassador to the world through rum. From the start, they were committed to quality. If they were to make a product worthy of being the country's ambassador, it had to be top quality. That is why since 2004, they kept distilling and aging and waited 10 years to sell the first bottle of rum.

ORIGIN: El Paisnal, El Salvador**Angostura 1824**

2cl - 28.000 TZS

Nose: A rich bouquet of sweet molasses, cocoa and toffee with top notes of tropical fruit**Palate:** Well rounded, a medium-bodied palate with hints of chocolate, orange, spices and fruity nuances**Aging Method & Information:** Blend of the finest mature rums, hand-picked by the Master Blender from selected casks. These rums are aged in charred American oak bourbon barrels for a minimum of twelve years and then skillfully hand blended and re-casked. Upon the rum's optimum maturity it is hand-drawn, filtered and bottled. It is offered in very limited supply for your enjoyment.

Between 2010 and 2015, Angostura® 1824 took home 26 medals from prestigious competitions including the World Rum Awards.

ORIGIN: Port of Spain, Trinidad and Tobago

Rum

RUM MENU & TASTING NOTES

El Dorado 15 Years

2cl - 29.000 TZS

Nose: Wood, coconut, caramel, nutmeg, molasses, light newspaper and raisins.

Palate: Wood and caramel return, flanked by mint, vanilla, toffee, coconut and raisins. There is a light sweetness and tons of wood spice.

Aging Method & Information: The El Dorado 15 Year Old is artfully blended using marques from the EHP Wooden Coffey, the Metal Coffey, the Port Mourant Double Wooden Pot Still and the Versailles Single Wooden Pot Still. Its unmistakable taste is achieved from the Port Mourant Double Wooden Pot Still, which provides an earthy, peat-like finish.

The evolution of rum distillation dates back nearly 400 years. Upon arriving in Guyana in 1498, Christopher Columbus began planting sugar cane. 150 years later the Dutch came to Guyana and established the first settlements of Essequibo and Berbice, introducing the cultivation of sugar cane along the coastal plain and the banks of the great rivers.

At its peak Guyana was home to over 300 sugar estates with distilleries, each producing their own signature rums.

Today, Demerara Distillers (the parent company of El Dorado Rum) operates that last remaining distillery. Plantation Diamond houses 8 stills, some of which are the oldest operating stills in the world. These stills are all completely different in composition (wood, double wood, copper, etc...) and size, all yielding entirely different distillates that lead to the complexity that is El Dorado Rum. Similarly to cognac, the age on a bottle of El Dorado rum indicates the youngest spirit found in the bottle, so the elixir inside was aged for a minimum of 15 years.

Many Rum aficionado's consider this 15 Year Old to be the best value/highest quality that money can buy. It is a remarkable rum, whose greatest achievement was collecting the Wray & Nephew Trophy for Best Rum in the World at the International Wine & Spirits Challenge for an unprecedented four years running.

ORIGIN: Demerara River Georgetown, Guyana

Rum

RUM MENU &
TASTING NOTES**A.H. RIISE - Non Plus Ultra - Very Rare**

2cl - 35.000 TZS

Nose: Spices and lightly cooling mint, moscavado sugar, orange zest

Palate: On the palate, the Non Plus Ultra - Very Rare is a symphony of flavors and a creamy palate. The initial sweetness of caramel and vanilla gives way to a cascade of complex notes, including dried fruit, spice and oak.

Aging Method & Information: A.H. RIISE - Non Plus Ultra - Very Rare is a distinguished rum, crafted with an extraordinary aging method that elevates it to unparalleled heights of flavor and sophistication. It creates its magic in many ways. The spirit is matured in designer casks, and the barrels are superior in every aspect. Using old casks requires a lifetime of knowledge in the art of blending.

"Non Plus Ultra" means nothing further beyond in Latin. It is an expression said to have been used by Charles V, who was both Roman Emperor and King of Spain. The legend also states that it was engraved on Pillars of Hercules, as a warning to mark the boundary between the known and unknown world in the Strait of Gibraltar.

A.H. Riise Non Plus Ultra "Very Rare" is likewise found on the border between the known and unknown; only the very best drops from aged rum barrels are used to create this ultimate spirit drink from A.H. Riise.

Nothing is left to chance, not the beautiful faceted carafe, not the deep glow and certainly not the enjoyment you will experience when you take your first sip.

It is truly world class, and once you have tasted it, you will wish for nothing else!

Savoring a glass of A.H. RIISE - Non Plus Ultra - Very Rare is a journey through time and taste, an experience that captures the essence of the Caribbean's rum-making heritage. Each sip tells a story of expertise, dedication, and a relentless pursuit of perfection, making it a true treasure for rum enthusiasts and connoisseurs alike. Its production is reduced to 3000 bottles per year.

For those with a preference for a slightly sweeter rum, A.H. RIISE - Non Plus Ultra - Very Rare is undeniably one of the most beautiful offerings on the market, harmoniously blending sweetness, complexity, and unparalleled craftsmanship.

ORIGIN: The A.H. Riise Non Plus Ultra - Very Rare is produced in St. Thomas, U.S. Virgin Islands. The rum is named after Albert Heinrich Riise, a Danish pharmacist who arrived in St. Thomas in 1838. Riise established a pharmacy and distillery, and his rums quickly gained a reputation for their exceptional quality.

Rum

RUM MENU & TASTING NOTES

The Legacy of Zacapa XO: A Treasure Unveiled

2cl - 39.000 TZS

Nose: Rich wood intertwines with creamy coconut, indulgent caramel, a hint of nutmeg, and the deep aroma of molasses. Light whispers of dried raisins dance alongside a subtle essence of freshly printed newspapers

Palate: : As you take a sip of Zacapa XO, the elegant wood and luscious caramel take center stage once again. They are accompanied by a refreshing touch of mint and velvety vanilla, followed by the delicate sweetness of toffee and the tantalizing presence of coconut. The symphony concludes with the lingering embrace of raisins, while the gentle embrace of wood spice adds an extra layer of complexity.

Aging Method & Information: Zacapa XO is an artisanal blend, meticulously crafted using exceptional marques from the EHP Wooden Coffey, the Metal Coffey, the Port Mourant Double Wooden Pot Still, and the Versailles Single Wooden Pot Still. This blend of distinct flavors creates an unmistakable taste, with the Port Mourant Double Wooden Pot Still contributing a captivating earthiness and a peat-like finish.

The origins of rum distillation trace back nearly 400 years. When Christopher Columbus arrived in Guyana in 1498, he introduced the cultivation of sugar cane. The Dutch settlers arrived 150 years later, establishing settlements along the coast and rivers, where they began producing their signature rums.

In its prime, Guyana boasted over 300 sugar estates, each with its own distillery, crafting unique rums. Today, Demerara Distillers, the parent company of Zacapa XO, stands as the sole remaining distillery. Nestled in Plantation Diamond, it houses eight stills, some of which are the oldest in the world. These distinct stills, ranging in composition from wood to copper, produce entirely different distillates, contributing to the exquisite complexity found within every bottle of Zacapa XO.

Similar to cognac, the age statement on a bottle of Zacapa XO signifies the youngest spirit contained within. The elixir you hold in your hands has been aged for a minimum of 15 years, a testament to the meticulous craftsmanship and dedication to quality.

Renowned by rum aficionados as the epitome of exceptional value and unparalleled quality, Zacapa XO stands as a remarkable rum. It achieved the prestigious Wray & Nephew Trophy for Best Rum in the World at the International Wine & Spirits Challenge, an unprecedented four years in a row.

ORIGIN: Nestled along the Demerara River in Georgetown, Guyana, Zacapa XO embodies the spirit of a land rich in history and craftsmanship.

Rum