

## Food & Beverage

### Overview

The Oberoi, Marrakech has three unique restaurants and a bar to choose from. With specially curated menus, our team of talented chefs craft dishes with the finest seasonal ingredients and culinary finesse. We also use cold pressed unrefined olive oil from the 3 000 olive trees on our property. Harvested in October each year, this is pressed exclusively for our use.

Be it authentic local flavours, Mediterranean, Indian, or Asian cuisines, simply light, refreshing meals by the pool or a masterfully crafted drink and a cigar accompanied by live music, there is something to suit everyone at The Oberoi, Marrakech.

### Rivayat

Meaning "heritage" in both Indian and Moroccan cultures, Rivayat embodies a profound narrative significance. Mentored by Michelin-Starred chef Rohit Ghai, who meticulously curated a menu that blends Indian and Moroccan culinary traditions with a touch of modernity inspired by Moroccan terroir.

The restaurant's interior, seamlessly combines charm and sophistication, transporting guests to a setting that evokes both Michelin-starred opulence and the authenticity of Indian palaces. It overlooks the magnificent outdoor patio inspired by Marrakech's famous 14th century Medersa Ben Youssef.

Rivayat isn't just a restaurant, it's an extraordinary sensory journey where Indian gastronomy and Marrakech's allure harmoniously converge.

**Opening hours** - 7:00 pm to 10:30 pm Monday to Sunday.

**Michelin-Starred Chef**– Rohit Ghai.

**Indian chef** – Anand Singh.

**Signature Dishes** – Shrimp masala with coconut and sesame seeds- Tandoori salmon with raita and pickle - Atlantic lobster with curry leaves, mustard and tomato - Butter chicken.

**Number of covers** – 100 (Indoor: 40, Outdoor: 60)

## **Tamimt**

Tamimt, meaning delight in the Berber tribal language, offers culinary delights from across the Mediterranean and India with a carefully curated menu featuring exceptional ingredients and authentic flavours.

Dine indoors with a view of our al fresco terrace with views of the gardens and grand canal. With a design inspired by a French brasserie, Tamimt has a bar and lounge for aperitifs or after dinner drinks, and is decorated with frescoes and illuminated by grand chandeliers. It also captures a lot of natural light and offers a sense of space with its high ceilings and tall, arched windows.

Tamimt welcomes diners for sumptuous morning breakfasts, aperitifs and dinner.

**Opening hours** – 8.00 am to 10.30 am, 12.00 am to 5.00 pm and 5.00 pm to 10.00 pm

**Signature Dishes** – Lobster Buddha Bowl & Murgh Tikka Makhani

**Number of covers** - Total – 90 (Indoor: 38, Outdoor: 52)

**Bar & Lounge** - 30

## **Azur**

Set amidst the tranquility of the resort's azure pool, palm trees and olive groves, Azur serves creatively crafted light meals throughout the day; from refreshing crudos to inspiring salads and grilled favourites. Topped off with botanically inspired cocktails.

This ambient restaurant has an outdoor seating area with views of our beautiful pool, the grand canal water feature, the citrus and olive gardens and the Atlas Mountain range, while the indoor dining space is crowned with a sky blue dome and a Moroccan style chandelier.

**Opening hours** -12.00 am to 5.00 pm

**Signature Dishes** – Avocado Hummus, Roast Sea Bass & Baba Limoncello

**Number of covers** - Total –62 (Indoor: 22, Outdoor: 40)

## **Vue**

Marrakech's most fashionable new social destination, Vue is the perfect destination to enjoy handcrafted cocktails and eclectic snacks, or sample a selection of fine wines, sprits and cigars whilst capturing a majestic 'view' of the resort's grand canal, gardens and the Atlas Mountains from the comfortable interior or al fresco terrace.

With a candlelit interior, Chesterfield sofas, a glowing fireplace, wooden bar counters and antique mirrors, Vue has the ambience of a classic English bar. It is a wonderful setting for a relaxed evening, an informal daytime meeting or a romantic evening with some live piano music.

**Opening hours** - 5.00 pm to 12.00 am

**Cocktail Design**- Lorenzo Miglietta, the mixologist and owner of Marlowe, Barcelona; a bar renowned for cocktails. The cocktails are creative interpretations of timeless classics. **Signature Cocktails** - Ras el Hanout Julep, Barrel Aged Date and Sesame Old Fashioned. **Signature Dishes** - Peruvian Beef Anticucho with espellete pepper sauce, spider crab brioche with fennel remoulade and Granny Smith apples.

**Number of covers** - Total – 78 (Indoor: 24, Outdoor: 54)