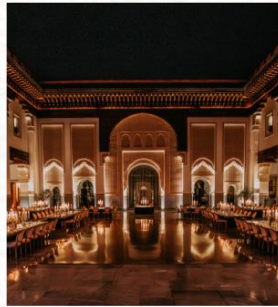


# Banquet Brochure





*The Oberoi*  
MARRAKECH

**Breakfast:**

Express breakfast - 220 MAD

Continental breakfast - 280 MAD

Moroccan breakfast - 320 MAD

American breakfast - 350 MAD

Detox breakfast - 280 MAD

Berber breakfast in the secret garden - starting at 480 MAD

**Take away:**

Take away express breakfast - (160 MAD)

Take away classic breakfast - (250 MAD)

Take away gourmet lunch - (420 MAD)

**Coffee break:**

Classic coffee break - (280 MAD)

Moroccan coffee break - (300 MAD)

healthy super food coffee break - (330 MAD)

Gourmet coffee break - (360 MAD)

**Weekly coffee break in DDR**

**BUFFETS:** (Minimum 30 pax)

**DDR Menu**

**Brunch in Azur** - 1100 MAD

**Asado BBQ party at the potager, family style** - 1500 MAD

**Exclusive in villa BBQ** - 1600 MAD

**Exclusive Rivayat experience** - starting at 850 MAD, 80 pax maximum

**Thali** - 800 MAD

**Light lunch, family style in Azur** - 950 MAD

**Moroccan Buffet** - 1200 MAD



*The Oberoi*  
MARRAKECH

**Mediterranean buffet** - 880 MAD

**Indian buffet** - 880 MAD

**Around the world buffet** - starting at 1300 MAD

**Kids buffet** - starting at 480 MAD

**A la carte lunch in Azur:**

**2 courses (starter + main or main + dessert) - 520 MAD**

**3 courses (starter, main, dessert) - 780 MAD**

**4 courses (starter, meat, fish, dessert) - 950 MAD**

**Starter**

**Fish**

**Meat**

**Vegetarian**

**Dessert**

**High Tea:**

**High Tea at Vue bar - 550 MAD**

**Cocktails:**

**50 MAD / piece**

**International cold canapes**

**Moroccan & oriental cold canapes**

**Healthy superfood canapes**

**International hot canapes**

**Moroccan & oriental hot canapes**

**Sweet canapes**





*The Oberoi*  
MARRAKECH

Cocktail live cooking show

**From the sea** – 140 MAD /pax

**BBQ** – 260 MAD /pax

**Mechoui** – 240 MAD /pax

**Shawarma** – 220 MAD /pax

**Tandoori** – 220 MAD /pax

**Risotto & pasta** – 180 MAD /pax

**Wok** – 180 MAD /pax


**Sweet** – 110 MAD/pax

A la carte diner: (Mediterranean or Moroccan)

**3 courses:** 950 MAD

**4 courses:** 1100 MAD

**5 courses:** 1300 MAD





*The Oberoi*  
MARRAKECH

**BREAKFAST**

**EXPRESS MAD 220**

**Hot beverage**

**Coffee** American, Espresso, Double espresso, Cappuccino, Latte

**Tea** Green, black, white, Oolong

**House made hot chocolate**

Or

*The authentic Moroccan tea with organic mint from our potager*

**Fresh juice**

Orange, grapefruit, carrot and daily detox

**Baker basket**

Selection of classic and signature homemade viennoiserie

**BREAKFAST**

**CONTINENTAL MAD 280**

**Hot beverage**


**Coffee** American, Espresso, Double espresso, Cappuccino, latte

**Tea** Green, black, white, Oolong

**House made hot chocolate**

Or

*The authentic Moroccan tea with organic mint from our potager*





*The Oberoi*  
MARRAKECH

**Fresh juice**

Orange, grapefruit, carrot and daily detox

**Large Baker basket**

Bread selection (white, brown, cereals, gluten free)

Selection of classic and signature homemade viennoiserie

**To spread**

Selection of jams, marmalades and honeys locally sourced

Salted and unsalted butter

**BREAKFAST**

**MOROCCAN MAD 320**

**Hot beverage**

The authentic Moroccan tea with organic mint from our potager

Coffee, hot chocolate, herbal infusion

**Seasonal fresh juice**

Marrakchi orange, watermelon with orange blossom

**Soups**

Harira & condiments, or zaatar semolina and olive oil soup

**Traditional Moroccan crepes**


M'semen, M'semen with khlii, baghrir, harcha

**To spread**

Amlou, jams, marmalades, and honeys locally sourced

**Orange, cinnamon, and orange blossom salad**

**Egg and khlii tagine**



**BREAKFAST**

**AMERICAN MAD 350**

**Continental breakfast with:**

**Whole fruits**

Banana, apple, pear, kiwi, orange, and seasonal fruit

**Fresh sliced fruits**

Orange, grapefruit, pineapple, kiwi, melon, seasonal fruit

**Preserved Fruits**

Prunes, figs and apricots

**Dry fruits and nuts**

Almonds, grapes, dattes, cashew nuts

**Cereales**

Corn flakes, muesli, Granola, Choco pops

**Dairy**

Milk (plain, low fat, soya, almond)

Yogurt (plain, Low fat and fruits condiments)

Selection of sliced cheese (Emmental, Edam, Gouda)

Display of affined cheese (Comté, Brie, Mimolette)

Fresh cheese (low fat cheese, Jben and Ricotta)

**Cold cut**

Halal or pork cold cut

Herbs or smoked turkey ham

Smoked salmon



*The Oberoi*  
MARRAKECH

**From the garden ...**

Mix green salads

Carrots and cucumbers stick

Cherry tomatoes from our potager

Marinated green and black olives

Homemade olive tapenade

Olive oil, argan oil, dressings

**Eggs**

*Scramble, omelets, fried with condiments:*

ham, cheese, mushrooms, bacon, saucisses, sauted vegetables  
cherry tomatoes, sauted potatoes

**Moroccan specialty**

Selection of bread and crepe, with honey and Amlou

(Msemen, Msemen with khlii, Baghrir, harcha)

**BREAKFAST**

**DETOX** MAD 280

**Hot beverage**

Green tea

Herbal infusion

Or


The authentic Moroccan tea with organic mint from our potager

**Chlorophyll detox shot**

Kale leaf, parsley, turmeric, red apple

**Immunizing booster juice**

Green cabbage, celery, red grapes, red apple, lemon







*The Oberoi*  
MARRAKECH

**The healthy break from the baker**

On a buckwheat bread, crushed avocado, chia seeds

**BERBER BREAKFAST IN OUR SECRET GARDEN**

**On a sunny morning, enjoy a traditional Berbere breakfast prepared by our chef**

**Maximum 20 pax**

Harira soup and condiments  
Zaatar, semolina and olive oil soup  
Marinated olives  
Orange, cinnamon, orange blossom salad  
Moroccan crepes selection, M'semen, baghrir, harcha  
Honey, Amlou, Argan oil, Olive oil  
Moroccan sweets  
Traditionnal Moroccan bread  
Egg & Khlii tagine  
Ricotta zaatar & Olive oil  
Coffee, Moroccan mint tea  
Seasonal fresh juice

**480 MAD**

**Entertainment**

**Andalusian Moroccan duet 2800 MAD**

**Andalusian Moroccan, & Flamenco 3800 MAD**

**Belly Dancer (oriental) 2800 MAD**





*The Oberoi*  
MARRAKECH

**TAKE AWAY**

**EXPRESS TAKE AWAY BREAKFAST**

MAD 160

**Beverage**

American coffee, hot milk, freshly squeezed orange juice

**Baker basket**

Selection of viennoiserie croissant, chocolate viennoiserie, danish

**Seasonal fruit**

**CLASSIC TAKE AWAY BREAKFAST**

MAD 250

**Beverage**

American coffee, hot milk, freshly squeezed orange juice

**Baker basket**

Selection of viennoiserie croissant, pain au chocolat, danish

**Selection of sandwich**

Turkey ham, cheese

**Seasonal fruit**

**Muffins / cookies**

**GOURMAND TAKE AWAY LUNCH**

MAD 420

**Beverage**

Choice of soft drink, still water



*The Oberoi*  
MARRAKECH

**Club sandwich**

**Homemade potato chips**

**Quinoa salad, avocado and smoked salmon**

**Seasonal fruit**

**French pastry**

**Coffee break**

**Classic MAD 280**

Coffee, hot milk, homemade hot chocolate

Traditional Moroccan tea with mint from our potager

Selection of herbal infusion and tea

Still water, and sparkling

Freshly squeezed orange juice, homemade lemonade

Selection of viennoiserie  
(Croissants, pain au chocolat, danish, apple donut)

Sliced fresh fruit

Dry dattes, apricots and figs

**Moroccan MAD 300**


Coffee, hot milk, homemade hot chocolate

Traditional Moroccan tea with mint from our potager

Selection of herbal infusion and tea

Still water, and sparkling

Freshly squeezed orange juice





*The Oberoi*  
MARRAKECH

Selection of traditional Moroccan crepe

Msemen, baghrir, harcha

Amlou, At

las honey, Argan oil, Olive oil, jben

Moroccan sweets

Orange, cinnamon, orange blossom salad

Dry dattes, apricots and figs

**Healthy super food MAD 330**

Natural herbal infusion from our organic garden  
(mint, marjoram, sage, thyme, géranium, absinth, verbena)

Freshly squeezed orange juice

*Rich in vitamin C*

Coffee Chia & Almond smoothies

*Rich in vitamin E and Omega 3*

Almond milk, Chia seeds, banana, Vanilla, Cold coffee

Honey and ginger pineapple tatin tart

*Good for blood pressure, inhibits rhinovirus, reduce painful spasms*

Matcha green tea dacquoise, strawberry & yuzu

*Boosts Memory and Concentration, Detoxifies the Body*

Beets infused Delight Panna cotta, red berries

*rich in vitamin B, C, and E, good for Mood balance*

Poached pears and cranberry, Oats crumble

*High fiber diet, anti-cancer properties of cranberries*





*The Oberoi*  
MARRAKECH

**Gourmande** MAD 360

Coffee, hot milk, homemade hot chocolate

Traditional Moroccan tea with mint from our organic kitchen garden

Selection of herbal infusion and tea

Still water, and sparkling

Freshly squeezed orange juice, homemade lemonade

Macaroon selection from our pastry chef

Blueberry muffins, madeleine, financiers' cake

Selection of red fruits shortcake tart

Guanaja chocolate tart, cheesecake, French pastry

Seasonal fruit verrine

Dry dattes, apricots and figs

**Coffee break**

Weekly DDR menu

**Coffee break 1**

Aloo tikki

Potato and green pea samosa

Tandoori vegetables sandwich

Kesari rajbhog

Saffron crème brûlée


Pistacchio financier

Croissant

Pain au chocolat

**Coffee break 2**

Pan con tomato & serrano ham





*The Oberoi*  
MARRAKECH

Wasabi mascarpone and seared tuna

Truffled and comté cheese Quiche

Smoked Chachouka, poach quail egg

Passion fruit and chocolate tartelette

Madeleine

Croissant

Chocolate cake 72%

**Coffee break 3**

Club sandwich

Asparagus Panna, shallots marmelade

Cheese feuilleté

Anchovy buttered tartine, crunchy vegetables

Lemon & meringue tartelette

Macadamia and vanilla muffin

Croissant

Danish

**Coffee break 4**

Brie cheese and blackcurrant Bagel

Gazpacho green pea and mint

Smoked salmon, Daikon whipped cream

Truffle and cheese briouates

Macarons

Brittany cake and candied apple


Croissant

Lemon Cake

**Coffee break 5**

Goat cheese and caramelized pumpkin macaron

Salmon gravelax, Nori seaweed powder and black garlic





*The Oberoi*  
MARRAKECH

Cherry tomato, edamame, feta cheese, pumpkin seeds

Lemon and chicken tagine wrap

Poach pear and Goji, oat crumble

Pineapple tatin, ginger and honey

Croissant

Matcha green tea financier

**Coffee break 6**

Cheese chilli toast

Aloo tikki

Curry and crab Sandwich

Vegetables cigar

Mini Opera

Raspberry pavlova

Croissant

Pistachio Cake

**Coffee break 7**

Avocado salmon Toast

Melon, creamy goat cheese, pinenuts

Chicken tikka sandwich

Cheese and spinach briouate

Chocolate Tartelette

Blackcurrant Muffin

Croissant

Orange Cake

**Coffee break 8**

Eggplant zaalouk, grilled haloumi

Seared tuna, quail egg and tomato like a Nicoise

Crushed zucchini with preserved lemon

Vegetables Roll



*The Oberoi*  
MARRAKECH

Masala chai tea crème brûlée

Chocolate muffins

Croissant

Rose and raspberry pannacotta

**Menu en DDR**

**Plated service**

**(01 choice for the full table)**

**Menu A**

Figs & Burrata

Figs slowly cooked with balsamico vinegar and honey, rucola

\*\*

Wild caught seabass from Agadir

Roast fennel, Taliouine's saffron, and potato

\*\*

Passion fruit tart

Lemon creamy sauce and Hazelnut praliné

**Menu B**

Seabass carpaccio « hamachi »

Carpaccio of seabass, ponzu sauce, coriander, leek, red chilli

\*\*

Beef filet

Celeriac mousseline, grilled onion, chervil

\*\*

Dark chocolate Fondant 64%

Amarena cherry ice cream, brittany shortbread

**Menu C**

Smashed Langoustines

Crushed langoustines in a spicy mayonnaise, celeriac mousseline, seafood bisque jelly, pumpkin seeds cracker

\*\*

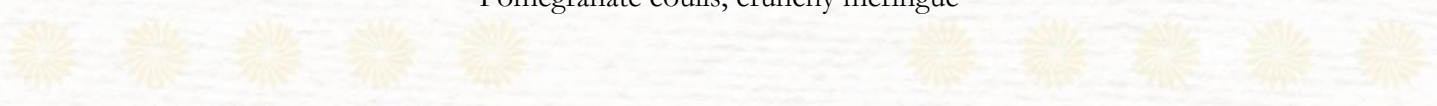
Slowly cooked lamb shank

Creamy polenta with lmond et dried grapes

\*\*

Yogurt iced vacherin

Pomegranate coulis, crunchy meringue







*The Oberoi*  
MARRAKECH

**Vegetarian & gluten free  
Plated service**

**(01 choice for the full table)**

**Menu D**

Figs & Burrata  
Figs slowly cooked with balsamico vinegar and honey, rucola  
\*\*  
Asparagus risotto, preserved lemon and rucola  
\*\*  
Seasonal fruit minestrone, basil

**Menu E**


Charcoal roast cauliflower  
Tomato spiced paste, crushed peanuts, Indian raita  
\*\*  
Winter vegetables and chestnuts  
Jerusalem artichoke velouté with almond milk  
\*\*  
Dark chocolate gluten free fondant  
Chocolate sorbet

**Menu F**

Heirloom tomato  
Wasabi mascarpone, pinenuts  
\*\*  
Vegetables tagine with argan oil  
Creamy chermoula  
\*\*  
Yogurt iced vacherin  
Pomegranate coulis, crunchy meringue

**Menu G**

Scallops carpaccio  
Citrus, mango, and micro leaf  
\*\*  
Free range chicken tagine Maslalla  
Preserved lemon, olives





*The Oberoi*  
MARRAKECH

\*\*

Grand cru chocolate mousse  
Caramelised salted popcorn, candied orange

**Menu H**

Prawn and papaya salad  
Nuoc man sauce, coriander cashewnut

\*\*

Saffron marinated seabass, M'Hamssa risotto  
Vegetables from the potager

\*\*

Moroccan sweets selection

**BUFFETS**

Depending season and availability on the market

**Brunch in Azur 1100 Mad**

**Fresh fruits**

Basket of whole fruit

Selection of sliced fresh fruit

Shot of fruit salad

Dry fruits

Selection of freshly squeezed juices

**Bakery**

Selection of breads and viennoiseries

(variety of breads, croissants, danish, chocolate viennoiserie)

Fruit and amandine tart


Kougloff

**Starters**

Tomato Mozzarella Di Buffla and basil from our organic kitchen garden

Spider crab, grapefruit, mango and cucumber salad

« Printemps des Arts » salad, pan seared squid





*The Oberoi*  
MARRAKECH

Romaine lettuce heart like a Caesar with prawns

Marinated grilled vegetables

The authentic Nicoise salad

Tomato and strawberry gaspacho

Shrimps from Safi, marinated pea and potato

Vitello tonnato

Chicory salad with blue cheese

Mediterranean escabeche sardines, bell pepper méchouia

Quinoa salad with citrus

Asparagus salad, mimosa condiments

Spinach quiche

Selection of oriental mezzes (hummus, moutabbal, labné, falafel, kebbé, tabbouleh)

Moroccan salads:

**Bell pepper Taktouka**

**Carrot M'charmél with Atlas Mountain spices**

**M'aslaa tomato with Taliouine's saffron,**

**Spicy eggplant Zaalouk**

**Beets and orange salad**

**Tomato and cucumber salad with pepper mint**

**Make your own salad:**

Variety of salads, Vegetables, and dressings

**Cold cuts:**

Smoked salmon, beetroot or Nordic traditionnal marinated gravelax

Pork or hallal cold cuts

Rustic terrine



*The Oberoi*  
MARRAKECH

**BBQ**

Meat

Marinated beef

Chicken skewer

Merguez

Marinated kefta skewers

**Fish**

John dory

Seabream

Charmoula marinated calamari

**Vegetables**

Olive oil sauted green vegetables

Parmiggiana eggplant

Gratin dauphinois

Provencal style vegetables tian

**Station**

Slowly cook lamb mechoui

Stuffed seabream

Roasted free range chicken

**Live cooking**

Risotto Acquerello

Spring roll

**Mains**

Seafood Paëlla

Bolognese Lasagna

M'hammer chicken tagine

Lamb, prunes and almonds Tagine

Chermoula monkfish tagine

Seven vegetables tagine



*The Oberoi*  
MARRAKECH

**Cheese**

Affinated and fresh cheese, honey, jams and dry fruits

**Desserts**

Coconuts rice pudding  
Tiramisu shot  
Chocolate tart  
Seasonal tart  
Passion fruit charlotte  
Vanilla millefeuille  
Paris-Brest  
Selection of macaroon  
Selection of Moroccan pastries

**Asado Party at the potager**

Sharing style - **1500 Mad**, maximum **50 pax**

**From our potager**

**Cauliflower:** charcoal roasted, spiced tomato paste, garlic yoghurt

**Tomato:** Heirloom tomato, wasabi mascarpone, pinenuts

**Guacamole:** crushed avocado with coriander, tomato, onion, chilli

**Green Bean:** Bean salad, burnt orange, argan oil sauce

**Sweet potato:** fried, spiced tomato, lemon yogurt with fresh herbs

**Traditionnal bread cooked in a wooden fire oven**

**Mix from the Asado grill**

**Cordero:** Whole lamb slowly cooked

**Provoleta,** provolone cheese, oregano, lemon and chilli

**Pollo:** free range chicken with salsa brava, white wine and lemon

**Costilla de primera calidad:** Cote de boeuf cooked over a wooden fire pit





*The Oberoi*  
MARRAKECH

**Pesca del dia:** Fish from Agadir coast, depending on the fisherman catch of the day

**Acompaniementos**

Potato cooked under hash, served with whipped cream

Mix of carrots and asparagus grilled on the woodfire BBQ

**Salsa**

Chimichuri sauce, red chimichurri, homemade BBQ sauce, salsa brava, mustard

**Desserts**

**Alfajor:** Argentinean cookies with dulce de leche

**La Lechera:** Spongecake infused with three milk, yogurt ice cream, coconut meringues

**Pina:** Pineapple slowly cooked over the woodfire pit, salted caramel

**In villa exclusive BBQ**

**(Maximum 30 pax in the Royal villa) 1600 Mad/pax**

**Starters**

Umbrina carpaccio

Nicoise salad

Shrimp and nuoc man sauce salad

Mango and burrata salad

Moroccan salads selection

Feta cheese and grilled vegetables

**On the Grill**

Marinated chicken skewers with chermoula

Marinated John dory with lemon and herbs

Rib eye

Lamb cutlets

Persillade prawns

Seabream

Squid





*The Oberoi*  
MARRAKECH

**Sides**

BBQ sauce, Mustard, sauce vierge

Truffled Mac & Cheese

Sautéed potato with thym and rosemary

Provençal ratatouille

Seasonal vegetables

Mashed potato

**Desserts**

Grand Cru Chocolate Mousse, Salted caramel popcorn, confit orange

Coconut and Mango “Riz au Lait”

Toffee caramel, banana fritters, dulce de leche sauce

Cheesecake “Zéphir White”, medjool dates, amlou, hazelnut

ice cream Exotic Fruits Infused in Passion Fruit and Thyme Essence



## RIVAYAT

Sharing menu exclusive, maximum 80 pax  
850 MAD

### VEGETARIAN menu

Papads and homemade chutney

#### **Aloo tikki - Honey Yoghurt**

Crispy potato cake, tamarind, mint chutney

#### **Cauliflower – Textures**

Samosa, pickle, chutney

oOo

#### **Paneer – Corn**

Cottage cheese, raw papaya, chutney

#### **Morels – Broccoli**

Wild mushrooms, papad, mix berries

oOo

#### **Truffle – Pulao**

Wild mushrooms, goji berries, raita

#### **Paneer – parcels**

Cottage cheese, vine tomatoes, filo sheet

*Serve with black lentil, saag aloo, and breads*

oOo

#### **Bhappa doi – Berries**

Honey comb, steamed yogurt, chutney

#### **Bebinca – Coconut**

Jaggery, pineapple, sorbet

### NON-VEGETARIAN menu

Papads and homemade chutney

#### **Prawns - Masala**

Pink prawns, coconut, sesame, peanuts

#### **Keema – Pao**

Goat mince, buttered brioche, salli

oOo

#### **Salmon – mooli**

Tandoori tikka, raita, pickle

#### **Chicken – Black olive**

Tandoori chops, garlic pickle, lentil salad

oOo

#### **Butter chicken – Fenugreek**

Yogurt, tomato, Kashmiri chilli, vine tomatoes

#### **Chicken – biryani**

Boneless, garlic, basmati rice, fried onion

*Serve with black lentil, saag aloo, and breads*

oOo

#### **Bhappa doi – Berries**

Honey comb, steamed yogurt, chutney

#### **Bebinca – Coconut**

Jaggery, pineapple, sorbet



## THALI

Taste all the flavors from India on one tray

800 MAD

### **Non Vegetarien**

#### **Amuse bouche**

Mint chutney

Mango pickles

Papads

Raita

Mango lassi

#### **Main**

Potato and green pea Samosa

Murgh Malai tikka

Rogan josh

Murgh Makhani

Subzi Miloni

Prawn Moilee

Yellow Dal Tadka

Aloo jeera

Saffron rice

Butter Naan bread

#### **Sweet**

Gajar halwa

### **Vegetarien**

#### **Amuse bouche**

Mint chutney

Mango pickles

Papads

Raita

Mango lassi

#### **Main**

Potato and green pea Samosa

Dal tikki Kebab

Aloo tikki

Paneer makhani

Subzi Miloni

Mushroom matar masala

Yellow Dal Tadka

Aloo jeera

Saffron rice

Butter naan bread

#### **Sweet**

Gajar halwa



*The Oberoi*  
MARRAKECH

**LIGHT LUNCH BUFFET**

**In Azur (family style) 950 mad**

**Gourmet tartines:**

Marinated salmon, shaved fennel, lemon cream

Poultry Rilette, garlic rubbed bread

Thym marinated grilled vegetables, pistachio pesto

**Salads selection:**

**Our Niçoise** (lettuce, tuna, egg, tomato, anchovy, olives, celery, radish, cucumber, Olive oil and lemon dressing)

**Fraicheur salad** (Romaine lettuce, spider crab, pomelos, litchee, cucumber, red onion, rose mayonnaise)

**Oriental salad** (semolina, mint, green and yellow bell pepper, tomato, onion, parsley, argan oil dressing)

**Nordic salad** (Mesclun salad, smoked salmon, tomato, cucumber, granny smith apple, corn, dill, mustard, balsamico vinegar, bread croutons)

**Quinoa salad** (Quinoa, cherry tomato, avocado, mango chutney, green apple, sesame, chive, Yuzu dressing)

**Greek salad** (cherry tomato, feta cheese, cucumber, onion, oregano, bell pepper, olives)

**BBQ:**

Marinated beef kefta oriental style

Lamb cutlets with herbs from the potager

John dory

Chicken breast, soya and honey marinated

Sauce vierge, beef jus

**Sides:**

Green pea ragu

Steam vegetables

Crushed potato and olive oil



*The Oberoi*  
MARRAKECH

**Desserts**

Pineapple gazpacho with Vanilla from Madagascar

Verbena seasonal fruit salad

Green tea Matcha financier

Assorted French pastries

**Moroccan buffet**

**Starters**

Bell peppers Taktouka

M'charmél carrots with Atlas spices

M'aslaa pumpkin

Eggplant Zaalouk

Orange and beetroot salad

Cucumber and tomato salad with pepper mint

Bourghoul tabbouleh with fresh herbs from our potager

**Soup**

Harrira fassia, Majhoul dattes from Tafilalt and homemade chabbakia

**Hot starters**

Cheese and spinach briouates

Seasonal vegetables cigars

Chicken and almonds traditional pastilla

Seafood mini pastilla

**Main**

Free range chicken M'hammer, from Sidi Bouatman with preserved lemon

Kefta and tomato sauce Tagine


Monkfish and chermoula Tagine with Olives from Essaouira

Apricot, quail egg, and Lamb Tagine

Tajine Soussi with vegetables

Beef shank slowly cooked like a tangia M'rarakchia

Chicken, carrot, and chickpea Couscous





*The Oberoi*  
MARRAKECH

Lamb Méchoui from Doukkala rubbed with cumin seeds

**BBQ**

Olive oil and herbs marinated chicken skewer

Brochette merguez

Marinated Kefta

Chermoula squid

**Sides**

Sauted vegetables from our garden with a coriander butter

Barley Semolina with seven vegetables

**Desserts**

Almond and orange blossom Jawhara

Traditionnal Moroccan sweets

Orange and cinnamon slat

Almond M'hancha

Vanilla fruit salad

Seasonnal fruit

**Mediterranean Buffet**

**Starters**

Heirloom tomato, mozzarella cream and pinenuts

Spider crab, grapefruit, Rose flavored mayonnaise from M'qala

« Printemps des Arts » salad, seared calamaretti and persillade razor clams

Thym marinated grilled vegetables, preserved lemon pesto

Our authentic Nicoise salad

Tomato and strawberry Gaspacho

Prawns, snowpea, and marinated potato

Vitello tonnato



*The Oberoi*  
MARRAKECH

Chicory salad, with blue cheese

Mediterranean escabeche of sardines, bell pepper mechouia

Quinoa salad with citrus

Asparagus salad with mimosa condiment

Spinach quiche

Selection of oriental Mezzes (hummus, moutabbal, labné, falafel, kebbé, tabbouleh)

Moroccan salads:

**Bell pepper Taktouka**

**Carott M'charmél, atlas spices**

**Eggplant Zaalouk**

**Beetroot and orange salad**

**Cucumber and tomato salad, peppermint from the garden**

**Live Cesar salad:**

Live station of Cesar salad, with all condiments

**Delicatessen:**

Smoked salmon

Hallal and pork cold cut

**Main**

**BBQ:**

**Meat**

Butcher piece of beef

Chicken skewer

Merguez

Marinated kefta

**Fishes**

Seabream

Chermoula marinated squid



*The Oberoi*  
MARRAKECH

**Sides**

Sautéed green vegetables  
Parmigiana eggplant  
Gratin dauphinois  
Provençal vegetables Tian

**Live**

Risotto Acquerello, choice of condiments and sauce

**Main:**


Seafood paella  
Lasagne parmigiana  
M'hammer chicken tagine  
Prunes and almond lamb tagine

**Cheeses**

Tray of local and affinated cheese, honey from the Alas Mountain, jam and marmalade, dried fruits

**Desserts**

Seasonnal fruit basket  
Fresh fruits salad  
Coconut rice pudding  
Tiramisu  
Chocolate tart  
Passion fruit charlotte  
Vanilla millefeuille  
Paris-brest  
Selection of Macaroon  
Selection of Moroccan sweets



## Indian buffet

### Kebabs

Papads, chutney, raita

Green pea and potato Samosa

Chicken tikka kebab (Marinated chicken with yogurt and Indian aromatic spices, cook in Tandoor)

Murgh malai tikka (marinated chicken cooked in Tandoor)

Aloo tikki (Potato cake, mint chutney, Tamarind)

Prawn tandoori (Marinated prawns cook in a tandoor oven)

Seabass tandoori (Marinated seabass with yogurt, and saffron cooked in a tandoor oven)

### Main

Dal tadka (Yellow lentils, with cumin and red chilli)

Murgh makhani (chicken tikka cooked in a tomato gravy, cashewnuts, aromatic spices)

Palak paneer (Paneer cooked with spinach and aromatic spices)

Vegetable's biryani (vegetables and basmati rice, cooked with Indian aromatic spices)

Rogan josh (Lamb curry from cashmere, cooked in a yogurt sauce, onion and tomato)

Prawn moilee (Prawn curry kerala with coconut and aromatic spices)

Jeera aloo (potato, cumin, and aromatic spices)

Saffron rice

**Live station of Naan bread**

## **Desserts**

Gulab Jamun cheesecake

Gaja halwa (Carrots dessert)

Ras Malai (Pistachio, rose water, saffron)

Malpua rabri (saffron sauce)

Kulfi (Indian ice cream with pistachio)

## **International Buffet**

### **Starters**

Sélection of Lebanese Mezzes

(Hommos, Mutabel, Babaganoush, salade fatoush, tabouleh)

Falafel, Kebbe

From the Baltics fjord:

Salmon gravelax, smoked salmon, beetroot and orange marinated salmon, smoked umbrina

Asian:

Spring roll

Duck salad with grapefruit, pinenuts and shallots

Moroccan salads:

Bell pepper Taktouka

Carrots M'charmél Atlas spices

Pumpkin M'aslaa with Taliouine saffron,

Eggplant Zaalouk

Beetroot and orange salad





*The Oberoi*  
MARRAKECH

Tomato and cucumber salad, peppermint from the garden

Andalusian gazpacho with condiments

Prawn and avocado, quinoa salad

Heirloom tomato salad, argan oil

Lentils salad with smoked duck and red onion

**Make your own salad:**

Live station of salads with condiments

**Cold cut:**

Pork and hallal cold cuts

**Main**

**Live**

Risotto Acquerello, condiments

**Wok**

Chicken, beef and vegetables wok

**Tandoori**

Chicken tikka, lamb cutlet, and marinated prawns with Indian aromatics spices, cook in a Tandoor oven

**BBQ:**

Chicken satay skewers

Beef chimichurri sauce

John Dory

Chicken breast, soya and honey sauce


**Sides :**

Sauce vierge, beef jus, pepper sauce, chimichurri, harissa, vegetables pickles

Green vegetables

Gratin dauphinois

Fried rice





*The Oberoi*  
MARRAKECH

**Main:**

Lasagna Bolognese

Parmigiana

Chicken lemon, and olives Tagine

Chermoula Monkfish Tagine

Palak paneer

Murgh makhani

Vegetables Biryani

**Cheeses**

Selection of local and affinited cheeses, Honey from the Atlas Mountain, jam, dried fruits

**Desserts**

Seasonal fruit basket

Fresh fruits salad

Coconut rice pudding

Tiramisu

Chocolate tart

Passion fruit charlotte

Vanilla millefeuille

Paris-brest


Selection of Macaroon

Selection of Moroccan sweets

Gulab Jamun

Saffron Kheer

Kulfi with pistachio and saffron



## Kids Buffet

### Starters

- Green pea velouté with kiri
- Salad Meli melo, Pop corn, shaved vegetables
- Asparagus salad with turkey ham
- Cherry tomato and mini mozzarella skewer, pesto

### Main

- Penne or fresh tagliatelle  
(Butter, tomato sauce or Bolonese)
- Chicken crunchy nuggets
- Daily fish goujonette
- Red Mini beef burger
- Yellow Mini cheese burger

### Desserts

- Teddy Bear Jelly Cup cake
- Mashmallow Skewer
- Tagada strawberry Pot de crème
- Croco Jelly Éclair
- Rigoletto Choux
- Carambar Crème Brulee
- M&M's brownies
- Seasonnal fruits skewer



*The Oberoi*  
MARRAKECH

**Live**

Live cotton candy - 40MAD/pax

Pop corn - 20MAD/pax

**Select your plated lunch in Azur**

(Depending seasons availability)

**Starters**

Avocado hummus, bean and preserved lemon salad, goat cheese ice cream

Tomato tartare, Mozzarella foam

Romaine lettuce salad, like a Cesar, seared chicken

Quinoa salad with citrus and avocado

Eggplant, curry yogurt, pomegranate, fried onions

Andalusian gazpacho, cold, some bread croutons, Piquillos an raspberry sorbet

**Main**

Wild catch seabass, artichoke barigoule, beurre blanc

Seared calamaretti, creamy saffron risotto

Asparagus risotto, burratina, shaved parmiggiano cheese

John Dory, lemon beurre blanc, garlic and chives


Roasted beef filet, potato, shallots and jus

Lamb cutlets, thym, bell pepper and potato mousseline

Parmiggiana of chicken escalopine, lemon and capers

Penne al Norma, eggplant, fermented ricotta

Green vegetables blanquette, grated truffle





*The Oberoi*  
MARRAKECH

**Dessert**

Lemon and basil tart

Millefeuille amlou

Ile flotante orange blossom, cedra citrus zest

Baba Limoncello, whipped cream, citrus marmelade

Chocolate Guanaja fondant

**HIGH TEA in Vue Bar**

550 MAD

**Moroccan Tea Time**

Stuffed Dattes

\*\*

Foie gras and dates sandwich

Smoked duck from dar bouazza and zaalouk sandwich

Smoked salmon, taktouka with preserved lemon sandwich

\*\*

Traditionnal Moroccan mint tea

\*\*

Selection of Moroccan sweets

Cinnamon and orange blossom orange salad

oOo

**Indian tea time**

Plain and Chai masala tea infused scones

Clotted cream, lemon curd, mango chutney, Strawberry and mint jam

\*\*





*The Oberoi*  
MARRAKECH

Kesar Pista kheer

Chocolate fudge cake

Nankhatai

\*\*

Selection of Chai masala, Darjeling tea, and green tea

## CANAPÉS

### **International cold selection**

Smoked salmon, sarrasin blinis, dill cream

Foie gras, ras el anouth, saffron tfaya, brioche toast

Baby saffron potato, lobster salicorne

Asparagus maki

Salmon gravelax, nori seaweed, black garlic yogurt

Tuna sliced, Nicoise style

Spider crab, fennel whipped cream

Watermelon, creamy goat cheese, pinenuts

Vitello tonnato

Pumpkin and goat cheese macaroon

Spider crab, cauliflower, and citrus tapioca

Avocado and tomato tartine

Goat cheese and cumin millefeuille, clementine chutney

Foie gras cube macaroon with spices from the old city market

Celeriac truffled cheesecake

Red bell pepper and raspberry, parmiggiano crust

Grison cold cut, and comté cheese millefeuille

### **Moroccan and oriental cold pieces**

Eggplant zaalouk, grilled halloumi cheese

Babaganoush





*The Oberoi*  
MARRAKECH

Bell pepper taktouka

Chermoula carrots with carrots mousseline

Hummus, Lebanese bread

Moutabel, Lebanese bread

Mini fatoush

Babaganoush

**Healthy superfood:**

Gravelax salmon, Nori seaweed, black garlic yogurt

**Riche in dietetic fibers, cholesterol lower, iode**

Cherry tomato, edamame, mozza, pumpkin seed oil

**Cholesterol lower, benefit for the liver, anti arthrose**

Quinoa and pomegranate couscous

**Rich in fibers, gluten free, sugar blood lower**

**Hot pieces international**

Ribeye cube, sesame and soya

Seasonal vegetables skewer

Glazed duck with ginger and sechuan pepper caramel

Pumpkin risotto, truffle oil **(G)**

Chicken lollypop

Scalops, watercress coulis


Puff pastry, seafood and parmiggiano cheese

Salmon tataki, green anis seeds

Prawn tempura

Ratatouille, quail egg poached

Mini-Pizzetta **(V)**





*The Oberoi*  
MARRAKECH

Red mullet Pisalladière, olives tapenade

**Moroccan and oriental hot pieces**

Lamb and pepper mint briouates

Fried prawns with chermoula

Chicken mini pastilla

Lobster mini pastilla

Cheese and spinach briouate

Turkey ham and cheese beurek

Kebbe labneh

Falafel, garlic mayonnaise

Cheese and truffle cigar

**Sweet canapes**

Macaroon selection

Moroccan sweets selection

Around the mango and yuzu (tartelette, pavlova, pannacotta, choux, éclair)

Around red berries (tartelette, pavlova, pannacotta, choux, éclair)

Around pistachio (tartelette, pavlova, pannacotta, choux, éclair)

Around chocolate (tartelette, brownies, cookies)

Around hazelnut (brownies, cookies)

Mousse bar (white chocolate chebakiya, dark chocolate ras el anouth, milk chocolate candied orange)

Cheese cake zephyr Amlou

White coffee infused Opera cake

Muhalabia with pistachio

Orange blossom, fruit salad

Marshmallow

**Live cooking for your cocktail**

**From the sea:** Oyster from Oualidia, condiments, razor clams, shrimp







*The Oberoi*  
MARRAKECH

**Shawarma:** Marinated chicken with yogurt and spices, pita bread, white sauce, lettuce, gherkins, tomato

**Lamb Mechoui:** Live slowly cooked (minimum 30 pax)

**Tandoori station:** Kebabs selection, chicken tikka, prawn tandoori, cauliflower, broccoli

Sélection of Naans bread

**Italian flair:**

**Live Risotto:** APesto, Milanese sauce with saffron and lemon, truffled vegetables

**Live Pasta:** Truffle Alfredo, cacio e pepe, puttanesca

**Cooked in the Parmigiano cheese wheel**

**Asian Wok:** Sauted noodles, prawns, chickens, vegetables

**Sweet:**

Moroccan pastilla, orange blossom and nuts

Millefeuille Vanilla, Amlou, chocolate

**Select your platted Mediterranean dinner**

**3 courses dinner 950 Mad**

**4 courses dinner 1100 Mad**

**5 courses dinner 1300 Mad**

**Starters**

Duck Foie gras, lemon macaroon, seasonal fruit chutney

Crab tartar, grapefruit and litchee, Rose M'qala mayonnaise


Scallops' carpaccio, Champagne zabayon, lemon pearl and argan oil

Carabineros, crustacea powder with citrus, Mango, saffron and chilli pepper

Smoked Umbrina millefeuille, confit bell pepper, mozzarella foam

Vegetables from our potager tartelet, eggplant caviar, radish, truffled dressing

Marinated and roasted celeriac, celery and green apple pickles





*The Oberoi*  
MARRAKECH

**Main**

John Dory, green pea and clams marinere with Chardonnay wine

Roasted red mullet, stuffed like a provencal with olives and cherry tomato, jus, aromatic herbs  
salad

Seabream from Essaouira, beetroot and condiments pickles, smoked leek

Grilled beef filet, celeriac mousseline, confit shallots, Morels creamy jus

Chicken breast supreme from Sidi Bouatman, stuffed with spinach and goat cheese, Anna potato  
cake, jus

Bourguignon beef, red wine, yellow turnip and carrots from the potager, truffle jus mousseline  
potato

Slowly cooked and pressed lamb, roast pear, salad leaf with truffle dressing

Spinach and preserved lemon risotto, burratina

Wild mushrooms fricassé, poached egg, garlic bread croutons, cauliflower foam with sesame oil

**Sweets**

Tiramisu

Guanaja chocolate ice parfait

Passion fruit charlotte

Tatin tart

Praline and chocolate dome

Red berries cheesecake

**Select your platted Moroccan dinner**

**3 courses dinner 950 Mad**

**4 courses dinner 1100 Mad**

**5 courses dinner 1300 Mad**



*The Oberoi*  
MARRAKECH

**Starters**

Lobster and spinach pastilla from Agadir, bell pepper coulis with argan oil

Chermoula crusted scallops, celeriac mousseline

Chrikat of sardine from Essaouira, eggplant zaalouk, potato maaqouda

Foie gras terrine from Dar Bouazza with old city market spices, tfaya of onion and grapes

Salade from the Potager, half cooked, half raw, Jebli cheese with zaatar and argan oil

Harira from Fes, Madjoul dates from Tafilalet, chabakiya and quail egg

Moroccan salads selection

**Main**

Mrouzia monkfish tagine

Sauted seabass, caramelized orange and lemon, persillade clams, saffron berkoukes cooked like a risotto

M'quali Turbot fish with olives and preserved lemon

Barley couscous with seven vegetables from the doukkala

Vegetables berkoukes with preserved lemon and taliouine's saffron

Free range chicken tagine with beldi lemon and meslalla olives

Slowly cooked and press beef, caramelized pear, and almonds

Slowly cooked and press Lamb, artichoke and green pea with Moroccan spices

Seffa medfouna, quail, dattes and almonds

Vegetables berber tagine, with spices from the Atlas Mountain

Quail trid, lentils, and bean, spiced jus

Beef shank slowly cooked like a marrakchia tangia, sides of semolina

**Desserts**

Almonds Jawhara, orange blossom cream

Almonds M'hancha

Pistacchio and honey Muhalabia

Orange and cinnamon salad

Sliced fruit

