

Banquet Brochure





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Plated Lunch in Azur

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Healthy superfood

Hot Pieces International

Moroccan and Oriental hot pieces

Sweet Canape

Live cooking for your cocktail

Italian Fair

Asian Wok

Sweet

Dinner

Select your plated Mediterranean dinner

Select your plated Moroccan dinner

Entertainment

Andalusian Moroccan Duet

Andalusian Moroccan, & Flamenco

Belly Dancer (oriental)

Breakfast Buffet



EXPRESS

▲ Minimum 40 pax

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

CONTINENTAL

▲ Minimum 40 pax

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

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

MOROCCAN

▲ Minimum 40 pax

320 MAD **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



BERBER BREAKFAST IN OUR SECRET GARDEN

▲ Minimum 40 pax

480 MAD

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



AMERICAN

▲ Minimum 40 pax

350 MAD

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 Hamm

Smoked salmon

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)

DETOX

▲ Minimum 40 pax 280MAD

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 healthy break from the baker

On a buckwheat bread, crushed avocado, chia seeds



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

Club sandwich

Homemade potato chips

Quinoa salad, avocado and smoked salmon

Seasonal fruit

French pastry

Coffee Break



CLASSIC

280 MAD

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

300 MAD

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

Selection of traditional Moroccan crepe

Msemen, baghrir, harcha Amlou,

Atlas honey, Argan oil, Olive oil, jben

Moroccan sweets

Orange, cinnamon, orange blossom salad

Dry dattes, apricots and figs

HEALTHY SUPER FOOD

330 MAD

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, inhibit 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

GOURMANDE

360MAD

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 brulée
Pistacchio financier
Croissant
Pain au chocolat

COFFEE BREAK 2

Pan con tomato & serrano ham

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 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 chili 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

Masala chai tea

Crème Brulé

Chocolate muffins

Croissant

Rose and raspberry pannacotta

Plated service in DDR

(1 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 praline

MENU B

Seabass carpaccio «hamachi » Carpaccio of seabass, ponzu sauce, coriander, leek, red chili

> 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 almond and dried grapes

Yogurt iced vacherin Pomegranate coulis, crunchy meringue



Vegetarian & gluten free Plated service

(1 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

MENUE

Charcoal roast cauliflower

Tomato spiced paste, crushed peanuts, Indian raita

Winter vegetables and chestnuts

Jerusalem artichoke velouté woth almond milk

Dark chocolate gluten free fondant

MENU F

Chocolate sorbet

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
Grand cru chocolate mousse
Caramelized 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 viennoiserie (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 ssalad, pan seared squid

Romaine lettuce heart like a Caesar with prawns

Marinated grilled vegetables

The authentic Nicoise salad

Tomato and strawberry gazpacho

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 (humus, moutabbal, labné, falafel, kebbé, tabbouleh)

Moroccan salads:

Bell pepper Taktouka
Carrot M'charmel 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

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

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 macaron Selection of Moroccan pastries

Asado Party at the potager

Sharing style

▲ Maximum 50 pax 1500 MAD

From our potager

Cauliflower: charcoal roasted, spiced tomato paste, garlic yoghurt

Tomato: Heirloom tomato, wasabi mascarpone, pinenuts

Guacamole: crushed avocado with coriander, tomato, onion, chili

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

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

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

Accompaniments

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

Sides

BBQ sauce, Mustard, sauce vierge
Truffled Mac & Cheese
Sauted potato with thyme and rosemary
Provencal 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

Paneer - Corn

Cottage cheese, raw papaya, chutney

Morels - Brocoli

Wild mushrooms, papad, mix berries

Truffle - Pulao

Wild mushrooms, goji berries, raita

Paneer – parcels

Cottage cheese, vine tomatoes, filo sheet

Served with black lentil, saag aloo, and breads

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

Salmon - mooli

Tandoori tikka, raita, pickle

Chicken - Black olive

Tandoori chops, garlic pickle, lentil salad

Butter chicken – Fenugreek

Yogurt, tomato, Kashmiri chilli, vine tomatoes

Chicken – biryani

Boneless, garlic, basmati rice, fried onion

Served with black lentil, saag aloo, and breads

Bhappa doi - Berries

Honey comb, steamed yogurt, chutney

Bebinca - Coconut

Jaggery, pineapple, sorbet



THALI

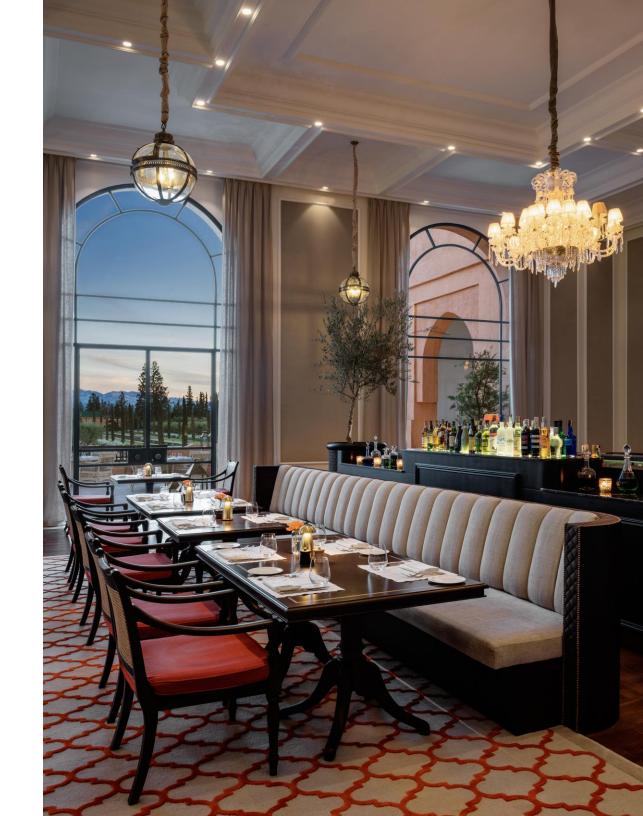
Taste all the flavors from India on one tray ▲ Maximum 200 pax

	950MAD
Non Vegetarien	Vegetarien
Amuse bouche	Amuse bouche
Mint chutney	Mint chutney
Mango pickles	Mango pickles
Papads	Papads
Raita Mango lassi	Raita Mango lassi
Main	Main
Potato and green pea	Potato and green pea
Samosa	Samosa
Murgh	Dal tikki
Malai tikka	Kebab
Rogan josh	Aloo tikki
Murgh Makhani Subzi	Paneer makhani
Miloni Prawn Moilee	Subzi Miloni
Yellow Dal Tadka	Mushroom matar masala
Aloo jeera	Yellow Dal Tadka
Saffron rice	Aloo jeera Saffron rice
Butter Naan bread	Butter naan bread
Sweet	Sweet
Gajar halwa	Gajar halwa

Gajar halwa



Lunch Buffet



LIGHT LUNCH BUFFET

In Azur (family style)

▲ Minimum 40 pax

950 MAD

Gourmet tartines:

Marinated salmon, shaved fennel, lemon cream

Poultry Rillette, garlic rubbed bread

Thyme 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, balsamic 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

Desserts

Pineapple gazpacho with Vanilla from Madagascar

Verbena seasonal fruit salad

Green tea Matcha Financier

Assorted French pastries

MOROCCAN BUFFET

▲ Minimum 40 pax

1200 MAD

Starters

Bell peppers Taktouka M'charmel carrots with Atlas spices

Maslaa pumpkin

Eggplant Zaalouk

Orange and beetroot salad

Cucumber and tomato salad with pepper mint Bourghul tabbouleh with fresh herbs from our potager

Soup

Harira 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'rrakchia

Chicken, carrot, and chickpea Couscous

Lamb Méchoui from Doukkala rubbed with cumin seed

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 salad

Almond M'hancha

Vanilla fruit salad

Seasonal fruit

MEDITERRANEAN BUFFET

▲ Minimum 40 pax

880 MAD

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

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 (humus, moutabbal, labné, falafel, kebbé, tabbouleh)

Moroccan salads:

Bell pepper Taktouka

Carrot M'charmel, 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

Fish

Seabream

Chermoula marinated squid

Sides

Sauted green vegetables

Parmigiana eggplant

Gratin dauphinois

Provencal vegetables Tian

Live

Risotto Acquerello, choice of condiments and sauce

Main:

Seafood paella

Lasagna 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:

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

INDIAN BUFFET

▲ Minimum 40 pax 880MAD

Kebabs

Papads, chutney, raita Green pea and potato Samosa

Chicken tikka kebab (Marianted hicken 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

▲ Minimum 40 pax 1300MAD

Starters

Sélection of Lebanese Mezzes

(Hommos, Mutabel, Babaganoush, salade fatoush, tabouleh)
Falafel, Kebbe
From the Baltics fjord:

Salmon gravelax, smoked salmon, betroot and orange marinated salmon, smoked umbrine

Asian:

Spring roll

Duck salad with grapefruit, pinenuts and shallots

Moroccan salads:

Bell pepper Taktouka Carrots M'charmel Atlas spices

Pumpkin M'aslaa with Taliouine saffron,

Eggplant Zaalouk

Beetroot and orange salad

Tomato and cucumber salad, peppermint from the garden

Andalusian gazpacho with condiments

Prawn and avocado, quinoa salad

Heirloom tomato salad, argan oil

Lentills 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

Main:

Lasagna Bolognese

Parmigiana

Chicken lemon, and olives Tagine

Chermoula Monkfish Tagine

Palak paneer

Murgh makhani

Vegetables Biryani

Cheeses

Selection of local and affinated 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

▲ Minimum 40 pax 480MAD

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

Marshmallow Skewer

Tagada strawberry

Pot de créme

Croco Jelly Éclair

Rigoletto Choux

Carambar

Crème Brulé

M&M's brownies

Seasonal fruits skewer

Live

Live cotton candy - 40MAD/pax
Pop corn - 20MAD/pax



PLATED LUNCH IN AZURE

(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, Piquillo 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
Parmigiana of chicken escallopine, lemon and capers
Penne al Norma, eggplant, fermented ricotta
Green vegetables blanquette, grated truffle

Dessert

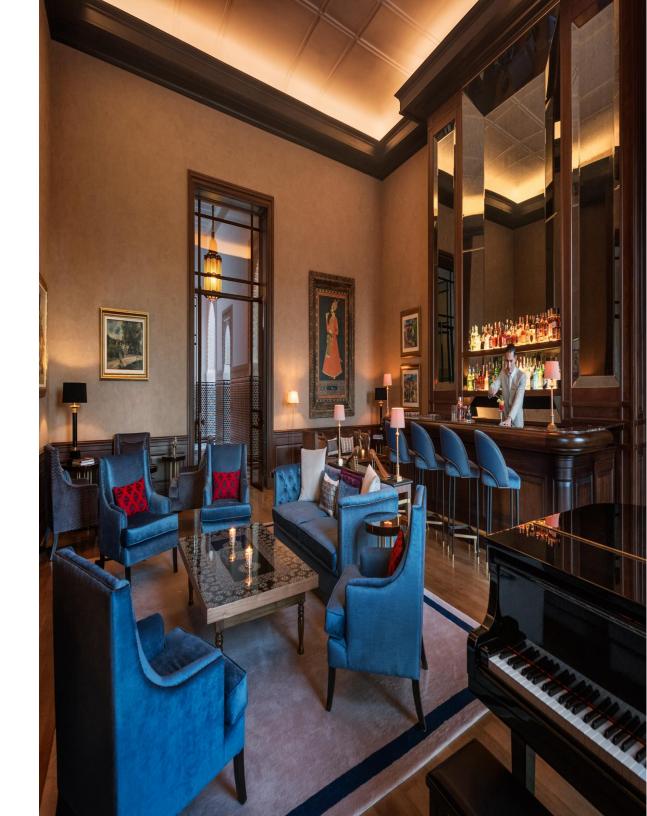
Lemon and basil tart

Millefeuille amlou

Ile flotante orange blossom, cedra citrus zest
Baba Limoncello, whipped cream, citrus marmelade
Chocolate Guanaja fondant



High Tea



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

Indian tea time

Plain and Chai masala tea infused scones Clotted cream, lemon curd, mango chutney, Strawberry and mint jam

Kesar Pista kheer

Chocolate fudge cake

Nankhatai

Selection of Chai masala, Darjeling tea, and green tea



CANAPÉS 50 MAD/Piece

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

Bell pepper taktouka

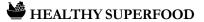
Chermoula carrots with carrots mousseline

Hummus, Lebanese bread

Moutabel, Lebanese bread

Mini fatoush

Babaganoush



Gravelax salmon, Nori seaweed, black garlic yogurt

Rich 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

Scallops, watercress coulis

Puff pastry, seafood and parmigiano cheese

Salmon tataki, green anis seed

Prawn tempura

Ratatouille, quail egg poached

Mini-Pizzetta (V)

Red mullet Pissaladière, 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 CANAPE

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, Eclairs)

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

140MAD/pax

BBQ: Poultry, merguez skewer, Beef selection from the butcher, kefta, squid, prawns, john dory
Selection of sauces

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

220MAD/pax

Lamb Mechoui: Live slowly cooked (minimum 30 pax)

240 MAD/pax

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

broccoli selection of Naans bread

220 MAD/pax

ITALIAN FLAIR

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

180 MAD/pax

Live Pasta: Truffle Alfredo, cacio e pepe, puttanesca

(Cooked in the Parmigiano cheese wheel)

180 MAD/pax

ASIAN WOK

Sauted noodles, prawns, chickens, vegetables

180 MAD/pax

SWEET

Moroccan pastilla, orange blossom and nuts

Millofovilla Varilla Arrlay chagalata

Millefeuille Vanilla, Amlou, chocolate

110 MAD/pax

Dinner



3 SELECT YOUR PLATED MEDITERRNEAN DINNER

4 courses dinner 950 MAD 5 courses dinner 1100 MAD 6 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

Main

John Dory, green pea and clams mariniere 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 Boatman, 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 press 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 PLATED MOROCCAN DINNER

3 courses dinner 950 MAD 4 courses dinner 1100 MAD 5 courses dinner 1300 MAD

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
Pistachio and honey Muhalabia
Orange and cinnamon salad
Sliced fruit

Entertainment



Andalusian Moroccan Duet 2800 MAD
Andalusian Moroccan, & Flamenco 3800 MAD
Belly Dancer (oriental) 2800 MAD

