


The Oberoi
MARRAKECH



Exclusive Dining Experiences

by

The Oberoi, Marrakech

Royal Dinner on the Grand Canal



Dine in style with a unique and exclusive private dining experience on the Grand Canal under the shimmering moonlight, accompanied by majestic views of the resort and its gardens. Savour an exquisite European or Moroccan degustation menu with an artfully set table, intricate floral arrangements and soft background music for truly a night to remember.

Timing

From 19h30 to 23h00

Capacity

Minimum 2

Maximum 10

Price

3000 MAD per person

Inclusive of a 5 courses menu with a choice of Moroccan or European menu, mineral water, soft beverages, coffee and tea.

Service by a personal butler

The Secret Garden Dinner



Indulge in an intimate experience in our Secret Garden, a private serene space. Savour an exquisite French or Moroccan degustation menu, served by your personal butler. With light background music and a tranquil and romantic setting, the secret garden dinner is a great way to celebrate with your loved ones.

Timing

From 19h30 to 23h00

Capacity

Minimum 2

Maximum 20

Price

1500 MAD per person

Inclusive of a 5 courses menu with a choice of Moroccan or French menu, mineral water, soft beverages, coffee and tea.

Service by a personal butler

In-Room BBQ
(for resident guests)



An exceptional personalised dining experience in the luxury of your own villa or suite. Your dedicated chef will cook you an exquisite selection of meats, fish and vegetables at a live grill. Complemented by a range of salads, appetizers and desserts and served with sincerity by your butler.

Timing

From 19h30 to 23h00

Capacity

Minimum 2

Maximum 12

Price

1500 MAD per person

Inclusive of a 3 courses menu live BBQ, mineral water, soft beverages, coffee and tea.

Service by a personal butler

European Degustation Menu

Burrata and Mango Salad

Pine nuts, mango vinaigrette

Traditional Lobster Bisque

Médallions of lobster, lemon cream

Atlantic Line-Caught Seabass

Green peas, spring onion sauce, lemon and thyme

Duck breast

« Pomme fondante » black truffles and duck jus

Exotic Fruits Infused Passion Fruit and Thyme

Sarasin biscuit, vanilla cream, lemon sorbet

Coffee, Tea and Infusions

Selection of mignardises

Moroccan Degustation Menu

Tartare of Tuna with Argan Oil

Sorbet Taktouka

Pastilla of Pigeon and Almonds

Essence of cinnamon and orange blossom

Risotto of Seafood and Mhamssa

Saffron from Talaouine

Beef Tenderloin Slow Cooked in a Tangia
Casserole of haricot et safran sauce with citron confit

Pastilla with Creme Anglaise

Caramelized almonds

Coffee, Tea and Infusions

Selection of mignardises

In-Room BBQ Menu

Appetizers

Umbrina Carpaccio, wakame seaweed, aromatic herbs, lime and honey dressing
Nicoise Salad, Tuna Loin, Olives, French beans and Potatoes
Prawns and Papaya Salad, Prawns, Nuoc Mam sauce, coriander, cashew nuts
Burrata and Mango Salad Mango and pine nuts salsa, rocket leaves, mango vinaigrette
Selection of Moroccan Salads
Grilled Vegetable and Feta salad

On the Grill

Beef Charolais T-Bone Steak
Charmoula marinated chicken brochettes
Marinated Baby Lamb Rack with Rosemary
Beef Kefta
Lemon juice and herbs marinated John Dory
King prawns' skewers

Accompaniments

BBQ sauce, Whole Grain mustard, Beef Jus, Sauce vierge

Side Dishes

Winter truffle Mac & Cheese
Thyme and garlic sautéed baby potatoes
Provençale ratatouille
Seasonal vegetables, olive oil
Buttered French beans with foie gras
Mashed potatoes

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