



**Azul: Moroccan and Spanish Fusion**

**\$139 P/H**

**Kids \$39**

**Appetizer sharing**

**Fresh oyster** with ginger and coriander dressing

**Seafood ceviche** with bouget

**Entrée sharing**

- **Grilled tiger prawn** with garlic, paprika, fresh herbs, and olive oil sauce
  - **Grilled scallops with** beetroot puree and caviar
  - **Stuffed baby squid** with paella mix with tomato chermoula sauce.
- **Stuffed zucchini flower** with mix veggies and ricotta cheese and balsamic glaze

**Mains to choose.**

**Garlic lobster** with garlic butter sauce, chips, and Moroccan salad

**Eye fillet** with roasted chat potato, grilled asparagus, grilled Dutch carrot and jus.

**Dessert platter**

House made dessert patters made by our chef.

Meals and memories are made here ~Azul~

