

Mother's Day Menu

\$139 p/ adult

Entree sharing Stuffed Squid

Squid Stuffed with paella rice and served with Zalouk.

Grilled lamb cutlet

Lamb cutlet marinated with dukkha, buckwheat tabouli, minted yoghurt and grilled pita bread

Grilled Artichoke

cooked with fresh herbs, paired with a rich tomato and wine butter sauce.

Main Courses sharing

Lamb Shank

Slow-braised lamb with couscous, vegetables, and beans, offering a hearty, comforting dish.

Fresh Fish

Served with Grilled root vegetables and finished with a zesty caper salsa tapenade.



Desserts sharing

Chocolate Lava Cake

Warm, rich chocolate cake with a molten chocolate, served with vanilla ice cream.

Moroccan Cheesecake

A creamy cheesecake infused with fresh citrus zest, topped with a light berry compote.

Kids menus

\$45 p/child

Garlic bread

-Bolognese Linguine pasta

-Kids chicken and chips

-Kids Fish and chips

-Napoli Linguine pasta

Dessert

Scoops of ice-cream with choice of topping, caramel or Strawberry or vanilla or Chocolate.

Vegetarian

Moroccan Mazza plate

With marinated olives, beetroot salad, carrot salad, Grilled Artichoke and grilled zucchini

Entrées sharing

Gourmet Tart –

A refined tart featuring Zalouk, a rich and aromatic eggplant delicacy.

Grilled Artichoke –

Charred artichoke hearts paired with cherry tomatoes, fresh herbs, and a white wine sauce.

Mains

Porcini Truffle Risotto –

A decadent risotto infused with porcini mushrooms, asparagus, truffles, green peas, and baby spinach.

Dessert will be the same