



**TRADITIONAL BANQUET**  
\$46pp

**ENTREES**

**Mixed Dips**

Gourmet presentation served with a variety of ethnic bread - ask your waiter for the specials of the day

**Breathless Briouats**

Filo cigar pastries filled with spiced marinated chicken and almonds

**Marrakech Brochettes**

Long lamb fillet marinated in pure olive oil, fresh coriander leaves, cumin and paprika, caressed with our famous charmoûla sauce

**MAINS**

**Lamb Bidouzi aux sept Legumes**

Traditional couscous with tender marinated lamb and including 7 tasty vegetables

**Chicken Tajine**

A taste sensation of marinated chicken Tajine with olives, preserved lemon and North African spicy dressing topped with saffron potatoes. Be transported to an Oasis

**Chargrilled Vegetables & Spicy Yoghurt Dip**

A feast of 4 vegetables marinated and char-grilled, served with a tangy, home made yoghurt dip

**Jasmine rice**

**DESSERT**

**Home made Citrus & Coconut Cake or Profiteroles**

**Moroccan Mint Tea or Coffee of your choice**