



CHRISTMAS MENU

\$125 per person

Starter

Traditional Moroccan Mezze Platter

A vibrant selection of authentic Moroccan flavours to awaken your palate.

Fresh Natural Oysters

Served chilled with a zesty homemade coriander dressing and a refreshing lemon wedge.

Main Course

Braised Short Ribs

Slow-cooked to tender perfection and served with creamy celeriac and potato purée, accompanied by a rich red wine jus.

Lobster Tail

Fresh half lobster gently poached and served with a luscious lobster bisque sauce, elegantly garnished with clams for a refined coastal touch.

Entrées

Enjoy a tasting of all entrées

Butterfly Prawns

Succulent prawns grilled to perfection, finished with a fragrant herb compound butter and Moroccan spices.

Seared Scallops

Perfectly caramelized scallops served with a silky parsnip purée and finished with a vibrant beetroot glaze for a touch of sweetness and color.

Lamb Rack

Lamb rack, grilled to perfection, served with Moroccan pearl Couscous and Mint yogurt topped with Tomato salsa.

Dessert

Chef's House-Made Dessert

A seasonal creation from our pastry kitchen, crafted daily with passion and flair to complete your dining experience.

