Christmas seafood tower top with Smoked Norwegian salmon Drizzled with balsamic vinegar syrup and basil olive oil

SOUP

Lobster & crabmeat bisque Lased with fresh cream

Christmas Menu

STARTER.

Restaurant

MAIN COURSE

-Pan fried Sea bass fish filet on grilled vegetables Seared mushrooms and white wine sauce

-Grilled Brazilian beef filet escorted with jumbo shrimps Garlic paprika cream sauce, saffron rice and vegetables

Dessert

63.€

Rich and creamy dark chocolate mousse With crushed nuts and caramelized orange zests Coffee Or Tea FROM THE SOUP KETTLE:

MARRKESH

Christmas Menu

Green Peas Cream Soup *Beef Consommé Garnished shredded buffalo fillet and mixed vegetable julienne <u>CARVING STATION</u>:

> *Vegetable Tempura With sweet sour sauce *Roast Duck With rosemary gravy

<u>GRILLED STATION:</u> *Grilled Beef Fillet Medallion Side Sauce: Mushroom Cream Sauce *Shrimp Skewers Marinated with capsicum pesto

histmas

58.€

levy

PASTA STATION:

*Penne Arrabiata *Spaghetti with Shrimps in Tomato Sauce HOT RANGE:

*German Style Sauerbraten *Baked Semolina *Roast Potatoes *Grilled Hash Brown Potatoes *Braised Red Cabbage * Vegetables Spring roll *Glazed Seasonal Vegetables

<mark>(3 Kinds)</mark> *Onion Rice

*Paella Rice <u>MARRAKESH, TERRACE CONNER:</u>

*Turkish meat Pie, pizza, Tradition Bread *Beef Shawarma *Grilled Shish Tawok *live cooking oriental pastry



Christmas Menu

NARRKESH

<u>COLD DISHES:</u>

*Roast Turkey Platter With traditional garnishes *Assorted Seafood Platter Marinated salmon, mackerel L eel garnished with onion rings, olives, capers, lemon wedges and horseradish mousse *Sea Treasure Terrine

*Stuffed Eggs with Caviar Topped with red and black caviar *Seafood Cocktails With shrimps, calamari, crabmeat, lettuce I red cabbage julienne, egg Lcocktail sauce *Baked Salmon Fillet on Grilled Vegetables Whole salmon filets, boiled eggs, cilantro mayonnaise I tomato julienne *Oriental Style Stuffed Baby Eggplant *Stuffed Zucchini *Marinated Chicken Livers

CONDIMENTS:

*Marinated Green Olives *Marinated Red L Green Chilies

INTERNATIONAL CHEESE BOARD & BREADS:



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58.€

*Five kinds of Cheeses *Walnuts

BREAD STATION:

*Large Assortment of Bread Loafs & Rolls *Sesame Bread Sticks, Salt Sticks *Butter



MARRAKECH CHRISTMAS EVE GALA BUFFET DINNER //24th DECEMBER 2023

MARRKESH

Christmas Menu

<u>SALADS:</u> *Six Kinds of Plain Salads <u>MARINATED SALADS:</u>

*German Style Herring Potato Salad Pickled herrings, potatoes, onions L chives with sour cream dressing *Vietnamese Shrimp Salad

Shrimps, sliced mixed peppers, tomato julienne, red chili and spring onions marinated with lime, oyster sauce & fresh coriander leaves *Mediterranean Calamari Salad

Sliced squid, red & green bell peppers and onions with olive oil vinaigrette *Sweet Corn Salad

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58.€

Diced tomato, mozzarella cheese, red onions, olive oil & apple vinegar *Marinated Roast Beef Salad

Sliced buffalo fillet julienne with sliced onions, red green bell peppers, olive oil vinaigrette ***Chinese Style Seafood Salad**

Crabmeat, shrimps and squid with shredded cucumber, sliced red chili, crushed garlic, soy sauce, sesame oil I vinegar

*Swiss Sausage & Cheese Salad With sliced onions, chopped parsley and vinaigrette dressing *Creamed Boiled Egg Salad

*Octopus Salad with Artichokes Sliced octopus, artichokes, red peppers, shredded spinach, onions, vinaigrette dressing

DRESSINGS, OILS & VINEGAR'S:

*French Dressing *Italian Dressing *1000 Island Dressing *Mixed Herb Olive Oil *Apple Vinegar *Balsamic Vinegar <u>CONDIMENTS:</u>



*Chopped Onions, Diced Tomatoes, Red, Yellow & Green Peppers,







Selection of cold L hot Mezzah Cucumber yogurt, tahina, moutabel, muhamara and fatushLamb kubeba L lobster sambusak

SOUP

Fresh Mushroom Cream of turkey chestnut soup

-Baked stuffed jumbo prawn enfolded in crispy angle hair pasta Served on grilled Nile delta vegetables

MAIN Charcoal grilled beef filet steak seasoned with aromatic spices Accompanied with a glossy balsamic sauce reduction, Roasted paprika spiced potatoes and backyard vegetables

DESSERT Mocha flavored pistachio nut mousse Served with a mouth watering caramel sauce Coffee Or Tea

63.€

Christmas Menu

The Grand Mall

STARTER

Christmas shrimps with Smoked Norwegian salmon Drizzled with balsamic vinegar syrup and basil olive oil <u>SOUP</u>

> Hungarian Goulash Soup Or Forest fresh mushroom soup

> > MAIN COURSE

Warm smoked Turkey in orange sauce With glazed cabbage cream and roasted potatoes

Grilled T.Boan Steak Garlic paprika cream sauce, Potatoes and vegetables

DESSERT

Xmas pudding and caramelized apples Embellished with ripples of hibiscus flower syrup Coffee Or Tea

53.€