

Menu by chef Smail

AMUSE

BACON WRAPPED MEDJOL DATE / BLUE CHEESE CREAM

LOLLIPOP LAMB CHOP / MINT PESTO

TIGER SHRIMP / SALSA VERDE

SALAD

ORANGE / ENDIVE / FRISE / FENNEL

PISTACHIO / RASPBERRY VINAIGRETTE

ENTREES

PRIME FILET / LEMON RISOTTO / GLAZED

ASPARAGUS / MUSHROOM RAGOUT

DESSERT

RASPBERRY CHEESE CAKE

VANILLA GELATO

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AMUSE

ROASTED LOBSTER / SAFFRON SAUCE
MOROCCAN CHICKEN / CHARMOULA
SEA SCALLOP / ROASTED PEPPER COULIS

SOUP

EXOTIC MUSHROOMS / TERRAGON BROTH

SALAD

ORANGE / ENDIVE / FRISE / APPLES / FENNEL
PISTACHIO / LEMON OIL

ENTREE

ROASTED CHILEAN SEA BASS / VEGETABLE
MADLEY / TOMATO CONCASSE

DESSERT

MINTED FRESH BERRIES / MEYER LEMON
SORBET

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TAPAS

BURRATA BRUSCHETTA

HEIRLOOM TOMATO / BASIL INFUSED BALSAMIC

ORGANIC CHICKEN PINCHO

CHERMOULA

WAGYU FILET PINCHO

MIZUNARA SHOYU GLAZE

WILD GREENS SALAD

FRISEE / PERSIAN CUCUMBER / SHAVED FENNEL

RADISH / FROMAGE BLANC / RASPBERRY

VINAIGRETTE

MOROCCAN MERO SEA BASS TAJINE

FINGERLING POTATO / ARTICHOKE HART / BABY

SPINACH / TOMATO OLIVE CONFIT

FLOURLESS WARM CHOCOLATE CAKE

VANILLA GELATO