

## PLEASURE FOR THE PALATE

### **Terrine De Foie Gras**

**D 325**

Duck Liver Terrine with Fig Marmalade, Papaya Coulis & Light Brioche Bread

### **La Mariage Du Chivre Et Parma Ham**

**D 295**

Goat Cheese Terrine Layered with Parma Ham

Baby Greens & Hazelnut Vinaigrette

### **Our Raw Tartar**

**D 240**

Tartar of Red Tuna Served with Traditional Garnishes & Sesame Prawn

### **Local Beef Tenderloin Carpaccio**

**D 265**

Organic Garden Salad, Balsamic Reduction & Basil Oil

### **Grilled Apple Salad with Organic Greens**

**D 260**

Blue Cheese, Nuts & Apple Tart and Kumquat Dressing

### **Saffron Vanilla Lobster Tail**

**D 365**

Pumpkin Puree, Hollandaise Sauce and Saffron-Vanilla Oil

### **Mediterranean Fish Soup**

**D 190**

Fish Soup with Mixed Seafood, Rouille Sauce & Crispy Garlic Croutons

### **Crispy Prawns**

**D 190**

Butterflied Prawns Fried with Coconut Breading

Spicy Cocktail Sauce

### **Crispy Calamari**

**D 175**

Tempura Battered & Served With Wasabi Tartar & Lemon

## **RICHES OF THE OCEAN**

### **Grilled Prawns**

**D 400**

French Taboule with Noisette Vegetables, Lobster Bisque & Fresh Organic Herbs

### **Baked Captain Fish With Fried Spanish Chorizo**

**D 425**

Sautéed Moghrabieh & Chick Peas Served With Tomato Coulis & Garlic Bok Choy

### **Coconut Crusted Lady Fish Fillet**

**D 395**

Deep-Fried Fish Fillets with Crushed Onion Potatoes, Green Beans & Fried Oysters

## **SPOILS OF THE LAND**

### **Surf and Turf**

**D 525**

Grilled Bacon Wrapped Beef Tenderloin and Breaded Jumbo Tiger Prawn

### **Asparagus Stuffed Chicken Breast**

**D 425**

Chicken Rolled with Lemon Marinated Asparagus & Gratinated with Hollandaise

### **Cashew Crusted Lamb Tenderloin**

**D 485**

Herb Marinated Lamb topped with Wild Mushroom Sauce and Roasted Cashew

All above main courses are served with Chef's creation of seasonal vegetable and potato of the day

## **COCO-OCEAN DISCOVERY**

### **Chateaux Briand for 2 Or 4 Persons**

**D 550**

Served With Sautéed Potatoes, Garden Vegetable and Béarnaise Sauce

### **Fish in Salt for 2 Or 4 Persons (24 Hours Advance Order)**

**D 375**

Condiments, Seasonal Vegetables & Potato of the Day

## COCO-OCEAN DISCOVERY

### **Braised Lamb Leg (Marrakesh Style)**

**D 485**

Tadjine Style Served With Cous Cous, Prunes & Dried Apricot

### **Mediterranean Seafood Deluxe**

**D 695**

(Lobster, Tiger Prawns, Baby Calamari, Butterfish, Captain Fish & Lady Fish)

Served With Seafood Rice and Saffron Sauce

## OUR DESSERT

### **A Sweet Surprise**

**D 325**

A Triple Selection of Coco Ocean Desserts with Vanilla Ice Cream

### **Berries Soup**

**D 225**

Served With Strawberry Ice Cream and Fresh Mint

### **Selection of International Cheese Platter**

**D 375**

Served with Assorted Dry Fruits & Nuts

### **Home Made Fresh Coconut Ice-Cream**

**D 275**

With Coconut Water & Fresh Mint-Chili Infusion

### **Crêpe Suzette**

**D 340**

Prepared with Orange & Grand-Manier Flambée

### **African Forest Cake**

**D 360**

Layers of Chocolate Sponge Cake in Old Fashion Glass with Fruit Creams