

## PLEASURE FOR THE PALATE

<b>Terrine De Foie Gras</b> Duck Liver Terrine with Fig Marmalade, Papaya Coulis & Light Brioche Bread	D 325
<b>La Mariage Du Chivre Et Parma Ham</b> Goat Cheese Terrine Layered with Parma Ham Baby Greens & Hazelnut Vinaigrette	D 295
<b>Our Raw Tartar</b> Tartar of Red Tuna Served with Traditional Garnishes & Sesame Prawn	D 240
<b>Local Beef Tenderloin Carpaccio</b> Organic Garden Salad, Balsamic Reduction & Basil Oil	D 265
<b>Grilled Apple Salad with Organic Greens</b> Blue Cheese, Nuts & Apple Tart and Kumquat Dressing	D 260
<b>Saffron Vanilla Lobster Tail</b> Pumpkin Puree, Hollandaise Sauce and Saffron-Vanilla Oil	D 365
<b>Mediterranean Fish Soup</b> Fish Soup with Mixed Seafood, Rouille Sauce & Crispy Garlic Croutons	D 190
<b>Crispy Prawns</b> Butterflied Prawns Fried with Coconut Breading Spicy Cocktail Sauce	D 190
<b>Crispy Calamari</b> Tempura Battered & Served With Wasabi Tartar & Lemon	D 175

## **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