

Lunch Cruise

Set Menu

SOUP

Harira Soup

Served with Green Garden & Fried Croutons

AMUSE BOUCHES

Cheese & Fruits on Skewers

Dates & Apricot Cake

Cheese & thyme Salaisons

Olive Bruschetta

Grissini with Chili Dip

PUSHKIN PLATTER

Combination of Seafood from the Gulf Sea

(Lobster Tail / Jumbo Shrimps / Calamari & Mussels)

Served with Balsamic Creamy Dressing & a Bed of Colored Lettuce

CHICKEN VANILLA IN PUFF

Cubes of Chicken served in Vol – Au – Vent with Mushroom Vanilla Cream

YOUR CHOICE OF

Beef Roulade Stuffed with 3 Cheeses and Green Asparagus, served on Polenta and Orange Sauce

OR

Grilled Chicken Breast Stuffed with Gorgonzola Cheese

Served on Pistachio Gnocchi on Linguini Nest & Romano Cream

DESSERT TROLLEY

Selection of International Pastry & fruits

Served on Trolley

Um Ali

Fresh Fruit Cuts

TEA & COFFEE TROLLEY

Selection of Local, English & Moroccan Tea

Served with Soirees

Sunset Cruise

Cocktail Menu

WELCOME DRINKS

Sparkling Apple KIR ROYALE
Sunset Fresh Cocktail

COLD APPETIZERS

Canapés pass around 5 Kinds
(Beef / Cheese / Smoked Chicken / Smoked Salmon / Eggs)
Bruschetta with Mozzarella, tomato & Basil
California Roll Sushi
Stuffed Grape Leaves Dolma
Mini Club Sandwich
(Salami / Beef)

HOT APPETIZERS

Crispy Fried Vegetables Spring Rolls
Mushroom Stuffed with Herbs & Cheese
Chicken Satay
Braised Beef on Sweet Potato
Mini Quiche
Homemade Pizza
Samousa

DESSERTS

Assorted of Mini Cream Puffs
Chocolate Dipped Strawberry
Mini Custard Éclair
Mini Fruit Tartlets
Selection of Local Sweets in Glass

KIDS CORNER

Popcorn
Marchmellow & Chocolate Dip