



**FESTIVE SEASON 2023
PROGRAM**



FESTIVE SPECIALS IN TAMIMT RESTAURANT

From Saturday, 23rd until Saturday, 30th of December

Timing - 7pm to 10pm Dinner

Entertainment: Acoustic Duo

A la carte will also be available in Tamimt

Experience a gastronomic journey this festive season with our talented culinary team, as they take you on a flavorful adventure inspired by the diverse tastes of Morocco and beyond.

Chef's Special

Starters

Oyster and Sea Bass 4 20 Tartare with yuzu, seared spinach and champagne emulsion

Lobster Pastilla 4 20 Bell pepper and chermoula, creamy sauce, aromatic herbs salad

Asparagus

280

Morels, sabayon and shaved old parmigiano cheese

Main Courses

Pumpkin M'hamsa

380

Prepared in the style of a classic risotto, roasted crushed hazelnut, burrata

Macaroni and Lobster 4 80 Gratinated with a Comté cheese

Turbot Fish from Agadir Coast

480

Preserved lemon, piquillos and chorizo condiment, watercress coulis

Dessert

Almond Strudel 2 20 Vanilla bean whipped cream, caramelised pear