



M Cuisine

Tagine Nights

Menu

Cocktail & Surprise Canapés Reception

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Mezze & Salads

Steamed shellfish casserole

Marinated seafood platter

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Tagines

Rabbit, Quail, Saffron-caramelized carrots

Lamb shank, beef tongue & dried fruit

Free range chicken, preserved lemons & pistachio oil

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Served with steamed couscous & aromatic broth

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Assorted sweets

Mint tea & Coffee

\$1200 per person

Min. booking for 12 guests and up to 50

* No service charge * BYOW Welcome

