

**Experience an Evening of Moroccan Flavors at Tajine,
Complemented with Spanish wines by Raúl Pérez**

Day & Date : Wednesday, 13 December 2023
Time : From 6.30pm
Venue : TAJINE Moroccan Tapas & Cocktail Bar
18 Mohamed Sultan Road, Singapore 238967
Price : \$134.40++ / \$159.67 nett (Maybank Cardmembers Exclusive)
\$168.00++ / \$199.58 nett (Standard Price)
Dress Code : Smart Casual (no shorts, bermudas, singlets, slippers/sandals)

MENU

STARTERS

Mixed Platter of 6 Salads

Zaalouk | Grilled Eggplant
Bessara | Fava Bean Hummus
Chlada | Lentils, Cucumbers & Orange Blossom Water
Khizou Mchermel | Carrots Chermoula
Taktouka | Roasted Pepper Trio
Gar'a M'asla | Sweet Roasted Butternut Pumpkin

2015 Bodegas Margon Pricum Albarin Valdemuz Blanco, Tierra de León, Spain

2020 Castro Candaz Godello La Vertical Blanco, Ribeira Sacra, Spain

Wood-Fired Bread

Pita | Mediterranean Flatbread
Batbout | Moroccan Bread

LIGHT BITES DUO

Tangia Marrakchia

Lamb Shoulder Croustade with Almond Pistachio Crust with Mint Dip

Sardine Briouates

Wild Caught Atlantic Sardines in a Light Fried Filo Triangle with Muhammara Sauce

2014 Bodegas Margón Pricum El Voluntario Tinto, Tierra de León, Spain

TAJINE

Veal Shank

Slow-cooked Milk-fed Veal Shank Osso Buco with Bone Marrow,
Prunes & Apricot, Organic Saffron & Almonds and a hint of Honey & Sesame

Semolina

Hand-rolled Semolina Couscous

2019 Valquejigoso Garnacha Carpetano Tinto, Madrid, Spain

DESSERT

Riz Au Lait

Almond Milk and Orange Blossom Rice Pudding

Moroccan Mint Tea

Traditional Moroccan Mint Tea made with fistfuls of Fresh Mint
and pleasantly sweetened

Menu and wines details are subject to change due to availability and seasonality of ingredients.