

## Experience an Evening of Moroccan Flavors at Tajine 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

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#### LIGHT BITES DUO

##### Tangia Marrakchia

Lamb Shoulder Croustis 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*

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#### 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*

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#### 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.*