



The Oberoi, Marrakech

FESTIVE SEASON 2022 PROGRAM



CHRISTMAS BRUNCH

Date: Sunday, 25th of December

Time and Venue: Azur from 12:30pm till 4:30pm

Entertainment: Cuban Duo

Price: 1200 MAD for adults and 600 MAD for children

A la carte will also be available in Tamimt

Allow our team of culinary talent to take you on a journey this festive season with gastronomic menu of dishes inspired by the finest ingredients from Morocco and beyond. The Chef presents the Brunch this year around the pool by the olive gardens of the Oberoi Marrakech

Sharing starters on the table

Black truffle and eggplant caviar, creamy touch
Half cooked foie gras terrine, dates and balsamico marmelade
Saffron waffle, Gravelax salmon and herbs yogurt
Miso and peanut butter chickpea salad
French bean and mangetout, orange and hazelnut
Potato and leek, warm Vichyssoise, coffee espuma
Seafood and oysters

Main to choose from

Clams Gnocchi
Chestnuts risotto and honey roast pear
Veal shank slowly cooked like a Tangia with preserved lemon
Grilled seafood
Sea bass rossini with chanterelle duxelle
Roast Turkey, roast chestnuts, potato mousseline and a brown juice
Murgh makhani

Cheese trolley

Selection of 5 cheeses
Condiments, bread and marmelade

Dessert to share

Pistacchio tart, dried panettone
Chocolate and gingerbread mousse
Candied orange chocolate dome
Argan oil macaron and creamy hazelnut
White chocolate cheesecake, Champagne jelly
Red fruit pavlova



FESTIVE SPECIALS IN TAMIMT RESTAURANT

From Friday, 23th until Tuesday, 27th of December from 7pm to 10pm

Dinner in Tamimt Restaurant

Entertainment: Acoustic Duo

A la carte will also be available in Tamimt

Allow our team of culinary talent to take you in a culinary journey this festive season with gastronomic menu of dishes inspired by the finest ingredients from Morocco and beyond.

Chef's Special

Starters

Light soup of Jerusalem artichokes	380
Poached egg with crispy smoked duck and black truffle	
or	
Scallops	450
Dubarry style, roast hazelnuts	
or	
Pigeon and foie gras	550
Pie with herbs from the garden	

Main Courses

Roast red mullet	420
Glazed in boiled juice, herbs salad	
or	
Chicken from Sidi Bouatmane	1200
Truffled, glazed winter vegetables with truffle jus	
<i>For 2 persons, kindly order for 24 hours prior</i>	
or	
Genovese ravioli	360
Poultry, sage butter and argan oil	

Dessert

Cherry on the cake	160
Sacher biscuit, cherry and kirsh mousse, amarena ice cream	



FESTIVE SPECIALS IN TAMIMT RESTAURANT

From Wednesday, 28th until Friday 30th of December from 7pm to 10pm

Dinner in Tamimt Restaurant

Entertainment: Acoustic Duo

A la carte will also be available in Tamimt

Allow our team of culinary talent to take you in a culinary journey this festive season with gastronomic menu of dishes inspired by the finest ingredients from Morocco and beyond.

Chef's Special

Starters

Langoustine	420
Seared, hazelnut cream, crispy smoked duck	
or	
Foie gras	320
Macaronade, fine tfaya with Talaouine saffron	
or	
Green asparagus	260
Perfect egg and old parmesan shaving	

Main Courses

Lamb filet	360
Zaalouk, short full-bodied jus	
or	
Lobster	450
Cooked like tagine with oranges and bisque emulsion	
or	
Jerusalem artichoke	200
Spelt risotto, parmesan, cream with hazelnut oil	

Dessert

Almond strudel	160
Crunchy, creamy vanilla, passion fruit caramel	



FESTIVE SPECIALS IN AZUR RESTAURANT

From Saturday, 24th of December until Monday, 2nd of January
Lunch in Azur Restaurant

Allow our team of culinary talent to take you in a culinary journey this festive season with gastronomic menu of dishes inspired by the finest ingredients from Morocco and beyond.

Starters	
Sea bass and oyster's tartare Champagne emulsion or Perfect egg Lamb lettuce, shavings of raw porcini mushrooms or Jerusalem artichokes velouté Seared foie gras, sauteed hazelnuts	260 240 260
Main courses	
Risotto Shavings of black truffle or Lobster Bisque, macaroni gratin or Meunière roast veal sweetbread Pan-fried mushroom, truffle oil jus	480 420 380
From the grill	
Fish Display Sea bass, Sea Bream, John Dory, Sole, Moroccan Cost Lobster, Blue Lobster Condiments	Price to be determined based on weight
Dessert	
Chocolate and amlou mille-feuille Argan sorbet	160



CHRISTMAS OYSTER BAR

From Friday, 23rd until Friday, 30th of December from 5:30 pm to 7 pm

Oyster Bar at Vue Bar

Entertainment: Pianist

Selection of Oualidia oysters with condiments

Oyster N° 1:	6 pieces	240
	12 pieces	450
	18 pieces	620
Oyster N° 2:	6 pieces	240
	12 pieces	450
	18 pieces	620
Oyster N°3:	6 pieces	240
	12 pieces	450
	18 pieces	620

Desserts

Chestnut Mont-Blanc tartelettes	160
Bordeaux cannelés with cranberry jam	160
Ginger bread macarons	160
Hazelnut and praline “éclat”	160
Speculoos and chocolate éclair	160



BANQUET OF HOSHENA

From Friday, 23th of December until Tuesday, 30th of December from 7pm to 10pm

Dinner in Banquet Of Hoshena Dining Room

Price: 2900 MAD per person

Once the lights dim, the talking plates take over as the Queen of Hoshena unveils the mysteries of a lush green land where you will be asked to help Hoshena bring back the feelings of Love to her kingdom that she had mistakenly banished.

Menu

Scottish smoked salmon and pea tartlet

Wild mushroom chwanmushi

Seared foie gras, crispy onions

Parsnip velouté

Whipped cream, grated truffle

Spicy langoustine

Celeriac mousseline, Baeri caviar

Roast lobster

Stuffed poultry with chestnuts, emulsion of Jerusalem artichokes,
brown seafood jus

Dark chocolate finger

Speculos and passion fruit



FESTIVE PRIVATE BARBECUE IN THE VILLA

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

Dinner at the Villa

Price: 3500 MAD per adult and 1750 MAD per child

Indulge into a barbecue in your villa with a personal butler and a private chef to enjoy a wonderful festive dinner with your loved ones.

Menu

Starters

Seafood platter: oysters, clams, shrimps, razor clams
Rye bread and half salted butter, shallot, vinegar, lemon mayonnaise
Salmon gravlax with beetroot, sour cream with garden herbs
Half cooked terrine of foie gras, citrus chutney
Quinoa salad with roast pumpkin and feta, pumpkin seeds
Chicken tikka Caesar salad

BBQ

Lamb Chops
John Dory
Grilled squids
Lobster
Prawns marinated with chermoula

Sides

Ratatouille
Fried fingerling potato
Roast seasonal roots
Mashed potato with winter truffle

Sauces

Smoky honey date bbq sauce
Chimichurri sauce
Butter “coffee of Marrakech”

Desserts

Fraisier
Date cheese cake
Small lemon meringue pie
Red fruit religieuse
White opera
Ras el hanout chocolate mousse
Ile flotante with lemon peel
Christmas log



NEW YEAR'S EVE PRIVATE BARBECUE IN THE VILLA

Saturday, 31th of December

Dinner at the Villa

Price: 8000 MAD per adult and 4000 MAD per child, including a bottle of Champagne Ruinart BDB per adult couple

Indulge into a barbecue in your villa with a personal butler and a private chef to enjoy a wonderful New Year's Eve dinner with your loved ones.

Menu

Starters

Seafood platter
(Oysters, shrimp, clams, razor clams, lobster)
Rye bread and butter ½ salt, shallot vinegar, lemon mayonnaise
Heart of salmon, lemon cream and blinis
Foie gras mi cuit in terrine, citrus chutney
Thin tart with mushrooms, rocket and smoked duck breast
Grilled romaine heart, grated gribiche truffle

BBQ

Beef fillet
Tournedos of duck
Sea bass steak
Lobster
Prawns

Sides

Green vegetables glazed with cocoa nibs
Potatoes cooked in ash, sour cream
Roasted seasonal roots with chestnuts and hazelnuts
Potato crushed with winter truffles

Sauces

(Classic condiments also available)
Smoked barbecue sauce with honey and dates
White butter with caviar
Virgin pine nut sauce

Dessert

Strawberries
Date Cheesecake
Small lemon meringue pie
Red fruit cake
White opera
Chocolate mousse ras el hanouth
Floating island with lemon peel
Red fruits au gratin with champagne



NEW YEAR'S EVE DINNER IN TAMIMT RESTAURANT

Saturday, 31th of December from 7pm to 11:30pm

New Year's Eve Dinner at Tamimt

Entertainment: The Oberoi Band, Magicien, African dancers, DJ

Price: 3800 MAD per person, including a glass of champagne

Allow our team of culinary talent to take you in a culinary journey this New Year's Eve with a 6-course gastronomic menu of dishes inspired by the finest ingredients from Morocco and beyond.

Menu

Foie gras of Dar Bouazza

Terrine marinated in ras el hanout, condiments with Madjoul dates

Langoustine of Oualidia

Chanterelles mushroom with meunière sweetbreads

Turbot of Doukala

Clams, warm shredded leeks, white butter with dry vermouth, clams' jus with herbs

Beldi chicken and Dakhla lobster

Stuffed with wild mushrooms, Anna potato cake, morels jus

Lemongrass from our garden

Lemongrass and grapefruit sorbet

The 2023

Vanilla, praline, caramel and passion fruit

NEW YEAR'S EVE COUNTDOWN PARTY

Saturday, 31st of December from midnight till 2am

New Year's Eve Party in the Ballroom

Entertainment: DJ



NEW YEAR'S EVE DINNER IN SINIMAN RESTAURANT

Saturday, 31th of December from 7pm to 11:30pm

New Year's Eve Dinner at Siniman

Entertainment: The Oriental Oberoi Band, Magician, African Dancers

Price: 3800 MAD per person, including a glass of champagne

Embrace your New Year's Eve with a Moroccan dinner in Siniman "The Two Souls". The culinary experience will take you back in time to live the different cultures influence on the Moroccan cuisine in an elegant setting. With live entertainment through the evening, indulge in a gourmet dining experience.

Menu

Cromesquis of prawns

Medina spices

Agadir lobster pastilla with spinach

Creamy red pepper with argan oil

Scallops in a chermoula crust

Celeriac purée with shellfish jus

Turbot "Mfawar"

Berber tagine of baby vegetables and saffron broth

Veal chuck in mechoui

Foie gras with ras el anouth, potato with cumin

Sorbet tkhalt crumble ghribat

Crème Anglaise pastilla



NEW YEAR'S BRUNCH

Sunday the 1st of January 2023

The Oberoi Brunch at Azur in the Garden

Entertainment: Live acoustic Duo, portrait drawer, mascot cirque du soleil

Price: 1200 MAD including a glass of champagne

Indulge in our signature Christmas Brunch served by the poolside in a gorgeous setting with live entertainment to start the year with a sumptuous Brunch and spend a magical moment with us..

Starters

Sharing on the table

Scallops tartare, granny smith, argan oil and champagne zabayon
Beetroot and gin infused salmon gravlax, piquillos mousseline and baby beetroot
Buddha bowl, creamy avocado, pickles and mango
Roast pumpkin, feta cheese, rucola and popcorn
Wine cooked pear salad, chicory and blue cheese
Cappuccino of langoustines and roast chestnuts
Seafood and oysters

Main courses

Free flow a la carte

Berkoukes risotto with saffron and preserved lemon, asparagus and burrata
Lamb tagine with caramelised prunes and pears
Sea bass, truffle ravioli and chanterelles mushrooms
Beef filet, perigourdine sauce, honey glazed parsnip
Rogan josh

Indian Show Cooking

Chaat station
Lobster rechado
Tandoori Prawns
Truffle Naan

Cheese trolley

Selection of 5 cheeses
Condiments, bread and marmalade

Desserts

Red fruit tarte
Chocolate mousse
Tiramisu
Red fruit pannacotta
Milk chocolate cake
White opera
Lemon and passion fruit tarte



MAISON D'ASA

Christmas Spa promotion will be valid from 1st December to 20th December 2022.

From 11am to 8pm

Spa promotion cannot be combined with other promotional offers and vouchers.

PAMPER YOURSELF THIS CHRISTMAS SEASON WITH MAISON D'ASA:

Hamam and Body Massage / Facial by Maison D'Asa	(90 minutes)	2000 MAD
Hamam and Body Massage / Facial by Maison D'Asa	(120 minutes)	2300 MAD
Body Massage and Facial by Maison D'Asa	(90 minutes)	2250 MAD
Body Massage and Facial by Maison D'Asa	(120 minutes)	2550 MAD

SPA

From the 20th December 2022 to 4th January 2023.

60 minutes at 3000 MAD

3-days program of 6 hours at 15 000 MAD



Enjoy the the touch of grace from **Mrs Phiane Duquet**, World Gold Medalist Champion Wellness Facialist Artist, she will be practicing at The Oberoi, Marrakech.

A Genuine Sensory Experience of Transmutation in High Vibration of “L’oeuvre de beauté”.

Les P'tits Loups internal rules

Operating

Hours:

9am to 12:30 pm

1:30pm to 6pm

Age:

4 to 12 years old

Children below 4 years of age must be accompanied by a parent or nanny.

Prices:

Les P'tits Loups and all children's activities are complimentary for in-house guests.

Babysitting services are available at an additional charge of 200 MAD per hour for a minimum of 3 hours , 24 hour advance

booking with the Concierge will be required for babysitting services.





WISHING YOU A
MERRY CHRISTMAS & HAPPY
HOLIDAYS
at Les Petits Loups Kids Club



SATURDAY 22/12

SUNDAY 23/12

MONDAY 26/12

TUESDAY 27/12

WEDNESDAY 28/12

THURSDAY 29/12

FRIDAY 30/12

SATURDAY 31/12

SUNDAY 01/01

MORNING

Christmas
Face-Painting
(10am - 12pm)

Christmas Gifts
Opening
(10:30am - 11:30pm)

Plant My Tree
(10am - 12pm)

Foam & Colors
(10am - 12pm)

Board Games
with Friends
(10am - 12pm)

The Puzzle
Master
(10am - 12pm)

Cut it & Color it
Your Way
(10am - 12pm)

Donkey Carriage
(10am - 12pm)

Funny Beaded
Creations
(10pm - 12pm)

AFTERNOON

Donkey
Carriage
(1pm - 4pm)

Treasure Hunt
(12pm - 1:30pm)

Squash & Sculpt
(12pm - 1:30pm)

Party Class
(1pm - 4pm)

Treasure Hunt
(1pm - 4pm)

Towel Art
Workshop
(1pm-4pm)

Party Class
(1pm - 4pm)

Snow Man
Making
Workshop
(1pm - 4pm)

Henna Painting
(12pm - 3pm)

EVENING

Christmas
Songs
Performing
(4pm - 6pm)

Christmas
Movie
(4 pm - 6pm)

Ping Pong
Tournament
(4pm - 6pm)

Bed Making
At the Kids Club
(4:30pm - 6pm)

Movie &
Popcorn
(4pm - 6pm)

Donkey Carriage
(14pm - 16pm)

Secret Garden
Walk
(14pm- 16pm)

New Year's Eve
Make-up
(4pm - 6pm)

Movie &
Popcorn
(4pm - 6pm)

*All above activities are with our
compliments and subject to
change.

