



## **Christmas Day Lunch**

**Friday 25TH December 2020**

**Seatings: 11:30am - 2:00pm and 2:30pm - 5:00pm**

**Well-designed Christmas menu with a great selection of dishes that suit the occasion.**

**Prices \$120 for adults and \$49 for children (12 years and under)  
Please do advise when you book the number of children.**

**Strictly BYO (Wine, Champagne and Beers) BYO \$5:00 P/Head.**

**This menu is designed to celebrate Christmas day so there won't be any changes to the dishes on the day.**

**Please feel free to contact us for any details, to secure your booking we require a deposit of \$30 P/Head including children sitting on the chairs.**

**This deposit could be paid through our booking system or over the phone by providing your credit card details at the time of booking.**

**Cancellation policy: please note that a forfeiture of full deposit will apply if cancelled after 10/12/20.**

**Deposit is fully refundable if cancelled before this date.**

**We are looking forward to welcome you to our home the perfume of life ~Afous~.**

*afous*  
the perfume of life

**Children's Christmas Menu  
\$49 P/H**

**Calamari, Chips and Salad**

**Meatball and Saffron Rice**

**Fish, Chips and Salad**

**Christmas Pudding with Anglaise  
Sauce and Vanilla Bean Ice Cream  
and Chocolate Ganache**



## Chirstmas Menu

\$120 P/H

### Entrees

**Moroccan Seafood B'stilla:**

**Oven Baked Crispy Filo Seafood Parcel with Prawn Bisque.**

**Prawn Mango:**

**Chargrilled Garlic Prawns on Summer Mango,  
Cucumber and Coriander Salsa.**

**Ratatouille Quinoa Salad:**

**Avocado, Heirloom Tomato stack topped with Quinoa,  
dice Vegetables and Pomegranate dressing.**

**Chermoula Scallops:**

**Seared Scallops over Parsnip puree' and green Chermoula.**

### Mains

**King Fish:**

**Grilled Fish Fillet on Leek, Crab Meat Potato smash  
and Saffron threads sauce Vierge.**

**Moroccan Lamb Mbakher:**

**Steamed Marinated Tender Lamb Shoulder served with  
Pickled and Roast Vegetables and Smoked Zaalouk.**

**Grazing Vegetarian Feast:**

**Selection of home-made Dips, Marinated Olives and Vegetables.  
Deep Fried Falafel and Zucchini Flower accompanied with  
Grissini, Lavosh and Gluten Free Bread.**

**Corn Fed Chicken:**

**Roast stuffed Chicken Supreme with Mushroom, Truffle paste on  
Roast Pumpkin, Watercress, Garlic, Thyme creamy sauce.**

### Desserts

**Assorted Dessert Plate:**

**Traditional Christmas Pudding with Vanilla Bean Anglaise.  
Chocolate Basket filled with Minted Chocolate Mousse topped with Pistachio Floss.  
Moroccan Honey and Almond Briouates.**