

indochine

R E S T A U R A N T

THE MOROCCO SILK ROAD | R850 WINE PAIRING | R450

The Silk Road was a network of trade routes connecting Africa and the Far East with the Middle East and Europe. Although it's been nearly 600 years since the Silk Road has been used for international trade, the routes had a lasting impact on commerce, culture and history that resonates even today. Virgil Kahn, Head Chef at Indochine, crafts dishes inspired by the Silk Road and its modernized travel connection across the world, where flavours come alive. We invite you to travel the Silk Road with us, fill your passport with 6 stamps and enjoy a meal on us.

AMUSE-BOUCHE

*

THE MEZZE BITE

zaalouk, khubz sticks, sun dried tomato, olive oil

FISH CHARMOULA

pearl cous cous, mint puree, preserved lemon

BEEF PASTILLA

olive jam, almonds, dates, phyllo

*

CHICKEN & OLIVE TAGINE

ras el hanout, prunes, parsley, cumin

COUS COUS

poblano pepper, bulgur wheat, mint, cucumber

*

KAAB EL GHAZAL

rooibos ice cream, apricot frangipane, almond pearls, orange blossom, pine needles

Kindly note a 12.5% gratuity charge will be added to the final bill which does include deposit payments.

A DISCRETIONARY R20 DONATION HAS BEEN ADDED IN AID OF THE FACET FOUNDATION. PLEASE INFORM YOUR WAITER IF YOU WISH TO FORGO

indochine

R E S T A U R A N T

THE MOROCCO SILK ROAD | R1450 WINE PAIRING | R690

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AMUSE-BOUCHE

*

THE MEZZE BITE

zaalouk, khubz sticks, sun dried tomato, olive oil

FISH CHARMOULA

pearl cous cous, mint puree, preserved lemon

BEEF PASTILLA

olive jam, almonds, dates, phyllo

*

BLACK HARIRA

goats cheese, beluga lentils, apricot, olive, za'atar

MARRAKESH SAUSAGE

m'semen, harissa, fired pickles

*

CHICKEN & OLIVE TAGINE

ras el-hanout, prunes, parsley, cumin

COUS COUS

poblano pepper, bulgur wheat, mint, cucumber

*

KAAB EL GHAZAL

rooibos ice cream, apricot frangipane, almond pearls, orange blossom, pine needles

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