

Africa – August 8, 2025

(All dietary restrictions and options must be communicated at time of booking to avoid disappointment)

Amuse Bouche

Ta Meya

Chickpea Fritter with Tahini and Roasted Pepper Coulis

First Course

Mechouia

Grilled Onions, Peppers and Tomato Served over Crisp Salad Greens

Olive Oil and Lemon Caraway Vinaigrette

Main Course

Beef Tagine

Slow Cooked Beef Short Rib with Dried Fruits and a mix of Root Vegetables

Served Overtop Herbed Roasted Couscous

Vegetarian Option- Stuffed pepper tagine with dried fruits and a mix of root vegetables served overtop herbed roasted couscous

Dessert Course

Peppermint Crisp Cheesecake

A crunchy biscuit crust topped with a caramel cheesecake mousse filling

Chantilly cream and crumbled Peppermint Crisp garnish

\$65.95 Plus Hst