

# THE LOUNGE

AT

## Riviera

### THE CLASSICS

<b>Huîtres au Naturel (3 pieces)</b>	18
Fine de Claire Oyster Shallot Vinegar & Black Pepper	
<b>Jambon de Kintoa AOP (100g)</b>	28
Basque Country "Pie Noir" Porc Ham 22MO House-Made Chutney & Country Bread	
<b>Chef Rémy's Pâte en Croûte</b>	28
Veal   Pork   Chicken & Foie Gras Pie Black Truffle & Pickles	
<b>Foie Gras</b>	28
Terrine   Armagnac & Port Wine House-Made Chutney & Country Bread	
<b>Duck Rillette</b>	18
Pickled Vegetables   Dijon Mustard House-Made Chutney & Country Bread	
<b>Matured Cheese</b>	38
A selection of 3 cheeses (60g each) House-Made Chutney & Country Bread	



THE RIVIERA PLATTER

### PLATTERS

<b>Cold Cuts &amp; Cheese</b>	88
Pâté en Croûte   Duck Rillette Foie Gras   Jambon de Kintoa Matured Cheese (Served with Chutney & Daily Baked Bread)	
<b>The Riviera Platter</b>	88
Fine de Claire Oysters (Half Dozen) Tarama   Potato Blinis Dorade Royal Tartar & Ginger Dressing Beetroot Cured Scottish Salmon	

### MEZZE

<b>Moroccan &amp; Lebanese Mezze Selection</b>	38
Served with House-Made Batbout Bread	
<ul style="list-style-type: none"> <li>• <i>Zaalouk</i> - Grilled Eggplant   Paprika   Parsley</li> <li>• <i>Taktouka</i> - Roasted Peppers   Coriander   Cumin</li> <li>• <i>Chlada</i> - Lentils   Cucumber   Orange Blossom</li> <li>• <i>Khizou Mchermel</i> - Carrot   Preserved Lemon</li> <li>• Marinated Olives - Oregano   Harissa</li> <li>• <i>Labneh</i> - Ricotta Di Pecora   Virgin Olive Oil</li> <li>• <i>Hummus</i> - Chickpea   Pomegranate   Tahini</li> </ul>	
<b>Moroccan Briouates</b>	18
Filo-Wrapped   Wild-Caught Atlantic Sardines Deep-Fried   Arrabbiata Sauce	
<b>Black Angus Beef Kefta</b>	28
Minced Strip Loin 200+ Days Grain-Fed Grilled   House-Made Harissa Sauce	
<b>Mini Tangia Marrakchia Pastilla</b>	18
Traditional Moroccan Tangia Style Lamb Shoulder   Filo   Mint Sauce	

### MOROCCAN & LEBANESE MEZZE SELECTION



### BREADS

Rosemary Sourdough	6
Country Loaf	6
Moroccan Batbout	6

# THE LOUNGE AT *Riviera*

## COUSCOUS ROYAL

\$48 per person (minimum order of 2 persons)  
A true celebration dish popular throughout Morocco.

Grilled Lamb Merguez | Lamb Chops | Spring Chicken  
Onion Tfaya & Chickpea | Harissa Sauce  
Served with traditional couscous domes, vegetables  
and a flavourful lamb broth.



COUSCOUS ROYAL

## TAJINES

\$48 per person (minimum order of 2 persons)  
The namesake of the rich Moroccan stews and earthenware cooking vessel in which the stews are prepared.

### Wild-Caught Atlantic Monkfish Tajine

Roasted Peppers | Coriander | Parsley

### Milk-Fed Veal Shank Tajine

Prunes | Organic Saffron | Almonds



WILD-CAUGHT  
ATLANTIC MONKFISH  
TAJINE



MILK-FED  
VEAL SHANK  
TAJINE

## SHARING MAINS

*Please allow 25-30 minutes  
preparation time for each item*

Join us on a journey of exotic spices and tempting aromas with our Mediterranean specialties inspired by the vibrancy and colour of Morocco, where Chef Rémy made his home for five years, learning the authentic flavours and cooking methods of the Berber and Arab people.



FRESHLY-BAKED PASTILLAS

## PASTILLAS

Baked-to-order, traditional savoury Moroccan pies with aromatic fillings, flakey filo pastry, and finished with a light dusting of powdered sugar and cinnamon. *Ideal for sharing at 500g.*

### Greek Daurade Royale Pastilla 68

Chermoula | Olives  
Preserved Lemon | Potato

### French Organic Free-Range Chicken Pastilla 68

Turmeric | Roasted Almonds  
Orange Blossom

FRENCH ORGANIC  
FREE-RANGE CHICKEN  
PASTILLA



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SWEETS

**Mon Choux** 18

Choux Puff | Glenfiddich 15YO Whisky  
Salted Caramel Ice Cream  
Cubebe Pepper Dark Chocolate Sauce

**Piña Colada Cheesecake** 18

Light Coconut Mousse  
Vanilla Crunchy Sablé Dough  
Fresh Chamomile-Infused Pineapple

**Riz Au Lait** 18

Almond Milk & Orange Blossom Rice Pudding  
Arlette Biscuit | Honey Caviar | Roasted Pistachio

