ZEST ROOFTOP LOUNGE

FOUR SEASONS RESORT MARRAKECH

MAIN MENU

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DELIGHTS

VIETNAMESE SUMMER ROLLS 140
Mango, Cucumber, Carrots, Sweet Peppers, Avocado, Fresh Herbs, Peanut Sauce

PRAWNS SALT AND PEPPER 240
Crispy Prawns, Ginger, Garlic, Spring Onions, White Pepper

LUMPIA SPRING ROLLS 220
Crispy Vegetable Spring Rolls, Mushroom, Cabbage Carrots, Vermicelli, Hot Garlic Sauce

CHICKEN SATAY 170
Indonesian Specialty, Grilled Chicken Skewers, Peanut Sauce, Curry, Coconut Milk

GOBI MANCHURIAN 170
Indo-Chinese Favourite: Crispy Cauliflower Florets Wok-Tossed in a Tangy Manchurian Sauce

SALMON NIGIRI 190
Yuzu Kosho, Ponzu Sauce, Flambéed

GYOZA POT STICKERS 180
Japanese-Style Steamed and Pan-Fried Dumplings, Ponzu Sauce
— Choice of Fillings: Chicken or Beef

SUSHI

CALIFORNIA TUNA ROLL 240
Tuna, Avocado, Cucumber, Tobiko

CRUNCHY PRAWNS 220
Prawns, Cream Cheese, Spicy Mayo

ZEST DRAGON ROLL 210
Torched Salmon, Snow Crab, Avocado

GARDEN 200
Avocado, Mango, Cucumber, Nori

SEA BASS AVOCADO 250
Marinated Sea Bass, Lettuce Heart, Avocado Mousse

MAIN MENU

SUBSTANTIALS

SWEET AND SOUR CRISPY JOHN DORY 350
John Dory, Bell Peppers, Pineapple, Sweet and Sour Sauce, Jasmine Rice

BLACK PEPPER BEEF WOK 270
Beef, Black Pepper, Bell Peppers, Pak Choi, Shallots, Spring Onions, Oyster Sauce, Steamed Rice

PAD THAI PRAWNS 280
Rice Noodles, Tamarind, Garlic, Shallots, Palm Sugar, Peanut, Lime, Chilli Flakes

GREEN CURRY CHICKEN 260
Green Curry Paste, Vegetables, Galangal, Lime, Coconut Milk, Jasmine Rice

KUNG PAO CHICKEN 270
Stir-Fried Marinated Chicken Thighs, Peppers, Roasted Cashew Nuts, Kung Pao Sauce, Jasmine Rice

SWEET TOOTH

MATCHA PANNA COTTA 140
Matcha Tea, Raspberry, Fruit Jelly, Meringue

COCONUT BANANA TAPIOCA 140
Tapioca Pearls, Coconut Milk, Banana, Black Sesame

CLASSIC HOUSE MOCHI MAD 60 Per Piece
Soft, Chewy Japanese Rice Cakes Filled with Cream
— Choice of Fillings: Raspberry or Mango

EXOTIC ICE CREAM COUPE 120
Mango, Passion Fruit, Coconut

CRAFT COCKTAILS

Our Signature Creations 190

M.B.D.
Gin Mare, Melon Liqueur, Matcha, Basil, Honey Syrup, Lemon

FLEUR DE LUNE
Saké, Prosecco Rosé, Pink Grapefruit Cordial, Maraschino Cherry, Lime

MAIN MENU

CRAFT COCKTAILS · CONTINUED

SAMURAI
Wasabi Grey Goose Vodka, Yuzu, Cointreau, Apricot Jam, Ginger Ale

YUZU SPRITZ
Prosecco, Yuzu, Soda Water, Elderflower, Mint or Basil

CLASSICS REINVENTED
Our Interpretations of All-Time Favourites 210

SPICY PEACH MARGARITA
Patrón Silver Tequila, Grand Marnier, Peach Nectar, Lemon, Harissa

ARSA GROVE PALOMA
Belvedere, Citrus Zest Blend, Pink Grapefruit Cordial, Soda Fizz

PEPPA PINK! SOUR
Pink Pepper Zacapa Rum, Ginger Martini Rosato, Lemon, Strawberry, Egg White

COFFEE NEGRONI
Tanqueray Gin, Campari, Martini Rosso, Fernet Branca, Kahlúa

ZESTY TWISTS
Fruity and Citrusy

AGDAL BLOSSOM 200
Grey Goose Vodka, Triple Sec, Pomegranate and Citrus Juice, Rosemary

MEDINA MIST 200
Patrón Silver Tequila, Pineapple, Lemongrass, Lime, Coconut and Lavender Foam

3 RONIN 200
Sesame, Orange & Black Pepper infused Rum, Amaretto, Pineapple, Lemon, Grenadine Syrup

ORIBU 200
Gin, Olive Oil and Thyme, Cucumber, Elderflower, Lemongrass Syrup, Lemon

LYCHEE 220
Bombay Sapphire, Martini Rosato, Jasmin Lychee, Geranium

MAIN MENU

MOCKTAILS 110

HERBAL AFFAIR
Fresh Mint, Basil, Fennel, Orange Juice, Honey

KASBAH COOLER
Mango Purée, Orange Juice, Wasabi, Lemon

LA VIE EN ROSE
Lychee and Raspberry Purées, Grapefruit Soda, Orange Blossom, Lime

NARANJA COLADA
Orange Juice, Orange Blossom, Coconut Cordial, Lemon

KABIRA BAY
Ginger and Citrus, Lychee, Passion Fruit

FANCY COLADA
Spices Hydrolat, Pineapple, Coconut, Lemongrass