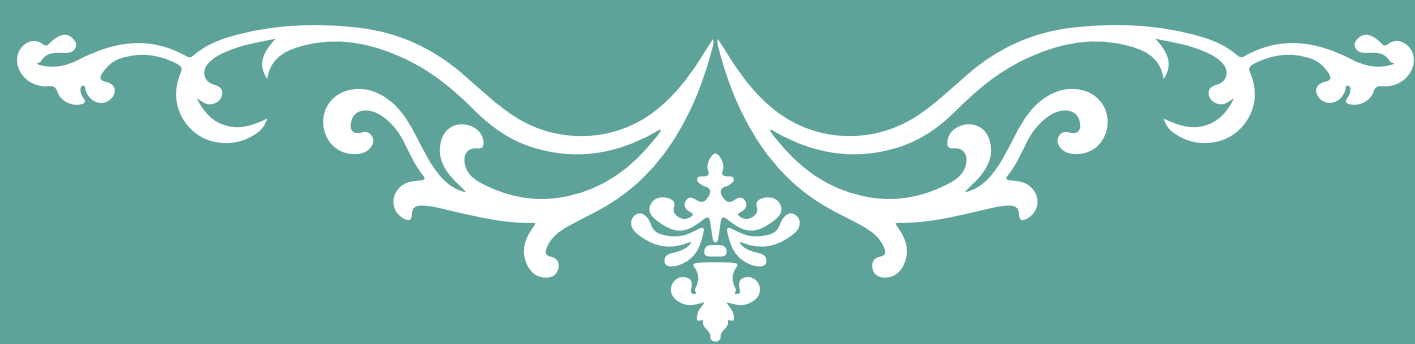
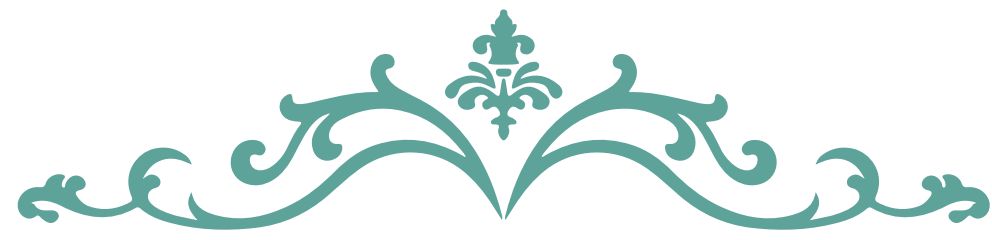


THE QUINTESSENTIAL AFTERNOON TEA TRADITION
AT THE HOUSE OF CELEBRATION





Make Yourself At Home, Tea's Just Been Brewed

Every day from 3 P.M to 6 P.M

From London's Drawing Rooms

Scallop Tartare With Lime Zest and Japanese Mayonnaise	
Smoked Salmon Triangle	
Garlic Shrimp Tacos with Avocado	
Greek Salad Tartlet	
Cinnamon Pear	
Crazy Pistachio	
Caramel Moon	
Arabica Soufflé	
Golden Raspberry	
Lemon Sun	
Vanilla Scones	
Jams (Raspberry, Orange) & Vanilla Chantilly Cream	
Pineapple Mille-feuille	

Gluten

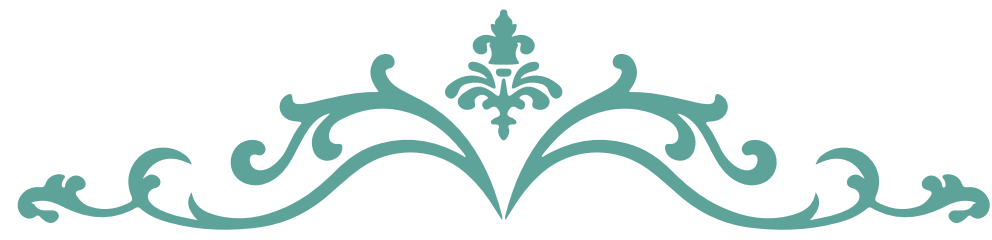
Dairy

Eggs

Nuts

Shellfish

Local Product



Make Yourself At Home, Tea's Just Been Brewed

Every day from 3 P.M to 6 P.M

To Tetouan's Courtyards

Assayida Al Hurra Signature Iced Tea (*White tea,*

Roses from Kalaat Magouna, Lychee)

Moroccan Msemen (*With Khliaa, Vegetarian, or Plain*)



Baghrir



Harcha



Moroccan Condiments



Briouats Assortment (*Cheese, Shrimp, Lamb, Vegetables*)



Selection of Moroccan Pastries



(*Gazelle Horn, Almond Ghriba, Date Cookie, Almond Cigar,*

Walnut Pastilla, Dried Fruit Sellou)

Gluten

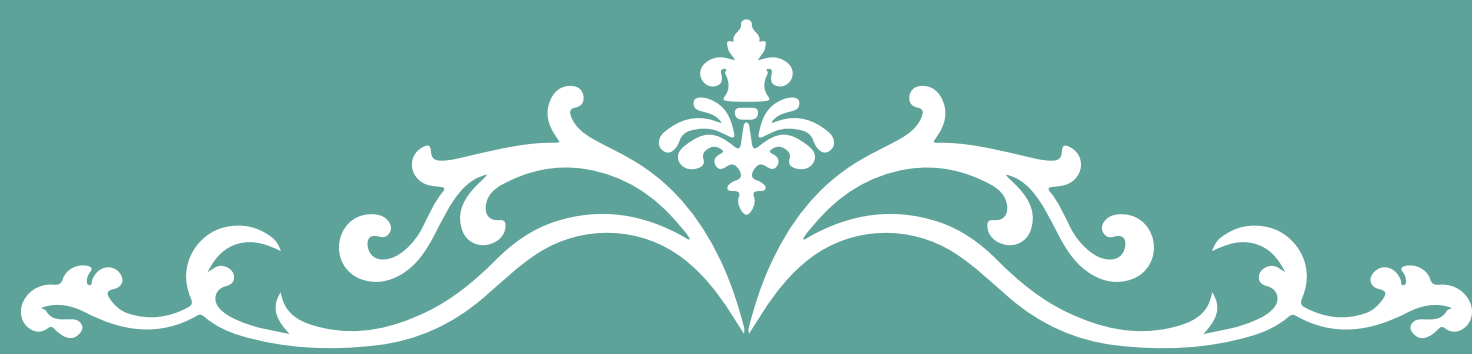
Dairy

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Shellfish

Local Product



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