

RESTAURANT WEEK



## **BREAD (VG)**

three cheese herbed fatayer | garlic chilli dipping oil

## **AMUSE BOUCHE (VG)**

parmesan crusted bruschetta  
smoked tomato and cream cheese mousse  
Thai basil crumble

## **STARTER**

### *Beef Consommé*

wild mushroom beef dumpling | crispy leek | chilli oil

or

### *Miso Pumpkin and Coconut Soup (VG)*

coconut crumble | crispy onions

## **SORBET**

pear | cardamom | coconut sorbet



## MAIN

### *North African Spiced Beef Brisket*

artichoke and sweet potato purée | homemade apricot chutney  
maple sumac | glazed baby carrots  
dukkha spice rub and its own jus

or

### *Pan-fried Linefish*

squid ink risotto | lemon and parsley | tomato concasse  
parmesan cheese | crispy basil | basil oil

or

### *Moroccan Chickpea Tagine (VG)*

mixed dried fruit | artichokes | cucumber raita  
Moroccan flatbread | saffron jewel rice | toasted coconut

## DESSERT

### *Ginger and Chai Poached Pear*

cardamom polenta cake | ginger caramel  
candied ginger | vanilla bean ice cream

or

### *Dark Chocolate and Pistachio Tart*

Spiced dark chocolate ganache  
pistachio white chocolate crème | pistachio mousse  
orange and cinnamon ice cream

*VG - Vegetarian*

The background is a dark, almost black, marbled pattern with intricate, vein-like structures in shades of grey and brown. Scattered throughout are small, irregular patches of gold leaf, which appear as shimmering, textured areas. The overall effect is one of luxury and elegance.

COPA  
RESTAURANT