

LA FEZ

RESTAURANT

MOCKTAILS

Sangria Punch 14

Merlot sans alcool, orange, lemon and spices get together to give you a holiday feel

Mesbah Virgin Mojito 10

Mint, caribbean, lime & soda,

Coconut Lime Cooler 10

Coconut, lime & mint

Santa Fez 10

Chardonnay sans alcool, fresh strawberries and white peach syrup

Zreq Spritzer 10

White peach, lavender, blue lagoon, soda & San Pellegrino Pomelo

Iced Moroccan Mint Tea 9

Our popular moroccan tea made special in refreshing ice!

Iced Pandan Mint Tea 9

Fresh mint leaves amalgamated with the unique aroma of Pandan leaves in refreshing ice.

New! Fez Sour 12

Our version of a non-alcoholic whiskey sour. Mint, lime juice, frothy egg white

WINES - SANS ALCOOL

Pierre Chavin Zero Chardonnay
Pierre Chavin Zero Merlot

By glass 12
By bottle 28

COFFEE, 6

Cappuccino
Flat White
Americano
Mocha
Latte

Add-Ons: Oat, Almond Milk, Iced \$1
***Decaf Options available for all coffee*

Nous Nous Coffee, 5
half espresso, half milk,
moroccan style

La Fez Hot Chocolate 6

Rose Latte 8



Takeaways & Deliveries are Available on Grab Food & Oddle

follow us on instagram: @wearelafez

wifi pass: lafez907



10% service charge is applicable for both dine-ins & takeaways



TEAS

In the Arabesque world, tea denotes hospitality and sets the stage for flowing conversations and rekindling of friendships. Served freshly steeped and sweetened, it helps to awaken and rejuvenate, a perfect complement to your down time.

La Fez Moroccan Mint Tea 14, fresh refill 8

It's not a Moroccan sojourn without savouring a glass of hot, sweet mint tea. Finish your meal with this timeless classic.

Pandan Mint Tea, 14, fresh refill 8

Fresh mint leaves amalgamated with the unique aroma of Pandan leaves.

Spiced Lemon Ginger Tea 14, fresh refill 8

Spicy and bright, this tea is warming and calming to soothe your senses. An absolute healing treat!

Pandan Lemongrass Black Tea 14, fresh refill 8

Gentle, calming and subtle, a perfect accompaniment to our spice-laden offerings.

Turkish Apple Cinnamon Tea 15, fresh refill 9

Practically the epicentre of the Middle Eastern tea culture, this true classic, perfect for sipping on amidst languid conversation and balmy afternoons. The blend is said to improve immunity and aids digestion.

Lavender Lemon Earl Grey Tea 14, fresh refill 8

With light floral notes and a stronger citrus flavour, this crowd pleaser is a perfect end to any meal.

Rose Pomegranate Tea 16, fresh refill 10

Floral, tart and refreshing, this tea is high in antioxidants. A perfect tarty balance to your spice-laden meals, or desserts.

CAKES

Feel free to look at our desserts counter

Raspberry Lychee Rose Minaret 12

A raspberry lychee rose flavoured mousse encasing rose sponge cake base.

Moroccan Crescent 12

Luscious layers perfect for royalty. Flavours of speculoos cookie with Cinnamon mousse & Blueberry compote.

Lemon Meringue Tart 10

Homemade lemon meringue pie features a delicious pie crust, tart and smooth lemon filling, and fluffy toasted meringue topping.

Chocolate Tart 10

A decadent layer of crumbly crust, dark chocolate and whipped chocolate cream.

Served Warm:

Hot Baklava Cheesecake 12

A twist on the traditional, combines the best of both desserts, accented with walnut and pistachio nuts and a sprinkling of rosewater.

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APPETISERS

Dip Platter 20 (chef's)

A medley of dips: Hummus, Smoky Zalouk, Baba Ganoush & Muhammara with Pita Flatbreads.

Falafel, 15

Crispy, savoury vegetarian balls of chickpeas seasoned with cumin, coriander, and fresh herbs. Six balls, served with Tzatziki dip.

Shoestring Fries 10

With rosemary and parmesan

Calamares 18

Fresh squid rings in light batter.

ALL DAY BRUNCH

Served with pita bread

Shakshuka Tagine with Eggs & Feta Cheese 24 (chef's)

Served on traditional tagine, poached eggs with hearty, spiced tomato, pepper sauce & parmesan cheese garnish.

Barramundi Fish Shakshuka 26

Lightly spiced Barramundi fillets in our signature tomato-based sauce & parmesan cheese garnish.

Meatballs Shakshuka 28

Moroccan beef meatballs in a spice-scented sauce & parmesan cheese garnish.

Shawarma & Avocado Chicken 23 Shawarma & Avocado Lamb 25

An open face shawarma - choice of chicken or lamb, served with olives, side salad & Tzatziki, and Pita.

Please advise of any allergies with our service team

SALADS & SUCH

Moussaka 21 (VG)

A rich tomato & harissa sauce layered with roasted eggplant, layered with pasta sheets.

Roasted Cauliflower 25 (chef's) (VG)

With Bulgur, cheese & spices.

Tomato Mozzarella Soup 12 (VG, GF)

Eggplant & Zucchini Warm Salad 15 (VG)

Grilled vegetables with lightly spiced garnish, topped with mashed spiced chickpeas & feta.

Protein Add Ons:

Shawarma Chicken: \$8, Shawarma Lamb Meat: \$10
Barramundi Fish: \$12



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GF: Gluten Free

MAIN

*Cooked in traditional Moroccan earthenware.
Served with pita bread.*

La Fez Tagines (chef's)

Cooked in our signature La Fez spice, with apricot, potatoes, chickpeas, capsicum & olives.

Vegetarian (GF, VG) 22

Chicken 24

Lamb 28

Green Harissa Lamb Shank 32 (chef's) (spicy)

Succulent lamb shank cooked in aromatic blend of spices, with cream sauce.

Green Harissa Seafood 30 (spicy)

A touch of heat, on fresh seafood medley, cooked in aromatic blend of spices, with cream sauce.

Gibraltar Creamy Mussels*

Half Portion, 350g, 38

Full Portion, 700g, 62

*subject to availability

Fresh mussels from Australia. Soft, buttery, boasting a mild ocean flavour, mop up our creamy signature sauce with oodles of pita bread.

Rotisserie Chicken 36 (new)

Wood fired baked rotisserie chicken, moroccan style.

COSY COMFORTS

*Evoke nostalgia with these family favourites —
with a La Fez twist.*

Fish & Chips 24

Fresh crispy barramundi, served with a serving of fries.

Lamb Rack & Sausage 28

Protein-packed, with roasted lamb rack and chicken sausage, served on herbed mash.

Linguine Seafood Harissa 32

A touch of heat, on fresh seafood medley, cooked in aromatic blend of spices, with cream sauce.

Fussili Meatball with Tomato Sauce 28

Moroccan beef meatballs in a spice-scented sauce with fussili pasta

RICE

Mandi Rice with Chicken 25

Mandi Rice with Beef 28

Mandi Rice with Lamb Shank (new) 34

Mandi Rice with either Chicken, Beef or Lamb Shank, with a special blend of spices. (chef's)

Mandi Platter, \$148

(suitable for 2-4 pax)

A celebratory feast: Each set comes with our fork-tender lamb shank, Shakshuka fish, and Fez Cous Cous with Chicken. Accompanied with our signature fragrant, Mandi Rice, Smoky Homemade Mandi Sauce, and Crispy Cauliflower Salad.

Festive Platter, \$148 (new)

(suitable for 2-4 pax)

A festive joy feast! Each set comes with a hosts of new & popular items: Rotisserie Whole Chicken, Shakshouka Beef Meatballs, Chicken Sausage & Lamb Rack! Also we've included the grilled Brussel Sprouts, Cranberry Sauce and Tzatziki. Includes our signature smoky Mandi Rice.

SIDE DISHES (6 EACH)

Dip

(Hummus, Baba Ganoush, Smoky Zalouk, Muhammara)

Grilled Pita Bread 2 slices

Mandi Rice

VG: Vegetarian