



LA MAMOUNIA MARRAKECH

L'ASIATIQUE BY JEAN-GEORGES

Intimate and refined

The restaurant L'Asiatique par Jean-Georges is one of La Mamounia's magnificent creations, born out of its latest renovation. It is a place subject to many influences, both from its astonishing surroundings and its menu, which takes you on a journey through the many flavours of Southeast Asia.

L'Asiatique BY Jean-Georges

From the previous restaurant, the duo Patrick Jouin and Sanjit Manku chose to retain the beautiful traditional décor, reinvented with furniture that plays on the lightness of the lines and the contrast between light wood and indigo blue fabric. The lighting creates an intimate, warm atmosphere. Both on the terrace and inside, the place is as exotic as a world map reinvented by talented designers and decorators.

Herbs and flavours in fusion

Jean-Georges Vongerichten, passionate about world cuisines and a great connoisseur of Asian flavours, has created a sophisticated blend of colours, textures and flavours that characterises the recipes. He is considered the founder of fusion cuisine and has created an elegant and modern gastronomic menu that brings together various sources of inspiration. Salmon sushi and tempura for a Japanese touch, lamb vindaloo for an Indian accent, Vietnamese chicken curry, Malaysian chilli sauce to flavour fried John Dory, pad Thai with chicken, Chinese wonton soup...: a true voyage of discovery to explore, discover and surprise you. The cocktails, which precede the meal, are also a surprise, with recipes that combine Thai chilli syrup, lemongrass, matcha tea... The desserts are not to be outdone, with exotic fresh fruit, recipes with lime, a touch of yuzu or passion fruit...

Practical information

Open daily:

For lunch from 12:30 p.m. to 3:00 p.m.

For dinner from 7:00 p.m. to 11:00 p.m.