

STARTERS

TATAKI MARINATED TUNA
LITCHI MOUSSE

SMOKED BLUE MARLIN
BEETROOT CREAM

MAURITIAN FISH CAKE
CAPSICUM RÉMOULADE

CEVICHE OF SACRECHIE
AVOCADO MOUSSE

SEARED BEEF CARPACCIO
PICKLED VEGETABLES

ROASTED BUTTERNUT AND GARLIC SOUP
MUSHROOM ROULADE

SEASONAL VEGETABLE TART
EXTRA VIRGIN OLIVE OIL

WARM CABÉCOU GOAT CHEESE
RODRIGUES HONEY, MACHE SALAD

EGGPLANT GASPACHO
TOMATO SORBET

CAESAR SALAD
PARMESAN SHAVINGS

SEARED FOIE-GRAS 300
APPLE COMPOTE, BRIOCHE

MAINS

LAND

BRAISED LAMB SHANK
GARLIC MASH POTATOES

ROASTED DUCK BREAST
SLOW COOKED AUBERGINE

SEA

SEAFOOD POT AU FEU
VEGETABLES AND MUSHROOM

GRILLED BABONNE, GREEN PAPAYA CHUTNEY
LEMONGRASS FOAM, ROASTED CHERRY TOMATO

GRILLS

STEAKS & CHOPS

*ACCOMPANIED BY YOUR CHOICE OF SAUCE
BÉARNAISE, PEPPERCORN OR ROSEMARY*

RIB-EYE
NEW YORK STRIP
BEEF TENDERLOIN
RACK OF LAMB
LEMON ROSEMARY CHICKEN
ASSORTED GRILLED MEAT
WAGYU BEEF 1600

SEAFOOD & SHELLFISH

*ACCOMPANIED BY YOUR CHOICE OF SAUCE
LEMON-BUTTER, VIERGE OR CREOLE*

JUMBO PRAWNS
BABONNE
YELLOW FIN TUNA
OMBRINE
ASSORTED GRILLED SEAFOOD
ROCK LOBSTER 1200

ENHANCEMENTS

PAN SEARED FOIE GRAS 300
GRILLED HALF LOBSTER 700
GRILLED JUMBO PRAWN 300

ACCESSORIES

CHOICE OF TWO

BATTERED ONION RINGS	BLUE CHEESE POTATO GRATIN
ROASTED VEGETABLES	CRISPY POLENTA WITH BLACK OLIVES
SPINACH CAKE	BABY POTATOES ROASTED IN DUCK FAT
SAUTÉED MUSHROOMS	GREEN PEA PUREE
GREEN BEANS AND SMOKED BACON	POTATO FEUILLETÉ