

Rasoi Gourmand Menu 3300

RASOI BY VINEET

Mauritius. London. Geneva.

Vineet Bhatia's influences have been based on the traditions of Indian life and family. Recognised by food critics, fellow chefs and devoted customers alike, Vineet was awarded the highest accolade - by Michelin and received his first star in 2001, the first Indian Chef- Restaurateur to do so since the inception of the guide.

His personal venture 'Rasoi' (Chelsea - London) also received a Michelin Star in 2006 and has been leading the way with cutting edge and innovative cuisine. In a consultative capacity he has developed restaurants in Geneva, Dubai, Mumbai, Doha, Saudi Arabia and being part of the British Airways Taste Team he has his influence in the in - flight menus.

Exploring the cuisine of several regions across the Indian subcontinent Rasoi (Kitchen) - Mauritius endeavors to present Vineet's mélange of traditional Indian cuisine and fresh local ingredients amidst magnificent natural setting and warm Mauritian hospitality

Vineet's sharing suggestions

Casserole baked Pondicherry fish masala with steamed rice	1150
Tandoori kababs	1300
Ginger lamb chop, carom seed prawn	
Punjabi spring chicken, sesame chicken seekh kabab	
Madras style chicken curry tempered with ginger & shallots	1100
Mumbai masala chili chicken with spring onion & bell peppers	1100
Slow-cooked lamb biryani covered in a flaky crust	1300
V Potatoes tossed with cumin & rosemary	350
V Saffron pulao	350
V Assorted vegetables, coconut & cashew nut stir-fry	400
V Creamy black lentils	350

Main courses Contemporary Indian

Curry leaf & ginger infused lobster tail` Smoked cashew nut & coconut khichdi Lobster & ginger "potli", coastal spice sauce	2400
Chili tomato prawn masala, coriander khichdi Crayfish flute	1250
Grilled lemon-lime Gueule Pavé, Goan spiced curry sauce Coriander couscous with coconut chutney	1200
Tandoori black chicken tikka, Encrusted with 23-carat gold, chili khichdi Roasted tomato-sesame chutney, yellow lentils, vegetable relish	1350
Tandoori chicken makhani Tandoori chicken breast poached in a tomato-fenugreek sauce Braised spinach & pine nuts, saffron pulao, spinach pakora	1150
Braised lamb shank with walnuts, flambéed with Mauritian Rum, asparagus upma	1450
Spiced smoked lamb fillet, 'Dosa' potatoes Morel-lamb jus, crispy okra	1450
V Sesame-crust vegetable koftas with prunes filling Dried fig & apricot rice, tomato sauce	950
V Vegetable biryani layered with aromatic basmati rice covered in a flaky crust	1000
V <i>Vegetarian</i>	

Lemongrass-infused chicken tikka Sundried tomato "upma"	*
Spice-crust foie gras, fennel seed naan Foie gras brûlée, fennel salad	**
Charcoal-roasted fish fillet Mango-papaya salad, grape-ginger dressing	***
Rose petal-champagne sorbet	****
Tandoori lamb chop, 'Dosa' potatoes Lamb jus, lamb samosa	*****
Spiced orange sandwich, baked saffron yoghurt Red currant jelly, roasted pistachio ice cream	

Starters

Poppy seed-crust Goan style fish Smoked cashew nut cake Beetroot-tomato soup	700
Prawn platter Grilled prawns with spring onion & cashew nut Achari prawns	1100
Tawa fish - scallops Pan-grilled fish in chili-garlic marinade Grilled scallops two ways: mustard & spice-crust	1000
Trio of chicken tikka Coriander-chili, tomato-red pepper Mushroom-truffle oil	850
Duo of lamb Keralean style lamb 'Uttapam' lasagne Lamb seekh kabab, coconut chutney, sambhar	900
V Samosa chaat Crispy vegetable samosa, chick pea masala Sweetened yoghurt, tamarind chutney, sev	650

Desserts

Rasoi Chocolate Craving	850
“Chocomosa”- marbled chocolate & almond samosa	
Silky chocolate delice with caramelised nuts	
Pistachio-walnut white chocolate fondant	
Chocolate-cardamom ice cream, chocolate-raspberry soup	
Mauritian Blue	600
Blue curacao cream, orange rice pudding,	
Gulab jamun carpaccio, Mauritian spiced rum ice cream	
Granny Bar	600
Cinnamon-Granny Smith apple bar, biscotti ice cream,	
Tandoori saffron pineapple, fresh fruit meringue	
Kulfi Trilogy	600
Mango, blueberry, strawberry, lemon grass soufflé	
Homemade Ice Creams (choice of three)	500
Rose petal-vanilla bean	
Saffron-cardamom	
Passion fruit	
Madras coffee	
Roasted pistachio	
Homemade Sorbets	500
Alphonso mango	
Mixed berries-fennel seed	
Water melon-Mauritian rum	

All prices are in Mauritian Rupees inclusive of local taxes & VAT

***Rasoi by Vineet** is part of Vineet Bhatia Restaurants*

www.vineetbhatia.com