

Restaurant Mont Fleuri



Menu - Monday

Amuse bouche

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Tomato and cucumber gazpacho

Prawn mousseline with toasted foccacia bread

*SV 2007, Domaine Chantemerle, Rosé d'Anjou, France, 15cl*

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Squid casserole with ginger and lemon

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Roasted duck breast with spicy honey,

Anna apple and tangy cabbage

*SV 2008, Bellingham, Pinotage, South Africa, 15cl*

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Creole cocoa parfait, warm Seychelles rum flavored emulsion

SV Champagne Henriot Brut, 10cl

To complement your dinner our wine specialist suggests
a selections of wines for each dish

 Selection : *SV, 3 glasses, 500 Scr*

Restaurant Mont Fleuri



Menu - Tuesday

Amuse bouche

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Layered smoked marlin, thyme and capsicum comfit,  
Coriander pesto and mixed salad  
*SV 2009 Plaisir de Merle, Sauvignon blanc, South Africa, 15cl*

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Cream of broccoli, pan-fried Scallop

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Roasted Captain fish fillet with fresh thyme  
Parsley risotto and fish soup jus  
*SV 2008, La Grande Réserve du Moulin, Muscadet sur lie, France, 15cl*

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Thin tart of mangoes sautéed with honey, lemongrass sorbet
SV Champagne Henriot Brut, 10 cl

To complement your dinner our wine specialist suggests
the selections of wines for each dish

 Selection : *SV, 3 glasses, 500 Scr*

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Menu - Thursday

Amuse bouche

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Carpaccio of the catch of the day, coconut heart salad,  
Citrus fruit and fresh herbs dressing  
*SV 2008 Graham Beck, Rosé, South Africa, 15cl*

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Ginger flavored Pumpkin veloute, Parma ham chips

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Plancha cooked job fish fillet, celery cream,  
Rock fish carbernet fumet  
*SV 2007 Bellingham Chardonnay, South Africa, 15cl*

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Cinnamon flavored crème brulée,
Red fruit sorbet and crispy biscuit
SV Champagne Henriot Brut, 10cl

To complement your dinner our wine specialist suggests
the selections of wines for each dish

 Selection : *SV*, , 3 glasses, 500 Scr

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Menu - Friday

Amuse bouche

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Glazed Cream of oyster from France and coconut heart  
*SV 2008, La Grande Réserve du Moulin, Muscadet sur lie, France, 15cl*

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Fricassee of slipper lobster, peas, tomato and basil

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Grilled fillet of beef, béarnaise sauce,  
Fork mashed potatoes with olive oil and market vegetable  
*SV 2008, Bellingham, Pinotage, South Africa, 15cl*

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Iced pyramid of coconut and crispy bananas,
tropical salsa with basil
SV 2010, The Beach House, Douglas Green, South Africa, 15cl

To complement your dinner our wine specialist suggests
the selections of wines for each dish

 Selection : *SV, 3 glasses, 500 Scr*

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Menu - Saturday

Amuse bouche

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Roasted duck breast, papaya salad, melon and mango,  
Passion fruit dressing and banana chips  
*SV 2008, Jacob's Creek, Cabernet Shiraz, Australia, 15cl*

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Rock fish soup, garlic and parsley crouton

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Poached Red snapper fillet  
White butter with lemongrass and tomato and okra fricassee  
*SV 2008, Bellingham, Chardonnay, South Africa, 15cl*

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Our Black Forest Cake
SV Champagne Henriot Brut, 10cl

To complement your dinner our wine specialist suggests
the selections of wines for each dish

 Selection : *SV, 3 glasses, 500 Scr*