



DESTINATION DINING MENU

Lobster Menu

Lobster au Gratin
With Corn Kernel, Onion, Potato, Celery, and grated Parmesan Cheese

Wok Fried Lobster with Black Pepper
Served on a bed of poached Bok Choy and fragrant Jasmine Rice

Lindt Chocolate Fondue
With Marshmallows, Brownies, and Seasonal Fruits

Seafood Menu

Seafood & Vegetable Tempura
Battered and deep fried Prawns, Calamari, Broccoli, Mushrooms, and Onion Rings
Served with Soya dipping sauce, grated Ginger and Turnip

Seafood Platter
Grilled Water Prawns, Calamari, Mussels and Fish
Accompanied with a Mixed Salad, French Fries, and Béarnaise Sauce

Iced Berries Soufflé, Exotic Fruit Tartar and Blackberries Compote

Surf & Turf Menu

Tuna Tataki
Served with Crunchy Vegetables, Ponzu Sauce, and Melon Salad

Pan-Roasted Beef Filet & Baked Half Lobster
Accompanied with Green Peppercorn Sauce, Truffle Oil, Potato Puree, and Ratatouille

Pear & Almond Cream Tart with Vanilla Ice Cream

Black Angus Beef Menu

Crisp Beef with Mesclun and Julienne Vegetables, Tomato, Miso Dressing and Sesame Seeds

Grilled Black Angus Cube Roll
Accompanied with Mustard Sauce, Dauphinoise Potato, and Broccoli Flan

Dark Chocolate Cake layered with Chocolate Mousse, Raspberry Sauce, and Chocolate Ice Cream

MUR 3,000 per person (Half/Full Board, All-Inclusive)

MUR 4,500 per person (Bed & Breakfast)

Price includes VAT. Please order 24 hours in advance.