

Surf & Turf Menu

SCR 1200 per person

STARTER

Tempura Prawns I Tamarind Sauce Tandoori-Flavored Chilled Tomato Soup Smoked Fish I Mango Roulade

MAIN COURSE

Grilled Beef Steak I roasted pumpkin purée I seasonal vegetables

DESSERT

Chef's Sweet Trilogy

Indian Ocean Delights Menu

SCR 1000 per person

STARTER

Coconut-Crusted Calamari I sweet chili and mint sauce Lemongrass-Infused Coconut I Saffron Soup I exotic spices

MAIN COURSE

Pan-Seared Red Snapper Fillet | Millefeuille of local vegetables | Passion Fruit Foam

DESSERT

Pumpkin Cake I Mango sorbet and a Red Fruit Coulis

Creole Delights Menu

SCR 900 per person

STARTER

Creole Salad | Assorted Tropical Fruits | Mango Coriander Salsa

MAIN COURSE

Banana Leaf Wrapped Red Snapper | Cream Cheese | Market Vegetables

DESSERT

Chocolate Brownie I Vanilla Ice Cream

Vegetarian Menu

SCR 840 per person

STARTER

Cauliflower Textures | Roasted, puréed, and pickled cauliflower Lemongrass-Infused Coconut & Saffron Soup | Exotic spices

MAIN COURSE

Homemade Fettuccine | Roasted pumpkin | Feta cheese | Garden peas Saffron Semolina | Seasonal vegetables

DESSERT

Passion Fruit Pavlova | Tangy passion fruit | Whipped cream | Fresh Fruits