



AMUSE BOUCHE

Duck liver and spiced bread,
Macerated dried figs in Chamarel rum and raspberry pearl
[GLU, ALC]

STARTER

Mixed tropical salad with smoked chicken and passion fruit vinaigrette
[MTD]

SOUP

Lobster cappuccino
[CRU, MLK, CEL]

MAIN COURSE

Pan-fried Parrot fish fillet, Garlic roasted prawn, Chive flavoured cream
sauce, Cherry tomatoes, Sauteed baby vegetables
[FSH, MLK, CRU]

DESSERT

Lovers' chocolate hearts and passion fruit
[EGG, GLU, MLK]

Rs 2500 per person

All prices are exclusive of 10% discretionary service tips.
Prices are in Mauritian Rupees and inclusive of the government tax.

Please notify the restaurant manager should you have any food allergies.

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]