

LETS US TEMPT

YOU

A LA CARTE MENU







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Chef Stéphane and chef Fabio: a winning combination. Fabio and Stéphane are two well known Chefs on the Island who have more than 15 years of experience in kitchens of the finest hotels and are now the owners of distinguished restaurants in Mauritius. The Chefs have created a mouth-watering delivery menu specially for you. Whatever you decide to eat, you will be amazed by the abundance of taste.

STARTERS	MUR	MAIN COURSES	MUR
SALAD OF TOMATO. FRESH BASIL DRESSING	345	TRADITIONAL HOME-MADE BEEF LASAGNA WITH PARMESAN CHEESE AND MOZARELLA	375
BRESAOLA, PARMESAN CHEESE AND ROCKET	450	LAMB OSSOBUCO BRAISED WITH THIN CHOPPED	490
MARINATED GRILLED VEGETABLES WITH BALS VINEGAR AND SUN DRIED TOMATOES	SAMIC 290	ONION, CARROT AND CELERY SERVED WITH CREAMY POLENTA	490
SAN DANIELE WITH BUFFALO MOZZARELLA AN BLACK OLIVES TAPENADE	ID 450	MILANESE STYLE CHICKEN WITH TRADITIONAL MOUSTARDA SAUCE AND MESCLUM SALAD	375
FRESH PALM HEART SALAD, VEGETABLES JUL CITRUS DRESSING	IENNE, 335	CHICKEN AND PRAWN CURRY SERVED WITH CREOLE RICE & TOMATO CORIANDER CHUTNEY	550
SMOKED MARLIN PLATTER SERVED WITH ROC SALAD AND ONIONS ACCOMPANIED WITH GAR BREAD		SEAFOOD CANELLONI WITH BECHAMEL SAUCE AND PESTO	D 405
DESSERTS		SPECIAL CHEF PASTA WITH GRILLED VEGETABLES SUNDRIED TOMATO, MOZZARELLA	320
LEMON PARFAIT WITH BUTTER BISCUIT & MERINGUE	175	PENNE MUSHROOM AND TRUFFLE CREAM, PARSLE AND PARMESAN	EY 375
TRADITIONAL TIRAMISU	220	SPAGHETTI OR PENNE BOLOGNESE OR NAPOLITAI	NA 290
FRESH SEASONAL FRUIT PLATTER	290		

220

T&C's: Delivery can be done only on Mondays to Fridays | Orders are to be received no later than 07:00 PM | Delivery charge of 200 MUR will be applied | Payment is to be effected upon delivery | In case of cancellation, please note that the total amount of the order will have to paid (100%)

CHOCOLATE SEMIFREDDO WITH HEART OF

NUTELLA AND VANILLA SAUCE

