



SEAFOOD MENU

AMUSE BOUCHE

Scallops carpaccio
with tangy green apple salad and passion fruit vinaigrette

STARTER

Lemongrass flavour tiger prawn ceviche
Scallion and fresh coriander with ajiamarello droppings

MAIN COURSE

Grill lobster,
Served with grill seasonal vegetables, saffron rice and garlic
butter sauce

DESSERT

Yogurt cheesecake,
Coconut whipped ganache, compressed pineapple

At the rate of MUR 4500 per person