



# *tete-à-tete*

## MENU OPTION A

Tuna Carpaccio

Beetroot splash, passion fruit dressing



Bbq char grilled captain blanc fillet

In creole marination

Wrapped in banana leaves

Tempered spicy potatoes

Local vegetable curry, chapatti bread



Seasonal fruit platter and pastries selection

SCR 1950



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## MENU OPTION B

### Welcome drink and tapas

Mini crab cake and prawns tempura, Coconut raita, spicy teriyaki sauce



### Salmon tartar, sour cream, Siberian caviar

Seafood bucket with kafir lime leaves



### Local prawns, calamari tak tak, tuna steak

(Local lobster SCR 950scr supplement per kilo)

Seasonal Vegetables

Mashed Potatoes



Chefs Sweet Surprise

SCR 2350



# tete-à-tete

## MENU OPTION C

Premium Angus beef tartar  
Crispy egg yolk, truffle clouds



Roasted shitake mushroom risotto  
Rochebaron cheese



Stir fried beef indigenous creole curry  
Onion paratha bread  
Baked potatoes



Dark chocolate soufflé  
Takamaka rum roasted bananas

SCR 2500



# tete-à-tete

## MENU OPTION D

Homemade Bouillabaisse  
Classic fish & crustean soup



Bbq char grilled captain blanc fillet  
In creole marination  
Wrapped in banana leaves  
Tempered spicy potatoes  
Local vegetable curry, chapatti bread

Or

Roasted shitake mushroom risotto  
Rochebaron cheese

Or

Local prawns, Calamari tak tak, tuna steak  
(Local lobster SCR 950scr supplement per kilo)

Seasonal vegetables  
Mashed potatoes



Seasonal fruit platter and pastries selection

SCR 2700