



tete-à-tete

M E N U



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MENU OPTION A

Fresh Tuna Salad with Garden Vegetables & Fruit

Or

Tomato Mozzarella Salad with Balsamic Dressing



Grilled Chicken with Lyonnaise Potatoes, Seasonal Vegetables, & Pesto

Sauce

Or

Grilled Red Snapper in Banana Leaves with Tomato Rice & Lemon Butter



Sauce

Coconut Pannacotta

Or

Seasonal Fruit Platter

SCR 1850



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MENU OPTION B

Welcome Drink and Tapas.

Mini Crab Cake & Prawns Tempure, with Coconut Raita &
Spicy Teriyaki Sauce



Salmon Tartar, Sour Cream, Siberian Caviar, Seafood
Bucket, and Kafir Lime Leaves

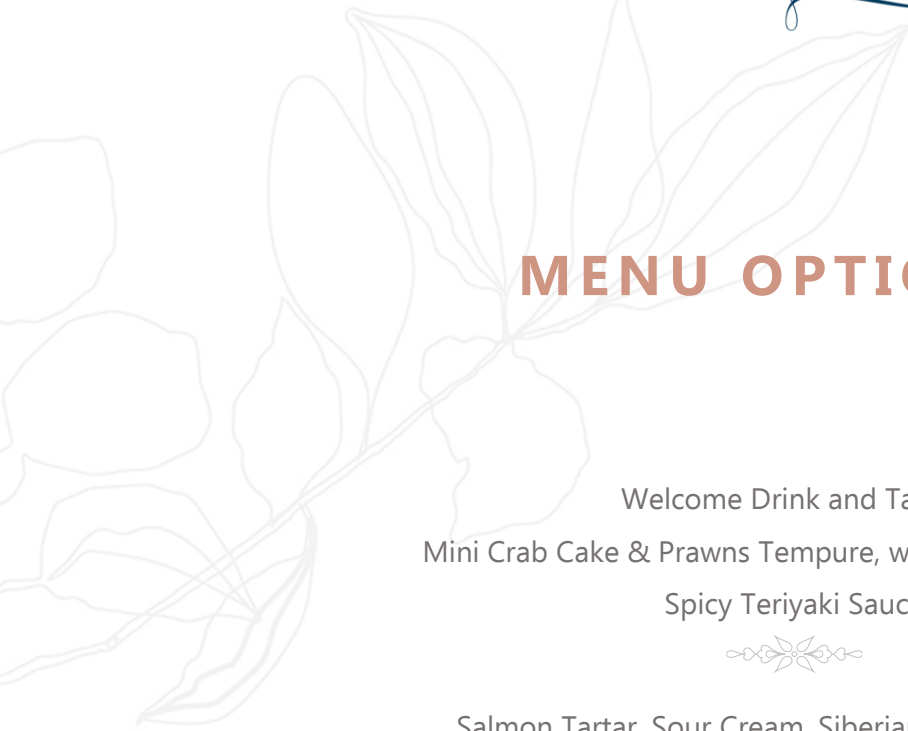


Local Prawns, Calamari Tak Tak, and Tuna Steak
(Lobster Supplement of 950SCR per kilo)
with Seasonal Vegetables & Mashed Potato



Chef's Sweet surprise

SCR 2350



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MENU OPTION C

Premium Angus Beef Tartar
with Crispy Egg Yolk & Truffle Clouds



Roasted Shitake Mushroom Risotto
with Rochebaron Cheese



Stir Fried Beef Indigenous Creole Curry
with Onion Paratha Bread & Baked Potatoes



Dark Chocolate Souffle
with Takamaka Rum Roasted Bananas

SCR 2500



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MENU OPTION D

Home made Bouillabaisse,
Classic fish and Crustacean Soup



BBQ Char Grilled Captain Blanc Fillet
in Creole Marination & Wrapped in Banana Leaves
with Tempered Spicy Potatoes, Local Vegetable Curry, and
Chapatti Bread

Or

Roasted Shitake Mushroom Risotto
with Rochebaron Cheese

Or

Local prawns, Calamari Tak Tak, Tuna Steak
With Seasonal Vegetables & Mashed Potato
(Lobster Supplement of 950SCR per kilo)



Seasonal Fruit Platter and Pastries Selection

SCR 2700

