

The Captain's Table

MENU 1

Layer of Smoked Marlin, Fresh Green Papaya Salad Marinated with Basil

Dorado Papillote Style , Mashed Potato, Tomato and Tropical Fruits

Apple Tart served with Vanilla Ice Cream

Chef's Suggestion (Supplement)

Grilled Jumbo Prawn (500g) @ MUR 1,400

Grilled Lobster (500g) @ MUR 2,200

The Captain's Table

MENU 2

Calamari Tempura with Avocado, Tomato & Coriander Salsa

Seafood risotto: Fish, Prawns and Calamari Red Bell Pepper Coulis

Soft Centered Chocolate Cake served with Ice Cream

Chef's Suggestion (Supplement)

Grilled Jumbo Prawn (500g) @ MUR 1,400

Grilled Lobster (500g) @ MUR 2,200

The Captain's Table

MENU 3

Chicken Salad with pineapple and olive drizzled with an Orange Dressing

Roasted Beef Tenderloin, Mashed Potato with Ratatouille & Roasted Garlic,
Thyme Sauce

Citrus Fruit Salad with Rosemary Syrup, Pineapple Sorbet

Chef's Suggestion (Supplement)

Grilled Jumbo Prawn (500g) @ MUR 1,400

Grilled Lobster (500g) @ MUR 2,200

The Captain's Table

MENU 4 | VEGETARIAN

Tomato Cream and its Salsa , Roasted Coriander Seed

Vegetables Tagine, Couscous with Sultana, Carrot, Eggplant and Fresh Mint

Rum Scented Fresh Fruits, Milky Rice