



International Women's Day

with Jacqueline Dalais

Aperitif

Scallops skewer with its coral-coloured cream and sea-immersed risotto

or

Delicate vegetable ravioles

NV Champagne Duval Leroy Brut Reserve

Starter

Chef's garden salad with its duo of duck liver
(Pan-fried & terrine with rock salt and black pepper)

Raisin rye bread

Melba toast

or

Parmesan Panna Cotta with beetroot petals

NV Champagne Duval Leroy Brut Rosé

Choice of main course

Red snapper fish filet, fennel and combava mousse

NV Duval Leroy Femme De champagne

or

Roasted lamb rack with fresh rosemary on its truffle-flavoured velouté

NV Duval Leroy Blanc de Blanc

or

Vegetable 'mille feuilles' with assorted wild mushroom risotto

NV Duval Leroy Blanc de Blanc

Dessert

Madagascar chocolate crémeux, salted caramel sauce with passion fruit sherbet

2016 Bava Moscato d'Asti

Coffee, Tea & Infusions

'Petits Fours'

Rs. 3,500 per person or Rs. 4,500 for wine pairing
Prices are in Mauritian Rupees (Rs.) and inclusive of VAT