

# **Surf & Turf Menu**

# **Tempura Prawns**

Cinnamon, Served with Tamarind Sauce

**Tandoori Flavoured Chilled Tomato Soup** 

### **Smoked Fish & Mango Roulade**

Tropical Fruit Salsa

#### **Grilled Beef Steak**

Served with Roasted Pumpkin Puree, Sautéed Vegetables, Kerala Pepper Jus

**Chef's Sweet Trilogy** 



1200 per person

Inclusive of a glass of wine



# **Creole Delights Menu**

#### **Creole Salad**

Assorted Tropical Fruits, Mango Coriander Salsa

# **Banana Leaf Wrapped Red Snapper**

Cream Cheese, Market Vegetables

#### **Chocolate Brownie**

Vanilla Ice Cream



SCR 900 per person

Inclusive of a glass of wine



# **Indian Ocean Delights Menu**

#### **Coconut Crusted Calamari**

Sweet Chili & Mint Sauce

**Lemongrass Infused Coconut & Saffron Soup** 

# **Pan-Seared Red Snapper Fillet**

Millefeuille of Local Vegetables, Passion Fruit Foam

## **Pumpkin Cake**

Mango Sorbet, Red Fruit Coulis



SCR 1000 per person

Inclusive of a glass of wine



# **Vegetarian Menu**

### **Cauliflower Textures**

Saffron Semolina

### **Lemongrass Infused Coconut & Saffron Soup**

#### **Homemade Fettucine**

Roasted Pumpkin, Feta Cheese & Peas

#### **Passion Fruit Paylova**

Fresh Fruits



SCR 840 per person

Inclusive of a glass of wine