

Candlelight Dinner **MENUS**





Northolme Menu

Available from 18:30

BEEF TARTARE

Quail Eggs, Parsley, Pickle, Mustard, served with brioche

LOBSTER BISQUE

Shrimps, Mussel, Langoustine, and Scallop, served with a strong lobster bisque

TENDERLOIN BEEF WITH FOIE GRAS

Pomme Fondante, Duxelle of Mushroom, Spinach, served with Red Wine Jus

or

LOBSTER THERMIDOR

Pomme Fondante, Mixed Vegetables, served with Thermidor sauce

LEMON AND YOGURT PANNACOTTA

Fresh Strawberry

4250 SCR per couple

inclusive of 15% tax and 10% service charge

Including a glass of sparkling wine per person

Kindly inform our chef should you have any dietary or allergic restrictions



Seychelles Menu

Available from 18:30

RED SNAPPER CARPACCIO

Palm Heart, Avocado Crème, Mango Salsa, and Herbs Oil

OCTOPUS GRATINATE

Spiced Papaya and Octopus Gratin & Creole Salad

CHOICE OF CURRY

Chicken, Shrimp, Octopus, Job Fish, or Mixed Seafood
Served with Creole Rice, Local Chutney & Banana Chips

HOT BANANA PUDDING

Toffee Sauce and Mixed Fruits Compote

2750 SCR per couple

inclusive of 15% tax and 10% service charge
Including a glass of sparkling wine per person

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Ocean Menu

Available from 18:30

TUNA TARTARE

Coriander, Cucumber, Curry Mayonnaise, Squid Ink, and Parmesan Crisp

PAN SEARED SCALLOPS

Papaya Crème, Sweet & Sour Cucumber, Tomato & Pineapple Salsa

PAN FRIED JOB FISH

Fennel Risotto, Mussel Beurre Blanc, Steamed Mussels, Fennel Salad, and Micro Cress

BANANA CHOCOLATE PARFAIT

Pistachio Crumble, Vanilla Ice Cream

3250 SCR per couple

inclusive of 15% tax and 10% service charge

Including a glass of sparkling wine per person

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Vegetarian Menu

Available from 18:30

PANKO AUBERGINE

Sweet Potato Crème, Mozzarella, Creole pesto, and Local Chips

LEAK AND POTATO SOUP

Mascarpone and Spring Onion

BRED LA MAR RISOTTO

Poached Egg, Crispy Parmesan, Parmesan, and Asparagus

KEY LIME PIE

Fresh Meringue, Fruit Compote

2250 SCR per couple

inclusive of 15% tax and 10% service charge

Including a glass of sparkling wine per person

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