

Easter Eve Buffet Dinner

With Live Music

Saturday, 30 March 2024, 19h00 to 22h00

Assorted breads and fresh salads
International cheese platter with condiments

Seafood tower on Ice

Fresh Fines de Claires oysters, octopus ceviche, pink prawns, poached mussels
with sesame marinated
wakame, shallot vinegar,
Tabasco, lemon wedges, tartar
& remoulade sauce

Cold delicatessen

Smoked chicken, Parma ham, chicken mortadella, turkey ham, pepperoni, salami, smoked fish with mustard, marinated olives, capers, sweet & sour pepper drops, grilled artichokes, cherry tomato confit, gherkins

Hot snacks

Fish pâté and veg samosa with tomato chutney and hot sauce 😯

Starters

Scrambled egg with truffle salsa
Chicken Caesar salad with chicken bacon and egg
Oeuf mimosa with beetroot flavour
Roast beef slices with sauce

Gribiche Tikka prawn salad with capsicum and cucumber

Broccoli and tomato salad with feta cheese 😯

Beetroot and apple salad with walnuts 😯

Soup

Easter lamb sausage soup with spinach and mushroom

Live carving

Roasted whole lamb leg with Greek chimichurri

Main dishes

Grilled Dorade fillet with saffron butter sauce and fruit salsa
Grilled gambas with garlic butter sauce
Marinated chicken with barbecue sauce
Sautéed beef with broccoli
Stir fried Hakka noodles with tofu and vegetables
Borlotti beans and carrots ragout
Roasted potatoes with herbs
Parsley rice
Oven baked vegetables

Desserts

Easter eggs
Chocolate fountain with
seasonal fruit skewers 😯





MUR 2,500 per person | MUR 1,250 per child(3-11 years)