



Cooking Class

Put on your chef's hat and apron and learn the art of cooking from our Chef.

EVERY WEDNESDAY 11H30-14H30



Sylea Bar

11h30

Welcoming of guest by our Barman.
Introduction, explanation and demonstration of the Panacon drink and tasting.

Show Kitchen

12h00

Welcoming of guests by our Chef.
Introduction and brief explanation on Mauritian cuisine and diversities.

12h10

Distribution of chef hats, aprons and recipes. Chef will explain the set menu and ingredients.

12h15

Begin the cooking class with guests' participation.

Sylea Restaurant

13h15

Serving of prepared menu for lunch.
Beverage served: mineral water / soft drink / glass of sparkling wine.

14h15

Distribution of certificates followed by photoshooting.

14h30

End of cooking class.

ON YOUR MENU

Welcome Drink

The traditional Panacon

Starter

Carpaccio of smoked Blue Marlin with palm heart and exotic fruit chutney

Main Course

Traditional chicken and prawn curry served with Créole rice fricassée, farata and local condiments

Dessert

Our famous ancestral Piao cake served with coconut ice cream and caramelized pineapple

24-hour advance booking.
For up to 10 persons per session.

Included in Premium All Inclusive and Full Board packages
MUR 2,000/person for Bed & Breakfast and Half Board packages