



STANDARD MENU

Starter

Caesar Salad

Romaine lettuce gently tossed with a homemade dressing Hard-boiled egg, bacon, chicken satay, parmesan cheese, anchovy and croutons

Or

Greek salad

A smooth mix of tomato, onion, cucumber, olives, pepper, feta cheese Xérès vinegar and extra virgin olive oil

Main Course

Mauritian chicken breast

Slow pan roasted chicken breast, grilled vegetables Creole rice and natural jus

Or

Line caught fish

Pan-fried fish of the day, truffle oil scented potato puree Sautéed broccoli and beurre blanc sauce

Or

Penne Arrabiata

Penne with tomato sauce, basil, olives and garlic and dried chili
Shaved parmesan cheese

Dessert

Crème brûlée

Scented with tonka bean and Madagascar vanilla

Or

Coconut Mousse

White coconut mousse, mango coulis and vanilla ice cream

Or

Selection of ice cream

Or

Fresh tropical fruit cuts



PREMIUM MENU

Your exclusive dinner, your own Chef, your romantic night

Appetizer

Traditional samosas, breaded chicken Mauritian style, "the not to be missed" crispy calamari

Starter

Cesar salad Mauritian style

Roman lettuce gently tossed in Cesar dressing scented with local spices Roasted hard-boiled egg, smoked marlin, parmesan flakes and brown croutons

Greek salad with an Indian flair

Fresh tomatoes, onions, cucumber, olives, pepper, "kasuri methi" and feta Xérès vinegar and extra virgin oil

Palm and ocean fusion

Heart of palm "à la Minute" accompanied with its tuna carpaccio
Simply drizzled with extra virgin olive oil, lime and green chili

Our charcoal Barbecue

Tender and Juicy, our Wagyu beef filet marbled 4-5

Tandoori spice marinated chicken breast

Calamari steak scented with Filao wood and lime

**Grilled catch of the day, drizzle with olive oil and its herbs from
Ile aux Cerf's garden**

Grilled giant prawns sprinkle with a homemade garlic sauce



And to accompany your Barbecue

Creole Basmati rice perfumed with cumin

Grilled vegetable "Farandole" and discover of our Mauritian market

All our sauces are prepared "A la minute" :

Garlic butter sauce, natural beef jus, mayonnaise with a saffron twist

Dessert

Macarons served with mango and lime sorbet

Crème brûlée with Tonka beans and vanilla from Madagascar

Iced nougat, exotic fruit and Meringue

Or

Our Signature Pineapple Victoria, "Made in Ile aux Cerfs"