“Creole Casseroles”

Chutneys
Tomato, Peanut,
Eggplant, Coconut

Mauritian bread

Appetiser
Mille-feuille of taro and
Mangrove snapper
passion fruit and vindaye dressing

Entrée
Mauritian chicken biryani

Main Courses
Prawns in bilimbi
tamarind butter sauce

Fish and coconut blanquette
curry leaves

Mauritian lamb curry
raisins

Braised christophine
Roasted potatoes
Steamed rice

Dessert
Banana flambé
vanilla ice cream

The menu items are subject to change depending on availability
Omakase (お任せ) is a Japanese phrase that means ‘I’ll leave it to you’.

In Japan, the term is used to give the Chef complete power over the culinary journey ahead which results in a diverse range of small and extravagant compositions.

This style of dining essentially offers the Chef the choice of what to serve you based on what he feels best, while using the freshest ingredients is available. Expect the Chef to be innovative and surprising in the selection of dishes. The meal can be likened to an artistic performance.

The Omakase is the beating heart of Umami – a quintessential dining experience full of surprise, innovation and dedication. The theme is neither traditionally Japanese, nor European; it’s Umami – an unique fusion intended to seduce you with unparalleled taste. Trust in the Chef – go ‘Omakase’
MENU

Robusutā sashimi and gunkan of robusutā (lobster)  
gari shoga vinaigrette

Ebi tempura maki and Kraken (squid) ink  
ebi (prawn) nigiri  
yuzu dressing

Shake (salmon) maki and sashimi  
teriyaki sauce

Maguro (tuna) sashimi and nigiri  
miso vinaigrette

Cured miso duck and foie gras maki  
soy truffle

Guacamole maki crusted with spicy tortillas and  
avocado nigiri caramelized with muscovado

Misoshiru with wakame and tofu

Yakitori selection
Ebi (prawn), sakana (fish), toriniku (chicken), gyuuniku (beef)  
asparagus, zucchini and mushroom  
yaki onigiri with ponzu sauce

Green tea panna cotta  
crystalised yuzu emulsion

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GREEN TEA

**Sencha**
traditional Japanese green tea

**Genmaicha**
blend of Japanese green tea, roasted rice and popped rice

**Hojicha**
roasted Japanese green tea

SAKE

**Akashi Tai Honjozo**
a discrete nose with lime, lemon and straw notes

**Akashi Tai Honjozo Genshu**
waxy, woody and white flowers with a pink grapefruit finish

**Akashi Tai Junmai Daiginjo**
balance of lemon and bitter orange flavours with a long lasting finish

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