

Starters

G	'Rigatoni' with mushrooms, Arugula and black olives	950
G	Pumpkin 'gaspacho', tomato and crustacean sorbet, prawns spring rolls	1100
G	Chicken 'sot l'y laisse', vegetables with truffles in Caesar style	1200
	Mixed vegetable enhanced with Mauritian flavours	850
G	Raw and cooked palm heart, seared spicy Yellow Fin Tuna, coconut and lemongrass dressing	1100
	Spanner crab soup with Creole condiments	950
	Warm steamed artichokes and seafood enhanced with caffir lime	1100
G	Coconut palm heart tartar wrapped with shrimps rolls	950

Main Course

	Crispy Red Grouper, mellow palm heart with shells	1350
G	Steamed Garoupa with tomato and mushrooms	1450
G	Pan fried Emperor Red Snapper with 'ponzu', tartar and vegetable spring rolls	1400
	Black tiger shrimps 'rougaille' with mellow onions, aged Basmati rice, simmered lentils and home-made pickles	1250
G	Steamed Mahi Mahi with spices, fresh pasta with young vegetables	1350
	Catch of the Day, grilled, top fried, poached or roasted	1400
G	Roasted lamb fillet with aromatic herbs, preserved aubergine	1400
G	Chicken breast and skewer in Yakitori style, daikon and Udon noodles	1100
	Crispy duck with spices, smoked duck 'foie gras' shavings	1450
	Chicken in Indian style, Basmati rice with green peas, variety of chutneys	1200

G – Dish contain gluten
P – Dish contain pork

Tax and services included

Royal Palm Signatures

	Marbled duck 'foie gras' with smoked Yellow Fin Tuna	1300
	Grilled fresh water king prawns with local flavours	1500
	Rock lobster 'médallions' with parsley, mellow rock lobster 'quenelles'	4000
P	Poached eggs with Bellota ham, mushrooms purée	2400
	Grilled 'Angus' Chateaubriand fillet (as from 2 persons)	5500
	Grilled 'Angus' beef rib (as from 2 persons)	5500
	Pan fried beef tenderloin with duck 'foie gras', baby Bok Choy and ginger condiment	1950
	Roasted lamb rack with seasonal vegetables (as from 2 persons)	4200
	Chicken or Fish with salt crust from Black river (as from 2 persons, to be ordered the day before)	3500

Cheeses

	Fresh and refined, served with crispy toasted peanut bread and homemade bread rolls	1500
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To be ordered the day before

	Chinese 'fondue' (as from 2 persons)	6000
	Seafood and shellfish platter (as from 2 persons)	6500

Tasting Menu

	6 course menu prepared by the Chef	4800
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