

Seafood & Bubbles Lunch

📍 Feet in the sand

22nd December 2025 – 4th January 2026

Rs 4,000 per guest

Fish & Seafood Selection

Seabass (F)
Captain Fish
Salmon (F)
Mauritian Catch of the Day (F)
½ Rock Lobster (SF)
Giant Prawns (SF)
Calamari (SF)
Prawn Skewers (5 pcs)

Sauces

Carole Sauce
Lemon Butter Sauce (D)
Lemongrass & Kaffir Lime
Chipotle & Yuzu Butter (D)
Garlic & Parsley Butter (D)

Salad

Green Salad
Tomato, Cucumber, Olives, Maple Vinaigrette (V)

Pasta Salad

Fusilli Pasta, Bell Peppers, Onion, Tomatoes,
Lemon Oil (D) (G)

Potato Salad

Onion, Cornichons, Parsley, Mustard Dressing (V)

Mauritian Tomato Salad

Onion, Tomato, Coriander, White Vinegar (V)

Sides

Corn on the Cob (V)
Baby Potatoes, Herb Butter (V) (D)
Broccoli, Lemon & Parmesan (D)

Side Bubbles

Cap Bay Sparkling Wine

A ALCOHOL | D DAIRY | E EGG | G GLUTEN | N NUTS | P PORK | SF SHELLFISH | S SOY | SE SESAME | F FISH | V VEGETARIAN

**Kindly note that the restaurant will be exceptionally closed on 24th and 31st December 2025.
Our team look forward to welcoming you and curate a memorable culinary experience.*

Seafood Night

📍 Rum Shed

22nd & 29th December 2025

Rs 4,000 per guest

Amuse-Bouche

★ Signature welcome bite from our Chef (D) (G)

Starter

Oyster

½ Dozen Fine de Claire

Mignonette | Lemon | Tabasco Sauce (SF)

Or

Scallop

Seared Scallop

Celeriac Purée | Yuzu & Orange Beurre Blanc (SF) (D)

Main Course

Giant Prawns

Smoked Tomato & Saffron Sauce | Basil Oil (SF)

Or

Lobster

Grilled Rock Lobster (SF) (D)

Sides

Lobster Mac & Cheese (D) (G)

Asparagus & Lemon

Sauce & Butter

Carole Sauce

Lemon & Herb Butter (D)

Dessert

Chocolate Sphere (D) (G)

Seasonal Berries | Chocolate Sauce

Rum & Bar Bites

📍 Rum Shed

26th December 2025 & 2nd January 2026

Rs 4,000 per guest

Selection of Fine Rums

Saint Aubin White Agricultural Rum
Chamarel Gold
Labourdonnais Spiced Gold
New Grove Dark
Saint Aubin Vanilla

Bar Bites

Prawn Salad

Cocktail Sauce | Chives | Brioche (SF) (G) (D)

Or

Miso-Glazed Fish

Papaya Salad (F)

Or

Pulled Pork Slider

Fried Onion | Chili Garlic Sauce (P)

Or

Braised Lamb Ribs

Sweet Mango Chutney (D)

Or

Spiced Apple Tart

Vanilla Ice Cream (D) (G)

Flavours of Bangkok

Chef Prapai Patthamang

25th December 2025 & 1st January 2026

Rs 4,000 per guest

Appetizer

Trio of Thai Snacks

Spicy Pork | Crispy Vermicelli Prawn (SF) | Chicken Satay (N)

Sweet Chili Sauce | Peanut Sauce (N)

Salad

Green Papaya Salad

Tomato | Chili | Garlic | Peanut | Lime & Palm Sugar Vinaigrette (V)

Soup

Tom Yum Goong

King Prawns (SF) | Mushroom | Tomato | Onion | Coriander

Lemongrass & Galangal Broth

Main Course

Wagyu Beef Tenderloin

Asparagus | Shiitake Mushroom | Red Curry Sauce (D)

Or

Rock Lobster

Thai Spicy Sauce (SF)

Rice

Jasmine Rice

Dessert

Fried Banana

Coconut Ice Cream | Thai Fruits (D) (G)

Traveling through the Silk Road

Chef Dipak

📍 Indian Lounge

★ 28th December 2025 & 4th January 2026

Rs 4,000 per guest

Appetizer

Chicken Chatpatta

Chicken | Coriander | Tamarind (D) (G)

Or

Chingri Macher Bora

Deep-Fried Shrimp Dumpling | Gram Flour Batter (SF) (D) (G)

Or

Aloo Corn Tikki

Potato | Corn | Fennel (G) (V)

Or

Tandoori Paneer Shashlik

Bell Peppers | Mustard Oil | Cardamom (D) (V)

Or

Bhatti da Murgh

Boneless Chicken Thigh | Clay Oven Preparation

Curry

Paneer Butter Masala

Cottage Cheese | Tomato & Cashew Sauce (D) (G)

Or

Chicken Chettinad

Chili | Shallot | Tomato & Coconut Sauce

Or

Prawn Moilee

Onion | Tomato | Coconut & Turmeric Sauce (SF)

Accompaniments

Cheese & Butter Naan (D) (G)

Basmati Rice

Dessert

Rasmalai

Cottage Cheese Dumpling | Pistachio | Saffron Cream (D) (G)

Signature Omakase Chef Bijay

27th December 2025 & 4th January 2026

Rs 4,000 per guest

Appetizer

Tuna & Salmon Tartar Bites

Ginger | Spring Onion | Rice Paper | Ponzu Sauce (SF)

Or

Sashimi (F)

Or

Yellowtail & Salmon Belly

Or

Tempura (D) (G) (V)

Enoki Mushroom | Asparagus | Eggplant | Shiso Leaves

Soup

Miso Soup

Tofu | Seaweed | Spring Onion (SF)

Nigiri

Wagyu Beef Nigiri

Caviar | Truffle Teriyaki (G)

Or

Salmon Mosaic Roll sushi

Miso-Cured Salmon | Pea & Wasabi Purée | Ponzu Sauce (F) (D)

Dessert

Coconut Panna Cotta

Mango (D)

Beef Night

📍 Rum Shed

28th December 2025 & 4th January 2026

Rs 4,000 per guest

Amuse-Bouche

Signature welcome bite from our Chef (D) (G)

Appetizer

Wagyu Tartare Bites

Shallot | Capers | Cornichon | Mustard | Chives | Brioche

Main Course

Angus T-Bone (D)

2nd Course

48-Hour Braised Short Rib

Potato Espuma | Black Truffle | Foie Gras Sauce (D) (G)

Sides

Gratin Dauphinois (D)
Baby Carrots (D) | Orange Reduction

Sauce & Butter

Béarnaise Sauce (D)
Wild Mushroom Sauce

Desserts

Berry Cheesecake

Amarena Cherries | Raspberry Sorbet (D) (G)

Arabian Night

Chef Farah

📍 Stars Arabian Lounge

26th December 2025 & 2nd January 2026

Rs 4,000 per guest

Amuse-Bouche

Hummus | Muhammara | Baba Ghanoush (D)
| Fattoush | Oriental Pickles

Oriental Breads

Hot Mezze

Cheese Rakakat | Spinach Fatayer (D) (G)

Soup

Moroccan Harira

Lamb | Chickpea | Lentils | Vermicelli |
Tomato Broth

Main Course

Oriental Mixed Grill

Chicken Shish Tawook | Kofta | Lamb Chops
Saffron Rice | Grilled Vegetables
Garlic Mayonnaise | Tahini

Dessert

Umm Ali (D)

Puff Pastry | Raisins | Pistachio | Coconut
Cream

New Year's Eve Cocktail

Stars

Lobster Pâté Bruschetta (D) (G)

Fine Sushi

Crab Maki Roll (SF)

La Kaze Mama

Vegetable Samosa (G)

Indian Delights

Shrimp Tikka (SF)

Just Thai

Calamari Tempura (G)

Arabic

Lamb Kofta (N)

Wellness

Vegan Tartelettes (V)

Asian Lounge

Shrimp Spring Roll (SF)

Pastry Selection

Lemon Tart (D) (G)

Moist Chocolate Cake (D) (G)

Fruit Sponge Cake (D) (G)

Christmas Eve Cocktail

Stars

Duck Liver Pâté Bruschetta

Fine Sushi

Spicy Salmon Roll (F)

La Kaze Mama

Vegetable Spring Roll (V)

Indian Delights

Potato & Corn Tikka (D) (G)

Just Thai

Chicken Satay (N)

Arabic

Manakish Zaatar (G)

Asian Lounge

Prawn Wonton (G)

Pastry Selection

Gingerbread Cookies (G)

Red Berries Éclair (G) (D)

Santa Cupcake (G) (D)

Rum Shed Menu

24th December 2025

Eur 150 per guest

Starter

Cold Seafood Platter (SF)

Giant prawn, fresh oyster, smoked salmon, crab meat and mussels
Served with cocktail sauce, shallot vinegar and lemon

or

Foie Gras Terrine

Fig compote, toasted bread selection and microgreen salad (D) (G)

or

Lobster Bisque (SF)

Main course

Lobster Thermidor (SF)

Lobster with mushrooms, parsley, garlic and mustard cream
Served with baby vegetables

or

Grilled Lamb Chops with Rosemary and Garlic (D)

Baby potatoes, cherry tomatoes and Shanti sauce

or

Smoked BBQ Wagyu Cube Roll (D)

Truffle mashed potatoes, sautéed spinach and mustard sauce

Dessert

Blueberry & Ivory Chocolate (D) (G)

or

Coconut Mousse with passion fruit sorbet (D) (G)