



BBQ MENU

AMUSE BOUCHE

Seafood cocktail
with pineapple and chives

STARTER

Sliced chicken breast
with cold tunc dressing and roquette leaves

MAIN COURSE

BBQ grill chicken leg and lamb shoulder
with potato puree and seasonal sauteed vegetables,
meat gravy

DESSERT

Banana flambés
with local rum vanilla ice cream

At the rate of MUR 3500 per person