



LAMB MENU

AMUSE BOUCHE

Scallops carpaccio
with tangy green apple salad and passion fruit vinaigrette

STARTER

Sliced beef and tartar with pickled radish
and wasabi mayonnaise

MAIN COURSE

Herbs crust grill lamb rack
with truffle oil butternut puree, garlic seasonal young vegetables
and thyme gravy

DESSERT

Chocolate mousse
served with raspberry sorbet, white chocolate crumble
and strawberry

At the rate of MUR 4500 per person