

EVENING DRESS CODE

Dear guests,

Smart casual evening dress code is applicable for dinner at Chateau Mon Désir restaurant. Sports

shorts, sports

t-shirts, miniskirts and sports clothes are not accepted. Trousers for men are compulsory.

Closed shoes

and collared shirts are requested for gents

(jeans and sports shoes are not allowed).

Starter

Steamed asparagus, poached egg and citrus flavoured mousseline

Rs390

Quail eggs Kadaiff, blinis, sourcream, Oscetra caviar,
fine salad and red onion jam

Rs 790

Torched langoustine, langoustine ceviche, dill compressed cucumber
and fennel purée- v

Rs 1,450

Vegetarian Starter

Selected greens with roasted vegetables swirl and Italian vinaigrette
- v

Rs 325

Gratinated goat cheese, Granny Smith apple, parmesan velouté
and fine tomato crostini - v

Rs 390

Soup

Truffle flavoured butternut and carrot velvety with parmesan
tossade

Rs 490

Château Mon Désir
FINE DINING

*Our famous lobster bisque flavoured with lemon grass served
with lobster vol-au-vent and spice gold rum cream*

Rs 890

Fish and Crustaceans

*Sepia risotto and prawn marinère with broccoli florets,
Parmesiano Regiano shavings*

Rs 890

*Poached and lightly torched Babonne filet accompanied with celery
purée, poached asparagus, safron beurre blanc
and scallop tempura sprinkle of Togarashi.*

Rs 995

*Slow roasted filet of Vielle Rouge, parisienne potato,
carrots shavings, asian spice fish broth.*

Rs1, 195

*Pan seared salmon, fennel cooked in saffron broth,
pomegranate Gastrique & Wasabi Pea Purée.*

Rs 1,295

*Duo of Langouste - Langouste tail and langouste ravioli
with curried coconut sauce and foam*

Rs 1,890

Château Mon Désir
FINE DINING

Château Signature Dish

Chateaubriand with butternut-orange purée, fondant potato, caramelized onions, compound butter and truffled Portwine jus

Prepared at your table- For Two Person

Rs 4,995

Meat & Poultry

Roasted marinated chicken breast with creamy orange zest polenta, morel and pink pepper sauce

Rs 890

Roulade of truffled chicken, pan-fried of foie gras, potato & parmesan mash dumplings, rainbow carrots and natural chicken jus reduction.

Rs 1,190

Pork filet mignon, apple puree, blue cheese croquette, compressed apple in cider, broad bean and juniper drops, honey mustard sauce.

Rs 990

Duck breast spice crust, honey pumpkin, lavender potato purée, peach chutney and peach liqueur duck jus.

Rs 1,190

Château Mon Désir
FINE DINING

*Eye of lamb, forest mushrooms, potato herbal quenelle, grilled artichokes,
onions heart confit, plum tomato, salsa verde and lamb jus*

Rs 1,490

Grilled Black Angus tenderloin, morels, sweet potato purée, pickled and pureed shallots, potato foam and red wine sauce.

Rs 1,890

Vegetarian Main Course

Roasted vegetables with polenta, pesto and harissa compote - v

Rs 490

Braised butternut in orange, chicorée, zucchini parpadelle aioli, pamesan tuile and zesty tomato essence - v

Rs 490

Gratinated stuffed paprika with creamy vegetables, ravioli of butternut and truffled tomato gravy

Rs 490

From our Trolley

Selection of finest French cheeses served with seasonal fruit compote and roasted nuts

Rs 790

Château Mon Désir
FINE DINING

Desserts

*Basil panacotta with tomato jam, granulated basil and honey
mascarpone*

Rs 590

*Caramel chocolate and strawberry jelly cheesecake with hazelnut
crumble, strawberry curd and strawberry salad*

Rs 590

*Praline parfait, dark chocolate cremeux, sweet & salty hazelnuts,
chocolate & coffee crumbs*

Rs 690

Pistacchio souffle, Prosecco raspberries, chocolate crème anglaise

Rs 690

*Honey & Amareto glazed apricots with thyme, lavender Italian
meringue, crème fraîche quenelle & honeycomb, biscotti &
pistacchio crumbs, grated star anis*

Rs 690

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Prices are in Mauritian Rupees and inclusive of 15% Value Added Tax

Jun-21

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