

# Discover Mauritius

The Plantation Club is inspired in architecture and service by the original sugar plantations that shaped the growth of our stunning country.

Plantation houses interpreted Creole Cuisine according to the wildlife, vegetables and herbs found in the different areas of the island.

We have scoured the island and now bring you a modern presentation of traditional Mauritian flavours.

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"I look forward to taking you on a journey of flavors from the diverse regions of our island. Bon Appétit!"

*Chef Sadien*

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If you would like to discover a dish that is not listed here, Chef will be pleased to help you.

## To begin

### **Native fish from the West Coast** 780

Red snapper fish and octopus ceviche with avocado, ginger pickled watermelon and chili

### **Indian Ocean yellowfin tuna** 550

Raviole of yellowfin tuna scented with vindaloo spices, papaya chutney, cucumber sherbet

### **Dhal puri with foie gras from neighbouring Souillac** 1,080


Dhal puri stuffed with orange zest, confit duck leg, foie gras and jackfruit compote, pomegranate

### **Hervey Bay beef tartar and oysters collected from the South Mauritius** 1,140

Garden salad, vegetables pickles and passion fruit

### **From a haven garden in Chamouny** 550

Salad of fresh cucumber, tomato, green papaya and curry leaves with a crispy rice paper

 *Vegetarian. All prices are in Mauritian Roupies and are inclusive of 15% VAT.  
A credit of MUR 1,500 applies for all guests on half board, full board and all inclusive package.*

## To go on

### **Giraffe crab caught in Bel Ombre** 780

Garden vegetables roll in rice paper with a tamarind and lemongrass broth

### **Half spiny lobster from the Indian Ocean** 1,020

Slow-cooked spiny lobster, young coconut with an espuma of traditional Mauritian curry and pineapple chutney from Chamarel

### **Lamb neck with our national beer Phoenix** 780

Braised lamb neck in Phoenix beer with spicy tomato, goat cheese and Lapsang Souchong tea jus

### **Red drum fish from Mahébourg on the East Coast of Mauritius** 820

Pan-seared red drum with braised heart of palm, fennel and a bergamot dressing

## Main courses

### **Famous Mauritian sea bass from Pointe aux Feuilles (East)** 1,440

Fillet of Mauritian sea bass cooked with mazavaroo spice, chili, fresh green lime and crunchy farata

### **Pheasant from Chamarel mountains** 1,350

Pheasant breast with pumpkin, pistachio, creole five spices and pineapple barbecue sauce

### **Fried Mighty Rice from Cluny** 1,150

Emulsion of Biryani spices and yoghurt, crispy potato and preserved baby carrots


### **Wagyu striploin and bok choy from Cluny** 2,450

Wagyu striploin chargrilled with curried potato and stir-fried bok choy from Cluny

### **Slow-cooked pork neck** 1,800

Accompanied by local vanilla puree, glazed raisin, star anise sauce

Our Head Butcher Pascal uses a few secret, innovative techniques to prepare this unique dish. The pork is marinated for 24 hours before being slow-cooked with Creole flavours.

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## Desserts

**Outrigger Coconut on the beach 550**

Coconut rum, dark chocolate, pineapple

**Seven Coloured Earth of Chamarel 550**

Sugarcane, kaffir lime, mango, chocolate crumble

**Chocolate tart 61% 550**

Banana, cinnamon, black pepper tuile

**Hot and cold 550**

Rasgulla, kulfi ice cream, passion fruit

**Strawberry custard and fresh longans 550**

Lime sorbet, poached meringue and masala crunch

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# Saturday Brunch

10:00 – 14:00 at The Plantation Club  
Entertainment: Gin N Tonic Jazz Band

## Welcome Drink ~ Boisson de bienvenue

Raspberry Mojito with double distillation Chamarel rum  
*Mojito à la framboise avec du rhum Chamarel double distillation*

## First ~ Pour commencer

- Oyster with horseradish and passion fruit • Salmon sushi with wasabi • Crab cake, pineapple and coriander
  - Gravlax, marlin and lime • Watermelon and tomato gazpacho
- Crispy homemade bread with a selection of cheeses and charcuterie by our Head Butcher Pascal
- *Huître au raifort et fruit de la passion • Sushi saumon au wasabi • Gâteau de crabe à l'ananas et à la coriandre*
  - *Gravlax de marlin au citron • Gaspacho à la pastèque et à la tomate*
- *Pain croquant fait-maison avec une sélection de fromages et de charcuterie préparée par notre artisan-charcutier Pascal*

## Second ~ Pour continuer

- Vegetable sandwich, quail egg and toast • Poached egg with parmesan and micro herbs
- Lobster with curry and coconut espuma • Lamb sausage, egg and bell pepper • Burger with chicken, foie gras and truffle
  - Beef Wellington, carved tableside
- *Sandwich de légumes, œuf de caille sur toast • Œuf poché au parmesan et aux herbes • Langouste au curry et à l'espuma de coco • Saucisse d'agneau, œuf et poivrons • Burger de poulet avec du foie gras et de la truffe*
  - *Bœuf Wellington découpé à votre table*

## Last ~ Pour finir

- Melon and basil salad • Strawberry truffles, Greek yoghurt, brioche • Banana muffin and salted-caramel
  - Lime pie with meringue • Cardamom pancakes with whipped cream • Nitrogen ice cream
- *Salade melon-basilic • Truffes de fraise, yaourt à la grecque et brioche • Muffin à la banane et au caramel au beurre salé*
  - *Tarte au citron meringuée • Crêpes à la cardamome, crème fouettée • Crème glacée à l'azote*

## Free Flow Drinks ~ Boissons à volonté

- G.H. Mumm Champagne Cordon Rouge Brut, Boschendal Chenin Blanc, Note Bleu from Saint-Tropez and Penfolds Rawson Retreat Shiraz – Cabernet
  - Selection of juices, tea, coffee and soft drinks • Phoenix Beer on the tap
- *Champagne G.H. Mumm Cordon Rouge Brut, Boschendal Chenin Blanc, Note Bleu de Saint-Tropez, Penfold Rawson Shiraz – Cabernet*
  - *Sélection de jus de fruit, thé, café et boissons gazeuses • Bière pression*

**MUR 3,800**

*All prices are in Mauritian rupees and inclusive of 15% VAT. Nos prix sont en roupies mauriciennes et incluent 15% de TVA.*