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A Sparkling New year's Eve Gala Dinner Buffet

Raw Bar

- . Local Oysters
- . Poached Prawns
- . Tuna Tartare
- . Marinated Fish
- . Fresh Salmon Teriyaki
- . Smoked Marlin

Condiments & Dressings

Lemon • Preserved Onions • Shallot Vinegar • Mayonnaise • Lemon Vinaigrette • Sriracha • Croutons • Chopped Boiled Eggs • Kikkoman • Tabasco • Capers & Gherkins • Cocktail Sauce • Tartare Sauce • Herb Vinaigrette • Olive Oil • Black & Green Olives • Crushed Chilli

From the Garden

- . Vegetable Sushi Selection
- . Chilled Corn Soup with Coconut Milk
- . Feta Cheese with Watermelon & Mint
- . Quinoa & Avocado Salad
- . Spicy Sweet Potato Soup
- . Zucchini Pannacotta & Mozzarella with Red Pepper Coulis
- . Smoked Salmon & Asparagus
- . Chicken Salad with Roasted Vegetables
- . Assorted Cold Cuts with Olives & Gherkins
- . Duck Salad with Hoisin & Rice Vinegar Dressing

Selection of Fresh Vegetables

Cucumber • Tomato • Iceberg Lettuce • Carrot • Mesclun • Sweet Corn • Watercress • Broccoli • Cauliflower • Green Beans

Assorted Cheeses

Brie de Meaux • Fourme d'Ambert • Saint-Nectaire

Served with: Strawberry Jam • Pineapple Jam • Crackers • Walnut Bread • Grissini • Red & Green Grapes • Almond Nuts

From Our Bakery

Hard Rolls • French Baguette • Cheese Focaccia • Basil Pesto Bread • Cereal Bread

Soup

Seafood Bouillabaisse with Crispy Lobster Wonton

Pasta Corner

- . Prawns & Ricotta Ravioli
- . Fusilli with Tomato Sauce & Basil

Main Course

- . Pilaf Rice
- . Stuffed Tomato with Spinach & Cheese
- . Mixed Vegetables
- . Potato & Emmental Cheese Gratin
- . Mediterranean Couscous
- . Pumpkin Risotto with Parmesan
- . Chicken Stuffed with Mushroom
- . Stir-Fried Shrimps & Vegetables
- . Slow-Cooked Prime Beef with Creamy Béarnaise Sauce
- . Lamb Lasagna
- . Seafood Paella
- . Chicken Tagine with Olives & Preserved Lemon
- . Mauritian Pork Curry
- . Pork & Bacon Cassoulet

Desserts

- . Fresh Strawberry Mini-Charlotte
- . Hazelnut Éclair with Chocolate Craquelin
- . Fruit Sponge Cake
- . Coconut & Fresh Mango Pannacotta
- . Chocolate Tartlet
- . Vanilla Cheesecake with Berries Compote
- . Chocolate Fountain with Garnishes
- . Opera
- . Assorted Macarons
- . Watermelon Gazpacho with Mint
- . Fresh Tropical Fruits with Lemongrass

Rs 3000

Per Person | VAT Incl.

Book now on +230 6012771 or
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