

“The Chef...”



Rakesh Munoruth

Chef of the Château Mon Désir

Rakesh Munoruth has been working since two decades at the 5-star Maritim Resort & Spa Mauritius to reach the rank of Chef of the gourmet restaurant Château Mon Désir. With more than 23 years at the Maritim Resort & Spa, this enthusiast has gained, throughout the years, an extensive experience starting from Kitchen Steward to Commis chef, Chef de Partie, Sous Chef and then Chef.

His passion, motivation and will to learn have allowed him to reach this level and to become the Chef of the Château Mon Désir fine dining restaurant which is one of the best culinary addresses of the island.

He had the chance to follow many trainings at the hotel and in Germany in various hotels of the Maritim Hotels group under the guidance of prestigious Chefs as well as in Mauritius with 3-Star Michelin Chef Harald Wohlfahrt, 1-Star Michelin Chef Lutz Niemann and the French Chef Frank Mischler, “Maître Cuisinier de France”.

Château Mon Désir
FINE DINING

Easter Brunch 16/04/17

Menu

Morning Crunch

Weetos, Golden flakes, Coco crunch, Weetabix, Muesli and Rice krispies with milk or yogurt



Viennoiserie- Croissant au beurre, Pain au chocolat



Assorted breads, Butter, jams, Home-made fruit compote, Honey, Nutella, Maple syrup



Dry fruits and nuts



Fresh fruit Basket



French Cheese selection with grissini from our trolley



Cold cuts (delicatessen) with assorted mustard selection

Château Mon Désir
FINE DINING

Easter Brunch 16/04/17

Menu

Choose your egg preparations;

*Fried eggs, poached eggs, Egg Benedict, Egg Royal, Egg cocotte with
truffle oil*



Scrambled eggs with



*Green asparagus / Mushrooms / Smoked marlin / Smoked salmon /
Champagne / Fresh herbs*



Maritim Omelets with

*Smoked marlin / Ham / Cheese / Onion / Tomato / Chili / Bell
pepper / Mushroom / Fresh herbs*

Choose your side dish

Sausage / Crispy bacon / Grill tomatoes / Sautéed potatoes

Château Non Désir
FINE DINING

Easter Brunch 16/04/17

Menu

Starters

Freshly sliced Serrano ham served with condiments



Smoked Blue Marlin carpaccio & seafood croustillant with ginger confit & thai mayonnaise



Cured salmon and dill cream & cucumber bites



Easter chicken ballotine with cranberry cream



Giant shrimps with grilled pineapple & cocktail dip



Roast beef and egg crostini with horseradish cream



-Easter egg mimosa perfumed with truffle oil



Crème Brulée of foie gras topped with blueberry compote



Caramelised endive and goat cheese crumbles topped with sweet and sour sauce

Château Mon Désir
FINE DINING

Easter Brunch 16/04/17

Menu

Soup

Lobster bisque with brandy espuma

Main Course

Easter roasted Lamb leg with mustard & garlic glaze, thyme jus (live carving)



Stuffed chicken supreme with duck liver mousse and chilli —chocolate sauce (live carving)



Medallion of Sacréchien with zucchini spaghetti and sauce Cardinal



Beef Goulash



Frittata of spinach and feta cheese



Oven roasted potatoes with bell peppers



Pilaf rice with green peas



Gratinated green asparagus with chopped eggs



Scrambled egg, Boiled eggs, Fried eggs, Omlette with selected garnishes

Château Non Désir
FINE DINING

Easter Brunch 16/04/17

Menu

Dessert

Tropical fruit salad flavoured with 'Green Island Spiced Rum'



Chocolate fountain with fresh fruits and marshmallows



Crêpes Suzette with vanilla or chocolate ice cream



Selection of chocolates and pralines



Duo of white and dark chocolate mousse in shot glass



Home made Easter eggs



Assorted Easter cup cakes



Chocolate cake with vanilla cream



Pistachio & chocolate sponge cake



Multi-coloured macarons