

# “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”.*



# 2000 CHEFS 2000 MENUS 5 CONTINENTS



*Champagne and mushroom "Vol-au-vent"*



## *Appetizer*

*Pressed flakes of Rouget & smoky bell pepper coulis*



## *Starter*

*Carpaccio of marinated Scallops with passion fruit  
and crispy Kadaifi Gambas, creamy leek,  
caviar and beetroot sprouts*



## *Main course*

*Tournedos of "Beef Rossini",  
accompanied with sautéed baby spinach,  
truffled potato mousseline and selection of vegetables*



## *Cheese*

*Gratinated goat cheese with honey, rucola  
and pear salad in walnut vinaigrette*



## *Dessert*

*Grand Marnier soufflé with vanilla ice cream*

*6 Course Menu Rs 3,790 p.p*