

“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

Mother's Day Brunch 28/05/17

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



Perfumed milk, Soft cheese, Plain yogurt or with fruits

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Starters

Fresh Salad Bar with vinaigrette and dressings



Smoked salmon with cucumber & dill cream on blinis (live preparation)



Lemon and garlic infused prawn with grilled grapefruit and kasundi dressing



Snowpeas and mint panacotta with crab tartar



Foie gras crème brûlée topped with blueberry compote



"Salade Niçoise" with smoked chicken



Roast bif with beetroot gel and balsamico caviar



Baked mozzarella with cherry tomato compote and pesto



Tartar of palmheart and mango chutney

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Soup

Lobster mulligatawny soup topped with lemon grass and rum espuma

Main Course

Slow roasted Lamb leg with garlic and rosemary jus (live carving)



Flame grilled "Peri-Peri" chicken



Medallion of Sacréchien, spinach and curry sauce



Gratin of prawns and palmheart



Veal ragout perfumed with white truffle oil



Hasselback potatoes with cheese



Medley of vegetables with green asparagus



Creamy penné with "Chanterelle" mushroom



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

Château Non Désir
FINE DINING

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Menu

Side Dishes

Sausages, bacon and grilled tomatoes

Dessert



Medley of fresh fruit cocktail



Chocolate fountain with fresh fruit skewers and marshmallows



"Crepes Suzettes"



Black forest cake



Selection of assorted chocolate and pralines



Banana tartlette



Pinacolada mousse shots



Napolitaine



Crème caramel