

Château Mon Désir
FINE DINING

Starters

*Terrine of foie gras with papaya-ginger chutney, toasted brioche and
lamb's lettuce in cherry dressing*

Rs 1,090

*Traditional beef tartar topped with seared quail egg, crispy caper,
rocket leaves and home-made potato chips*

Rs 890

*Creamy seafood risotto with grilled scallops, lobster oil drizzles and
fresh herbs*

Rs 1,090

*Smoked marlin and salmon roulade with shaved cucumber, roasted
palm heart and pineapple, medley of citrus fruits on black
Sepia ink sauce*

Rs 690

*Capon rolled in rispy kadaif, fennel-curry relish, puréed spinach and
tossed Shiso salad in raspberry vinaigrette*

Rs 790

Vegetarian Starters

Gratinated goat cheese drizzled with honey, mesclun salad and fine pears in walnut vinaigrette

Rs 790

Fine tart of grilled vegetables and cherry mozzarella with balsamico pearls and fresh basil

Rs 600

Soup

Cappuccino of potato and rocket with seared foie gras

Rs 690

Lobster bisque scented with lemon grass served with its toast of sour cream and caviar

Rs 890

Essence of tomatoes with mushroom tortellini and shaved black truffles

Rs 500

Fish & Crustaceans

*Umbrina fish fillet "Saltimbocca" style wrapped in prosciutto ham,
pesto risotto and butternut purée with champagne butter sauce*

Rs 1,200

*Flambéed crayfish, tortellini filled with squash and Parmegiano
Reggiano, cherry tomatoes and creamy porcini mushroom foam*

Rs 1,690

*Red snapper fillet topped with spicy fruits chutney, braised palm heart
and purple potato aioli*

Rs 1,590

*Potato crusted salmon fillet with wilted spinach and roasted vegetables,
carrot-orange butter sauce*

Rs 1,690

*Pepper crusted raw seared tuna with rum flambéed pineapple, tomato
sponge bread and garlic sauce*

Rs 990

*Poached scampi in a lemongrass and saffron infused broth served with
baked scallops and garlic mashed broccoli florets*

Rs 1,590

Signature Dishes

Indian Ocean rock lobster curry flavoured with coconut milk, fresh palm heart and coriander rice

-Prepared at your table-
Rs 2,490

For two persons

Châteaubriand of "Black Angus" beef cooked "Rossini style" (120 days dry-aged) with creamy forest mushrooms, organic vegetables, and traditional Béarnaise sauce and port wine shallot gravy

-Prepared at your table-
Rs 4,690

Meat & Poultry

Slow roasted duck breast, sweet potato and saffron mousseline, crunchy vegetables with shimeji mushroom and chestnut jus

Rs 1,490

Beef "Wellington"

with seasonal vegetables and roasted potatoes, Bordelaise sauce

Rs 1,490

Crispy farm chicken roulade, pink Himalayan salt, stuffed morels, Vitelotte potatoes and Albufera sauce

Rs 1,290

Crusted lamb loin with herbs and flowers, pommes Anna, baked mushrooms and rosemary jus

Rs 1,690

Tournedos of veal fillet gratinated with fig compote and gorgonzola cheese, Vitelotte potato mousseline and carrots "Vichy"

Rs 1,900

Marinated deer fillet with sage and garlic, fruity spiced bread pudding, carrot mousseline, sautéed Brussels sprouts, and juniper berry jus

Rs 1,400

Vegetarian Main Course

*Fricassée of wild mushrooms with truffled risotto, roasted cherry
tomato and broccoli purée*

Rs 1,290

*Strudel of creamy vegetables with wilted spinach, cauliflower
and coconut-curry gravy*

Rs 700

From our trolley

*Selection of finest French cheese served with seasonal fruit compote
and roasted nuts*

Rs 800

Desserts

*Roasted Victoria pineapple marinated with mild spices, caramelised
pecan nut crumbles, toffee sauce drizzles and lemon sherbet*
Rs 300

*Coconut and mango delight with blueberry compote topped with
crunchy pistachios*
Rs 400

*Chocolate or Blueberry soufflé with exotic fruit chutney and
"Bourbon" vanilla ice cream*
Rs 690

Trilogy of passion fruit, mango and chocolate parfait
Rs 790

Strawberry sphere and nougatine-brittle with bitter chocolate mousse
Rs 590

Harmony of Berries

Blueberry mousse - strawberry crème brûlée - raspberry sherbet
Rs 690

'Deconstructed Apple Pie'
served with coconut ice cream
Rs 690

Famous "Crêpes Suzette"
served with homemade vanilla ice cream
-Prepared at your table-