

Château Mon Désir
FINE DINING

Menu

Starters

Variation of salmon - smoked salmon filled with its tartar, enhanced with pink pepper & herb cream gravlax in a bed of fennel & orange compote & croustillant on a cucumber carpaccio, lemongrass maple & medley of citrus vinaigrettes
Rs895

Medley of seafood fantasy - grilled scallop, seared Vielle Rouge pan-fried scampi with pineapple and mango chutney, passion fruit vinaigrette and fine salad
Rs 795

Trilogy of poultry - terrine of foie gras with apricot chutney, seared foie gras served on a brioche drizzled with red fruit coulis, chicken and truffle rolled in kadaïf
Rs 990

Traditional beef tartar topped with raw seared quail egg, homemade potato chips with fresh herbs and olive oil garlic bread
Rs 890

Creamy risotto with scampi,
parmesan cheese and dried cherry tomato
Rs 1,090

Vegetarian Starter

*Gratinated goat cheese drizzled with honey,
mesclun salads, salsa of pear and raspberry vinaigrette*
Rs 795

Sautéed mushroom served with garlic aioli and flavoured with truffle oil
Rs 695

Soup

*Lobster bisque perfumed with lemon grass
served with lobster vol-au-vent and spice gold rum cream*
Rs 890

*Cappuccino of celery and leek with seared
foie gras, garlic herbs crouton*
Rs 795

*Tomato essence with fresh tomato cubes, mushroom
tortellini and shaved black truffles*
Rs 595

Fish & Crustaceans

Pavé of Vielle Rouge, braised palm heart, peas puree and a tomato leek ragout
Rs 1,195

*Flambéed lobster with butternut & Parmigiano Reggiano ravioli
and creamy lobster sauce with glazed bio vegetables, drizzle of lobster oil*
Rs 1,690

*Pan seared seabass with basil of Arborio risotto, leek saffron sauce,
combava and lemongrass oil emulsion*
Rs1,195

*Potato crusted salmon fillet on wilted spinach,
roasted vegetables, herb and Champagne butter sauce*
Rs 1,690

*Poached scampi in a lemongrass & saffron infused broth served
with herb crusted scallop and garlic mashed broccoli florets*
Rs 1,595

Signature Dishes

*Indian Ocean rock lobster curry flavoured with cream,
fresh palm heart, coriander rice and curry leave pesto*

-Prepared at your table-
Rs 2,490

For two persons

*Chateaubriand of "Black Angus" cooked Rossini style,
120 days dry aged with creamy forest mushrooms, roasted bio vegetables.
traditional Béarnaise sauce and Port wine infused thyme jus*

-Prepared at your table-
Rs 4,895

Meat & Poultry

*Slow roasted duck breast, sweet potato & saffron mousseline,
crunchy vegetables with wild berries sauce*

Rs 1,490

*Farm chicken roulade with carrot-orange puree, sautéed shimjee,
red cabbage coulis and creamy morel sauce*

Rs 1,190

*Prime beef tenderloin topped with onion confit, glazed carrots,
sweet potato puree, and garlic mustard gravy*

Rs 1,690

*Crusted lamb loin with herbs, potato fondant, caramelised grelot onions
& asparagus tip served with rosemary jus*

Rs 1,590

*Journedos of veal gratinated with gorgonzola cheese, fig compote and beetroot
gel, creamy polenta with bio vegetables*

Rs 1,890

*Marinated deer fillet with thyme and garlic, wilted red cabbage in red wine, herb
gnocchi, sautéed vegetables and mild-spice sauce*

Rs 1,490

Vegetarian Main Courses

Risotto with green asparagus, grilled artichoke with basilic and pine nuts
Rs 890

Ravioli of squash and parmegiano with a creamy saffron veloute
Rs 490

*Aumônière of creamy vegetables with spinach,
tangy coconut-curry gravy and basil oil*
Rs 590

From our Trolley

*Selection of finest French cheese served with seasonal
fruit compote and roasted nuts*
Rs 790

Desserts

*Roasted Victoria pineapple marinated with mild spices,
caramelized pecan nut crumbles, toffee sauce drizzles and lemon sherbet*
Rs 325

*The Ultimate Soufflé - Grand Marnier soufflé with vanilla ice cream
& exotic fruit chutney*
Rs 690

Amaretto Soufflé with chocolate ice cream and vanilla sauce
Rs 590

*Chocolate Lava Cake - a hot fudge centre in a chocolate cake with salted
caramel sauce and vanilla ice cream*
Rs 590

*Exotic "baba au rhum" - light sponge cake dipped in rum syrup with vanilla
bean syrup Chantilly, fresh salsa on passion fruit jelly*
Rs 490

*Pina Colada fantasy - coconut bavarois with Malibu, pineapple compote,
cherry jelly and coconut frozen cream*
Rs 390

Crêpes Suzette served with homemade vanilla ice cream

-Prepared at your table-
Rs 490