

EVENING DRESS CODE

Dear guests,

Smart casual evening dress code is applicable for dinner at Chateau Mon Désir restaurant. Sports shorts, sports t-shirts, miniskirts and sports clothes are not accepted.

Trousers for men are compulsory. Closed shoes and collared shirts are requested for gents (jeans and sports shoes are not allowed).

Château Mon Désir
FINE DINING

Starter

Steamed asparagus with poached egg and citrus flavoured mousseline.

Rs390

*Cured Norwegian salmon filet on potato salad with fennel shavings,
salmon roe flavoured with lemon and dill oil.*

Rs690

*Quail eggs Kadaiiff, blinis, sourcream, Oscetra caviar,
salad and red onion jam.*

Rs 790

Torched langoustine, langoustine ceviche, cucumber and fennel purée.

Rs 1,450

Vegetarian Starter

Selected greens with roasted vegetables swirl and Italian vinaigrette. — v

Rs 325

*Gratinated goat cheese, Granny Smith apple, parmesan velouté
and fine tomato crostini. — v*

Rs 390

Soup

Truffle flavoured butternut and carrot velvety with parmesan torsade.

Rs 490

*Our famous lobster bisque flavoured with lemon grass served
with lobster vol-au-vent and spice gold rhum cream.*

Rs 890

Château Mon Désir
FINE DINING

Fish and Crustaceans

*Sepia risotto and prawn marinère with brocoli florets,
Parmegiano Regiano shavings.*

Rs 890

*Poached and lightly torched Babonne filet accompanied with celery purée,
poached asparagus, safron beurre blanc
and scallop tempura sprinkle of Togarashi.*

Rs 995

*Slow roasted filet of Vielle Rouge, parisienne potato,
carrots shavings, asian spice fish broth.*

Rs1, 195

*Pan seared salmon, fennel cooked in saffron broth,
pommegranate Gastrique & Wasabi and Pea Purée.*

Rs 1,295

*Duo of Lobster - Lobster tail and lobstere ravioli
with curried sauce and coconut foam.*

Rs 1,890

Château Signature Dish

*Chateaubriand with butternut-orange purée, fondant potato, caramelized onions,
compound butter and truffled Portwine jus.*

-Prepared at your table- For Two Person

Rs 4,995

Château Mon Désir
FINE DINING

Meat & Poultry

*Roasted marinated chicken breast with creamy orange zest polenta,
morel and pink pepper sauce.*

Rs 890

*Roulade of truffled chicken, pan-fried of foie gras, potato & parmesan mash
dumplings, rainbow carrots and reduction of chicken jus.*

Rs 1,190

*Pork filet mignon, apple puree, blue cheese croquette, compressed apple in cider,
broad bean and juniper drops, honey mustard sauce.*

Rs 990

*Duck breast spice crust, honey pumpkin, lavender potato purée,
peach chutney and peach liqueur duck jus.*

Rs 1,190

*Eye of lamb, forest mushrooms, potato herbal quenelle, grilled artichokes,
onions heart confit, plum tomato, salsa verde and lamb jus.*

Rs 1,490

*Grilled Black Angus tenderloin, morels, sweet potato purée,
pickled and pureed shallots, potato foam and red wine sauce.*

Rs 1,890

Château Mon Désir
FINE DINING

Vegetarian Main Course

Roasted vegetables with polenta, pesto and harissa compote. — 🌱

Rs 490

Braised butternut in orange, chicoree, zucchini parpadelle aioli, pamesan tuile and zesty tomato essence. — 🌱

Rs 490

Gratinated stuffed paprika with creamy vegetables, ravioli of butternut and truffled tomato gravy.

Rs 490

From our Trolley

Selection of finest French cheeses served with seasonal fruit compote and roasted nuts.

Rs 790

Château Mon Désir
FINE DINING

Desserts

Basil panacotta with tomato jam, granulated basil and honey mascarpone.

Rs 590

*Caramel chocolate and strawberry jelly cheesecake with hazelnut crumble,
strawberry curd and strawberry salad.*

Rs 590

*Praline parfait, creamy dark chocolate, sweet & salty hazelnuts,
chocolate & coffee crumbs.*

Rs 690

Pistachio soufflé, Prosecco raspberries, chocolate crème anglaise.

Rs 690

*Honey & Amaretto glazed apricots with thyme, lavender Italian meringue,
crème fraîche quenelle & honeycomb,
biscotti & pistachio crumbs, grated star anis.*

Rs 690

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