

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

Fantasy of Salmon

*Salmon tartar, gravalax, pineapple with
mango chutney, dill cream & caviar*

Rs 890

*Seared Camarons with basil cream, seafood croustillant,
fennel relish & combava maple vinaigrette*

Rs 890

Tartar of Angus beef topped with seared quail egg & parmesan tuille

Rs 990

Duo of quail egg

*Seared and poached quail egg ,potato blini with caviar cream
& gratinated asparagus*

Rs 790

Vegetarian Starter

Two styling goat cheese

Nougat & gratinated goat cheese, curried apple chutney

Rs 690

Quinoa salad with fruit, nuts, truffle & passion fruit dressing

Rs 590

Château Mon Désir
FINE DINING

Soup

*Forest mushroom cappuccino
with truffle & chicken croustillant rolled in kadaif*

Rs 690

Our famous lobster bisque with Chamarel rum cream

Rs 990

Roasted cherry tomato & fennel soup with dry tomato basil biscotti

Rs 590

Château Signature Dish

*Chateaubriand of Black Angus, creamy selected mushrooms, sautéed potato
with bacon, puree of carrot & orange, port wine sauce & bearnaise*

-Prepared at your table- For Two Person

Rs 5,590

*Our traditional rock lobster curry
with wilted spinach curry leaf pesto & coriander rice*

Rs 3,390

Château Mon Désir
FINE DINING

Fish and Crustaceans

*Pan seared Salmon, dehydrated beetroot, roasted butternut, glazed asparagus
& paprika chutney*

Rs 1,590

*Pavé of Vielle rouge topped with crusted paprika, pineapple & mango chutney,
puree of celery, wilted spinach & saffron leek emulsion*

Rs 1,390

*Lobster ravioli on a bed of zucchini spaghetti & seared lobster with creamy lobster
sauce*

Rs 2,690

Pan seared camarons & scallops with butternut risotto & parmesan tuille

Rs 1,390

*Poached Babonne & seared camarons
sauteed potato, zucchini & eggplant ragout, herbs beurre blanc*

Rs 1,190

Château Mon Désir
FINE DINING

Meat & Poultry

Black Angus Tournedos

truffle yam purée, roasted carrot with orange, honey & red wine sauce

Rs 2,490

Roasted pork mignon gratinated with apricot compote & blue cheese

sweet potato puree & vanilla apple sauce

Rs 1,590

Chicken roulade with shaved truffle,

braised leek fondant potato & morel sauce

Rs 1,290

slow cooked lamb loin topped with onion confit crust

white bean leek puree & rosemary jus

Rs 1,890

Château Mon Désir
FINE DINING

Vegetarian Main Course

*Basil risotto, truffle, cherry tomato confit
Paris mushrooms & glazed asparagus*

Rs 790

*Stuffed paprika with vegetables ragout
mushroom raviolis drizzled with basil oil & parmesan cheese*

Rs 690

From our Trolley

*Selection of Finest cheese
seasonal fruit compote, grissini & roasted nuts*

Rs 1,190

Château Mon Désir
FINE DINING

Desserts

Grand Marnier soufflé with vanilla cream

Rs 790

Chocolate Tivara, praline with raspberrry compote & caramelized hazelnut

Rs 790

*Triology of coconut & pineapple,
chocolate cremeux on almond crumble & wild berries*

Rs 690

Classic Tiramisu with barleys liquor flan surprise & devil cake

Rs 690

Pistachio parfait with passion fruit cremeux & coffee crumble

Rs 690

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FINE DINING