



24 DECEMBER DINNER – 7:00 PM TO 10:00 PM

STARTER

Zesty ombrina ceviche with combava and heart of palm, lemon caviar

MAIN COURSE

Spiced lamb saddle roulade, Provençal baby vegetables with olives, celeriac mousseline with truffle, mint sauce

Or

Grilled bourgeois fillet, confit fennel and tomato, asparagus, creamy polenta, and bouillabaisse-style jus with browned butter

GRANITA

Champagne and lemon

DESSERT

Signature Mediterranean Yule Log Almond Joconde biscuit, light fruity olive oil mousse, lemon and basil creamy insert, ivory glaze, gold accents and sugar crystals

Mignardises

PRICE:

ADULT: RS 6900 | **JUNIOR (9 TO 16 YRS OLD):** RS 3450 **KIDS (5 TO 8 YRS OLD):** RS 1700





25 DECEMBER CLUB ACCESS – 10:00 AM TO 6:00 PM DJ JULIO & SAXO 11h-18h

ONICE

Oysters, sea urchins, cracked crab, poached prawns and mussels House-marinated sea bream, smoked marlin and red tuna sashimi Tabasco, mignonette sauce, Kikkoman sauce, wasabi, candied ginger, tartar sauce, candied fruits and vegetables

COLD CUTS & CHARCUTERIE

Parma ham
Baro salami
Bresaola
Olive dry sausage
Coppa
Goat cheese terrine with tomato and courgette

COMPOSED SALADS

Watermelon gazpacho with celery salt
Pear with Roquefort
Waldorf
Mango and lemon tabbouleh
Prawns with exotic fruits
Chicken salad with endive and walnuts

LIVE STATION

Heart of palm with Mauritian condiments

PRICE:

ADULT: RS 5500 | **JUNIOR (9 TO 16 YRS OLD):** RS 2750 **KIDS (5 TO 8 YRS OLD):** RS 1375





CHEESES

Saint-Nectaire, Reblochon, Brillat-Savarin, Taleggio, Gorgonzola, Stracciatella Cream crackers, pear jam, herb grissini, lavosh

BREADS

Traditional baguette, French baguette, olive and sundried tomato focaccia, rosemary twist, buckwheat bread, walnut country bread, rye bread, cheese bread

SALAD BAR

Croutons, watercress, marinated olives, mesclun, rocket, lemon wedges, gherkins, raisins, crushed chilli, sweetcorn, caramelised onions, sun-dried tomatoes, artichokes, chopped hard-boiled eggs, pesto, olive tapenade, cherry tomatoes, bacon, cucumber

Sauces: cocktail, tartar, honey mustard, French vinaigrette, thousand island, mayonnaise, Dijon mustard, wholegrain mustard

GRILL STATION

Beef fillet and giant prawns

PIZZA

Margherita Four cheese Venison pizza





LIVE STATION

Lamb chop, creamy Parmesan polenta, caramelised Brussels sprouts, mint sauce
Prawn tempura, tartar and sweet-and-sour sauce
Red snapper fillet, braised endives with orange
Spinach and goat cheese risotto
Mushroom ravioli and goat cheese tortellini, tartufata cream sauce

CARVING STATION

Roast turkey with chestnuts, gratiné vegetable tian, asparagus tips, cheddar and cranberry sauce

DESSERTS

Yule log | Chocolate trilogy | Pistachio éclair | Rum baba with fruits Gingerbread clafoutis | Fresh fruit cuts | Chocolate fountain Marshmallow skewers | Watermelon cubes | Pineapple cubes Meringues | Churros | Waffles | Cookies | Oreos | Donuts

ICE CREAM & SORBETS

Vanilla, chocolate, pistachio, lemon, raspberry Sauces: chocolate, red berries, salted caramel, strawberry





31 DECEMBER DINNER – 7:00 PM TO 11:00 PM DJ JULIO PERFORMS TILL 03 AM

ONICE

Oysters, sea urchins, cracked crab, poached prawns, baby octopus
House-marinated sea bream, smoked marlin, red tuna sashimi
Tabasco, mignonette sauce, Kikkoman sauce, wasabi, candied ginger, tartar sauce
Candied fruits and vegetables

COLD CUTS & TERRINES

Parma ham
Baro salami
Traditional coppa
Fish terrine
Beef pastrami
Assortment of grilled vegetables with Parmesan

COMPOSED SALADS

Tomato gazpacho
Seared sesame-crusted tuna with sweet-and-sour vinaigrette
Bocconcini salad with cherry tomatoes and basil
Duck confit salad with endive and apple
Avocado and prawn salad
Honey-mustard pork salad

PRICE:

ADULT: RS 10900 | **JUNIOR (9 TO 16 YRS OLD):** RS 5450 **KIDS (5 TO 8 YRS OLD):** RS 2750





CHEESES

Camembert, Brie de Meaux, Pont-l'Évêque, Saint-Félicien, Livarot, Comté Cream crackers, pear jam, herb grissini, lavosh

BREADS

Traditional baguette, French baguette, olive and sundried tomato focaccia, rosemary twist, buckwheat bread, walnut country bread, rye bread, cheese bread

SALAD BAR

Croutons, watercress, marinated olives, mesclun, rocket, lemon wedges, gherkins, raisins, carrots, beetroot, crushed chilli, sweetcorn, caramelised onions, sun-dried tomatoes, artichokes, chopped hard-boiled eggs, pesto, olive tapenade, cherry tomatoes, bacon, cucumber

Sauces: cocktail, tartar, honey mustard, French vinaigrette, thousand island, mayonnaise, Dijon mustard, wholegrain mustard

GRILL STATION

Lobster and giant prawns





LIVE STATION

Roasted ribeye, sautéed button mushrooms, green beans with almonds, truffle jus
Soft-shell crab tempura, nuoc cham sauce
Pan-seared ombrine fillet, candied cherry potatoes with fennel,
green curry sauce with coconut milk and lemongrass
Morel and truffle risotto
Mushroom ravioli and goat cheese tortellini, Parmesan cream sauce

CARVING

Roast leg of lamb, star anise sauce, dauphinoise potatoes

DESSERTS

Red Velvet | Balthazar | Vanilla Paris-Brest | Coffee Tiramisu Almond tart | Strawberry panna cotta | Vanilla crème brûlée Fresh fruit cuts | Chocolate fountain | Marshmallow skewers Watermelon cubes | Pineapple cubes | Meringues | Churros Waffles | Cookies | Oreos | Donuts

ICE CREAM & SORBETS

Vanilla, chocolate, pistachio, lemon and raspberry Sauces: chocolate, red berries, salted caramel, strawberry





CLUB ACCESS - 10:00 AM TO 6:00 PM DJ JULIO - 12H-18H

RAW VEGETABLES

Lettuce, tomato, cucumber, carrot, beetroot
French vinaigrette, cocktail sauce, balsamic vinaigrette, lemon vinaigrette
Sun-dried tomatoes, oregano feta, marinated and confit olives

SALADE - LIVE STATION

Pasta salad with pesto

COMPOSED SALADS

Avocado and tomato salad

Lentil salad with feta

Smoked chicken salad

Vermicelli salad with calamari, sesame and coriander

Niçoise salad

CARVING STATION

Brown pig baguette
Sautéed peppers, lettuce, tomato, caramelised onions,
mayonnaise and wholegrain mustard
Chicken tacos with guacamole and chedda

PRICE:

ADULT: RS 5500 | **JUNIOR (9 TO 16 YRS OLD):** RS 2750 **KIDS (5 TO 8 YRS OLD):** RS 1375





PIZZAS

Margherita Seafood Pepperoni

GRILL STATION

Fish escalope
Chicken skewer
Beef skewer
Marinated spare ribs
Merguez sausages
Barbecue sauce, garlic butter and lemon wedges

HOT DISHES

Parsley rice Seasonal green vegetables Roasted potatoes

DESSERTS

Chocolate tart
Praline choux
Vanilla crème brûlée
Fresh cut fruits
Flambéed banana with vanilla ice cream

