



SELECTION OF SNACKS

VEGETARIAN

Cheese croquettes (10 pcs)
Gâteaux piment (10 pcs)
Vegetable samosas (10 pcs)
Healthy veggie sticks & yoghurt dip platter
Sweetcorn & cheese vol-au-vent (6 pcs)
Chilli cheesy bites (8 pcs)
Mediterranean bruschettas (6 pcs)
Paneer tikka skewers (6 pcs)
Spinach & cheese stuffed fresh mushrooms (6pcs)

CHICKEN

Chicken croquettes (10 pcs)
Special fried chicken leg
Crispy chicken lollipops (8 pcs)
Chicken satay skewers (6 pcs)
Chicken chasive
Mixed Dim Sum (12 pcs)

LAMB

Lamb cutlets (6 pcs)
Cheesy lamb enchiladas

BEEF

Beef BBQ skewers (6 pcs)

FISH & SEAFOOD

Fish samoussas (10 pcs)
Fried 'Corne' fish with eggplant chutney & piment carri
Dried shrimps flavoured taro bites (8 pcs)
Vietnamese prawns spring rolls (6 pcs)
Breaded prawns (8 pcs)
Seafood vol-au-vent (6 pcs)
Ourite safrané
Crispy calamari



SALADS

Palm heart salad

Crunchy palm heart salad with olive oil and lemon dressing (veg)

Add on:

Smoked marlin

Marinated prawns

Prawn cocktail

Mixed lettuce salad with poached prawn, pineapple onions

Hardboiled egg and cocktail sauce

Nicoise salad

Tuna, olives, new potatoes, tomato, French beans, hardboiled egg

Anchovy & lemon dressing

Mauritian octopus salad

Poach octopus, tomatoes and onions, chopped chili

Coriander and marinated with lemon juice

Mauritian fish salad

Fried fish filet, tomatoes, onions, chopped chili

Coriander, lemon juice emulsion

Summer salad

Lettuce, cucumber, carrots, green apple, orange

Grapefruits, feta cheese and orange dressing (veg)

Greek salad

Lettuce, onions, cucumber, mixed capsicum, green

Black olives, feta cheese and dressing (veg)

Mgc Chef Salad

Lettuce, mixed grilled vegetables, grilled pineapple,

smoked chicken, parmesan cheese and lemongrass dressing



SOUPS

Haleem (veg)

Mixed vegetables cream soup (veg)

Vegetables tom yam soup (veg)

Meefoon soup (veg)

Haleem with lamb

Chinese chicken and sweetcorn soup

Crab soup

Meefoon soup with chicken, eggs and prawn

MAIN COURSES

VEGETARIAN (veg)

Broccoli & cauliflower gratin

Served with slices of garlic bread and a salad garnish (veg)

Vegetable hot pot

Served with rice and a salad garnish (veg)

Palm heart gratin

Served with slices of garlic bread and a salad garnish (veg)

Cauliflower & tofu Kung Pao stir-fry

Served with rice and a salad garnish (veg)

Vegetable koftas in tomato gravy

Served with rice and/or farathas, salad garnish and pulses of the day (veg)

Palak paneer

Served with rice and/or farathas, salad garnish and pulses of the day (veg)

Mauritian veg thali

3 Mauritian veg curries served with rice and/or farathas, salad garnish pulses of the day (veg)

Indian veg thali

3 Indian veg curries served with rice and/or farathas, salad garnish pulses of the day (veg)



MAIN COURSES

MAURITIAN CREOLE CUISINE

Fish baigan curry
Chicken stew (daube) with green peas
Chicken & prawns curry
Calamari vindaloo
Octopus curry with coconut milk
Lamb curry with potatoes
Beef kalia
Dry venison curry
Lobster curry vindaloo

Accompanied with choice of:-

Rice and/or farathas, salad garnish and pulses of the day

MAURITIAN CHINESE CUISINE

Sesame chicken & mushroom stir-fry
Ginger fish stir-fry
Seafood sweet & sour stir-fry
Sautéed lamb with onion and green chillies
Sautéed sesame lamb

Accompanied with choice of:-

Served with rice and a salad garnish

THAI CUISINE

Chicken green Thai curry
Sesame chicken & mushroom stir-fry
Ginger fish stir-fry
Seafood sweet & sour stir-fry

Accompanied with choice of:-

Served with rice and a salad garnish



MAIN COURSES

INDIAN CUISINE

Butter chicken

Chicken tikka masala

Fish do piazza

Prawns kadai

Mughlai karahi gosht (Lamb)

Accompanied with choice of:-

Served with rice and/or farathas, salad garnish and pulses of the day

MEDITERRANEAN CUISINE

Chicken paprika

Served with rice and a salad garnish

Fish in batter & chips

Served with sautéed green peas

Oven-baked salmon steak

*Served with rice or French fries, a salad garnish or sautéed vegetables,
Sweet basil sauce*

Premium grilled fish

*Served with rice or French fries, a salad garnish or sautéed vegetables,
Sweet basil or lemon & honey sauce*

Crab meat gratin

Served with slices of garlic bread and a salad garnish

Prawns garlic

Served with slices of garlic bread, a salad garnish or sautéed vegetables

Mussels 'Marinière' style

Served with French fries or rice and a salad garnish or sautéed vegetables



MAIN COURSES

FROM THE GRILL

Grilled Chicken (de-boned)

Grilled lamb chops

Grilled beef tenderloin

Grilled venison filet

Grilled Ostrich filet

Grilled seafood skewers

Grilled Rosenbergi

Grilled lobster

Accompanied with choice of:-

Served with rice or French fries, a salad garnish or sautéed vegetables

Sauces: - *Thyme, BBQ, mushrooms, peppers and lemon & honey*

Mix-grill platter

Chicken drumstick, chicken sausages, mini beef steak or lamb chops

Onion rings, fried egg

Seafood mix-grill platter

Rosenbergi, fish, Calamari, onion rings, Salad & Chips

PASTA

CHOOSE FROM EITHER SPAGHETTI, TAGLIATELLES OR PENNE

Arabiatta (veg)

Chicken alfredo with fresh mushrooms

Lamb or beef or chicken bolognese

Creamy marlin & pesto

Shrimp scampi pasta

Spinach & cheese cannelloni (veg)

Vegetables lasagna (veg)

Beef / chicken / seafood lasagna



MAIN COURSES

STREET FOOD

FRIED NOODLES / FRIED RICE / FRIED MEEFOON

Mixed vegetables (veg)

Chicken or beef or lamb or prawns

Chicken or beef or lamb or prawns & egg

Chicken or beef or lamb, egg & prawns (special)

Mauritian fried rice with salted fish

MAGIC BOWL (Bol renversé)

Chicken & eggs

Chicken, eggs & prawn (special)

BOILED NOODLES

Vegetables and spring onions (veg)

Vegetable with butter beans curry (veg)

Canned fish curry (curry saumon)

Chicken or beef or lamb or prawns

Chicken or beef or lamb or prawns & egg

Chicken or beef or lamb, egg & prawns (special)

DESSERTS

Crème caramel

Mixed ice-cream delight

Sagoo in coconut milk

Choco brownie delight

Crème brûlée

Lava cake

Cheese cake

Pistachio parfait

Tiramisu entremets cake