




PINK PEPPERCORN

Our Journey

SEASHORE


The Journey began, welcome on-board

Seared tuna in a Niçoise-style salad with passion fruit and mango vinaigrette - **900**

Fresh palm heart salad with citrus, pickled onion and pepper served with pineapple coulis, coriander and mint **950** 


Exotic beef tartare with green mango powder and Iodized cocktail sauce - **1150**

Mauritian-style mussels and fries deglazed with Tanara wine and Fries - **950**

Vegetarian coconut/lemongrass soup with rice vermicelli **600** 


LOW TIDES

Soft or adente, the ride is smooth

Casarecce with sautéed vegetables, arrabiata sauce with garam masala and feta, coriander pesto croutin - **700** 

Black tagliatelle with seafood, vegetable brunoise with roasted pistachios and creamy truffle vindaloo - **1600**

Risotto with roast chicken, smoked chicken bacon, crunchy vegetables and rougail sauce - **1100**


Vegetable risotto with a creamy parmesan and tomato sauce with confit garlic - **800** 

HIGH TIDES

Happiness comes in waves

Seared prawns in a Mauritian style coriander pesto sauce - **2200**

Fish of the day cooked in banana leaves with Creole marinade and creamy coconut sauce - **1300**

Roasted pork tenderloin glazed with tamarind and honey sauce, drizzled with flavoured rum - **1200** 

Grilled chicken ballotine with mild Mauritian spices and a rich sauce with fresh herbs - **1000**

Grilled ribeye steak (300g), watercress salad, shiitake mushroom sauce and buttery lemon pickle - **1900**

ON THE REEF

Our accompaniment

Confit vegetables with herbs | Creole rice | Mashed potatoes with duo olives

EARTH IN SIGHT

Love to hate or hate to love

French toast with Salted caramel sauce, vanilla ice cream and crispy hazelnut - **500**

Lemon mille-feuille, mascarpone cream with tonka beans and nougatine shards - **500**

Chilled soufflé with mandarin rum liqueur and caramel-ized almond crunch - **500**

La Fournaise's Tiramisu, flavored with Chamarel rum and Breton shortbread cookies - **500**

Table side banana Flambée with Chamarel rum, coconut cake, passion fruit sauce refreshed with vanilla - **500**

OVER THE HORIZON

in 24 Hours

Thali Experience (for 2 people) - 3400

Fish salad, Broken crab broth, Fish vindaloo, chicken curry, dried shrimp chutney, Ti puri, basmati rice and trio of seasonal vegetable fricassees

Seafood platter (for 2 people) - 8900

Lobster, prawns, fish of the day, shrimp, squid, crab and mussels, grilled corn on the cob, baked potatoes, toast with garlic butter, creole sauce and roasted garlic cream

Signature Rack Skewer - 1800

Giant seafood Rack's skewer, pan-fried vegetables on a bed of pumpkin puree

ALLERGIE ALIMENTAIRE / FOOD ALLERGY:

Pour toute allergie ou intolérance alimentaire, veuillez informer notre Chef ou le responsable du restaurant
For any food allergy or intolerance, kindly inform our Chef or Restaurant Manager

Prix net roupie mauricienne, 15% de TVA incluse / Prices quoted in Mauritian rupees including 15% VAT

