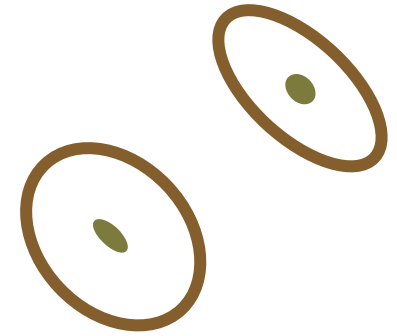


ORIGINE

Asian LIVE



STARTERS

Sushi Bar

Sushi Selection, Sashimi and Vietnamese Rolls

Ginger Pickles, Wasabi, Soy Sauce and Wasabi Mayonnaise

Pickled Vegetables, Marinated Tofu and Roasted Chicken Eggs

Steamed Chicken, Chicken wings BBQ with Sesame, Pork Char Chiu

Wan tan, Hakien and Prawn Crackers

Beef Filet Tataki and Ponzu Sauce

Bok Choy and Methi Spouts

DESSERT

Mini Shortbread with Caramelized Mango

Green Tea Crème Brûlée

Crispy Sesame with Chocolate

Fruits Salad with Ginger

Fudge Doughnuts with Nutella and Caramel with Salted Butter

Chocolate Fountain, Fresh fruits, Marshmallow, Twist and Cookies

Ice cream, Sherbet and Garnishes Selection

MAIN COURSES

Peking Duck

Pancakes and Garnishes

Beef Fillet Tepanyaki,

Chicken Satay with Peanut Sauce and Stir Fried Pet-sai

Mango, Pineapple and Cucumber Sambal

Fried Meefoon with Calamari and Prawns Red Thai Curry

Selection of Dim sum

Ha-Kow, Char-mai and Knouck Kien

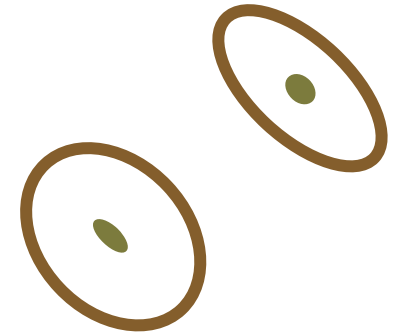
Soy Sauce, Sweet Chilli

Light Spicy Chinese Noodles Soup

Chinese Mushroom, Sponge Gourd and Mauritian Spinach

ORIGINE

Anahita LIVE



STARTERS

Bar Salad and Garnishes

Mesclun and Crunchy Vegetables

Selection of Mezzes

Labne, Hummus, Babaganouse

Slata mechouia, Omek Houriah, Fattoush and Harissa Berbere

Potato with Cumin and Chives

Marlin Tartare in verrine and yuzu caviar

Anahita salad

Mesclun, quail eggs and Iberique ham

Cheeses Platter, Dried fruits and Nuts Bread

DESSERT

Verrine Banoffee pie

Chocolate Sacher with Mango and Molasses

Rice in Coconut Milk, Almond with Salted Butter

Fruit Salad Flavored with Orange Blossom

Coconut Soufflés with Vanilla Ice cream

Chocolate Fountain and Garnishes

Fresh Fruits Skewer, Marshmallow and Cookies

MAIN COURSES

Anahita BBQ

Beef Filet

Marinated Poultry with Honey and Lemon

Seafood Skewers

Catch of the Day

Garden vegetables and Vierge Sauce

Roasted Potatoes with Rosemary Cooking Juice

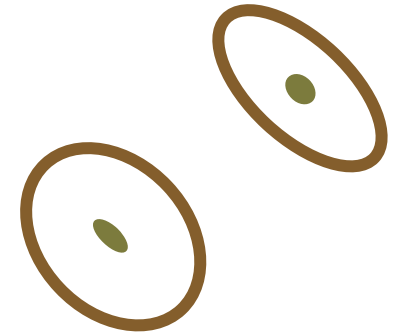
Roasted pumpkin with Honey and Lemon

Garnish Rice

Pasta, Tomato Sauce and Basilic

ORIGINE

Indian LIVE



STARTERS

Jhinga tikka massala

Shrimps Massala and Palm Heart Pickles,
Creamy Coconut Milk, Smoked fish vindallo

Garden Mesclun and Comfit Fruits
Homemade Chutney and Pickles

Samossa, Pakora & bajhi papadam

Haryali Chicken and Tamarind Chutney
Tomato and Onion Relish

Potatoes and Green dhol with Garam Massala
Bell Peppers pickles and Mauritian Spinach

DESSERT

Mithai: Indian sweet

Boundia, laddoo besan and Halwa
Jalebi, goolab jamoon and rasgoola

Black Chocolate, Fresh Fruits
Verrine Rum Baba
Coconut Balthazar and Almond Truffles

Treats and Sweets

Gelato, Sherbet, Homemade Kulfi and Garnishes

MAIN COURSES

Chicken legs Tandoori

Tuna Fish Filet « Tikka »

Spicy Massala Potatoes, Mint and Coriander Salad

Lamb Kebab Marinated with Cashew and Yogurt

Special Indian Curry

Palak Paneer, Dhall Makhani & Naan
Tawa Farata & Takkar

Samundari moti,

Seafood in Slightly Spicy Massala

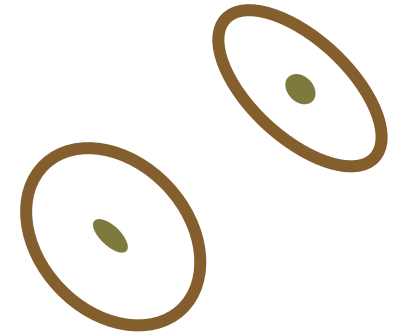
Murg Makhani

Chicken in a Creamy Tomato Sauce

Briani & Tomato Chutney

ORIGINE

Mediterranean LIVE



STARTERS

Antipasti
Grilled marinated vegetables and comfit

Tapenades, Grissini & lavroche

Cold cuts selection

Cheeses selection

Tomatoes and smoked mozzarellas

Ricotta, Straciatella and Buffala Buratta

Mesclun salade, mach and Arugula Bio

Verrine Greece Salade

MAIN COURSES

Roasted leg of Lamb with herbs of Provence

Minute ratatouilles and creamed garlic

Roasted potatoes with aromatics herbs
Tomato Provencal

Alfredo Gnocchi with truffle oil

Shredded parmesan cheese and Arugula bio

Royal couscous and Harissa sauce

Catch of the day

Squash marmalade and Gremolata

DESSERT

Florentine with roasted nuts

Paris Brest

Traditional Tiramisu

Gratinated seasonal fruits with champagne sabayon

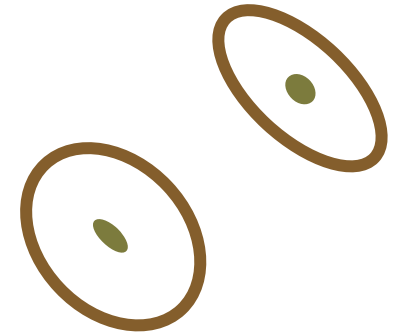
Chocolate fondue and garnishes

Mignardise and sweets

Gelato and Sherbet

ORIGINE

Mauritian LIVE



STARTERS

Smoked Marlin Carpaccio and Pickles

Chicken Vindaloo and Papadum

Grilled Sponge gourd and Tomato Sauce

Fish Salad with Chilli Bites

Potatoes, Mayonnaise and Chives

Bar salad and Garnishes

Pineapple, Cucumber and Mango pickles

Selection of Bread

Samossa and pakora

DESSERT

Cardamome Flan

Chocolate Financier

Almond Dacquoise with Coconut Cream

Flambé Pineapple with Vanilla Rhum

Fresh Fruits Salad with Tamarind Juice

Chocolate Fountain and Skewer Selection

Ice Cream, Sherbets and Garnishes

MAIN COURSES

Chicken Curry and Prawns

Lamb Kalia

Beef Cheek Briani

Catch of Day "Creole Style"

Farata and Garnishes

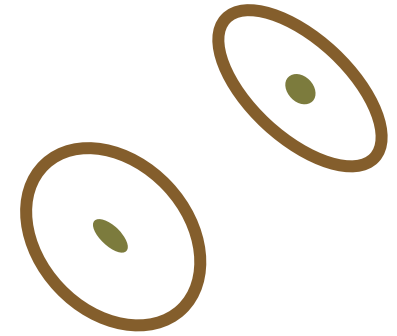
Rougaille Sauce, Taro Leaves, Butter Beans

Fricassee Christophinas with Mauritian Spinach

Garnished Rice, Selection of Pickles and Chutney

ORIGINE

Seafood Extravaganza LIVE



STARTERS

Marinated Mussels and tec tec

Creamy Shellfish and Chives

Stuffed Piquillos with Seafood

Verrine Chiffonade

Octopus Salad and Lemon Pickles

Poached Shrimps, Squids and fish

Tomato Salsa

Salad and garnishes

Beans, Potatoes, Eggs, Anchovies, Roasted Bell Peppers, Tomatoes,
Parmesan

Olives, Quarter Lemons, Onion and Capers

Mesclun salad, lettuce, Bio Arugula, Cucumber, Beetroot, Carrot
and tomatoes

DESSERT

Soft Chocolate Cake with Coriander

Crème Brulée with Molasses and Basilic

Cinnamone Dacquoise and Cereals

Fresh Fruits and Salad

Pancake with Coconut and Caramel, Flambée with

Rhum Arrangé

Chocolate Fountain, Sweets and Treats

Ice cream Selection and Sherbets

MAIN COURSES

Our Reefs Lobster

Grilled "Creole" Style, Mashed Potatoes and Lemon Butter

River Prawns with Buttered Garlic

Catch of the Day

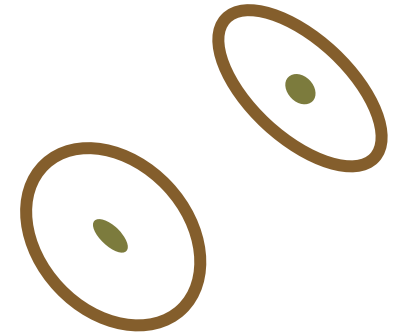
"Plancha" Style, Mix Brède and Rougaille Sauce

Garnished rice, Garden Vegetables and Nantua sauce

Roasted Pumpkin with honey and lemon

ORIGINE

Steak House LIVE



STARTERS

Bar Salad

Mesclun, Iceberg lettuce, Riquette and Romaine lettuce
Green Apples, Citrus fruits, Mangoes
Raw and Cooked Seasonal Vegetables

“Open Face Sandwich”

Eggs, Watercress and Sambal Olek
Cherry Tomatoes, Mozzarella and Pesto
Smoked Marlin and Tuna, Creamed Chives
Seafood Cocktail and Fine herbs

Lentils Salad, Smoked Duck Magret

MAIN COURSES

Beef Sirloin with Peppers and Curry leaves

Marinated Chicken with Herbes de Provence
Safraned Rice and Vegetables

Baked Potatoes with Truffle Oil and Cooking Juice

Venison with Sweet Spices, Taro Leaves
Tamarind Pulp Sauce

Catch of the Day

Grilled with Aromatic Herbs and Tomato Salsa
Mixed Mauritian spinach

DESSERT

Traditional Tatin Tartlet
Verrine Feuillantine and Milk Chocolate
Creamed Tonka Éclair
Fruit Salad with Tamarind
Flambéed Fruits with Vanilla Rhum
Chocolate Fountain
Ice cream and Garnishes