

Friday 23<sup>rd</sup> | Saturday 24<sup>th</sup> September 2022

## Moorogun COOPEN

SHANDRANI BEACHCOMBER RESORT & SPA • MAURITIUS

### Mauritius Gourmet Week

Crab meat marinated in kaffir lime leaves and lemongrass syrup,  
celeriac remoulade, mashed peas

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Carpaccio of confit tuna, fresh mushroom and asparagus salad,  
marinated salmon roe, beet tartar and lime zest



*Spumante Verdicchio di Matelica metodo classico brut bio - Borgo Paglianetto*

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Ricotta and spinach ravioli, lobster bisque with ginger, cheese emulsion



*Renosu Bianco Romangia IGT - Dettori*

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Pan-fried fish steak, rougaille coulis, leek fondu, pumpkin dariole,  
green banana and saffron potato, creamy crab emulsion



*Bernkasteler Riesling Kabinett - Dr. Pauly Bergweiler*

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Chamarel rum baba, vanilla cream and passion fruit coulis



*DAIQUIRI | Rum, lime, sugar syrup*

Euro 78,00 including wine pairings | Beverages, coffee and service not included

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Our mineral waters are S.Pellegrino and Acqua Panna - SPARKLING WATER: S.Pellegrino 0.75 Euro 4,00 | STILL WATER: Acqua Panna 0.75 Euro 4,00

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Our coffees are by Lavazza - Espresso Euro 3,00 | Decaffeinated coffee Euro 3,00 | Cappuccino Euro 4,00 | Filter coffee Euro 5,00 | Cold Brew Euro 5,00

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Service Euro 3,00

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For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Lavazza coffee, Valrhona chocolate.

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The information regarding the presence of substances or products causing allergies or intolerances, or home manufactured products from fresh raw materials exposed to a rapid freezing process in order to guarantee high standards of quality and safety can be provided by the staff and you can consult the relevant documentation that will be provided upon request.