



RUM SHED STEAK NIGHT MENU

MUR

Appetiser

Beef trio:

Beef roquette & Parmesan roll, beef wonton and beef & camembert ball

Starters

Beef Angus steak tartare with quail egg and tabiko	830
Beef carpaccio with rucola and Parmesan shaving	750
Beef consommé with vegetables	750
Tomato and cucumber gazpacho	500
Seared foie gras with fig jam, brioche and wine selection	900
Seared scallops with corn, bacon and avocado relish	820

From the grill

All our beef comes from Australia, carefully selected prime quality cattle and open pastures is Grass-fed / Grain

Tomahawk steak – Australia for 2 (1000 gms)	5,900
Beef Entrecote, Beef Angus - Australia (250 gms)	2,650
Beef T-bone steak - Australia for 2 (820 gms)	5,000
Beef tenderloin Beef Angus - Australia (250 gms)	2,200
Beef striploin Beef Angus - Australia (250 gms)	1,250
Lamb chop with herb crust from our garden	1,290
Baby chicken with creole marination	1,000
BBQ beef steak sandwich	750

Sauces

Tasty mushroom sauce
Spicy chili sauce
Black pepper sauce
Green peppercorn sauce
Creamy mustard sauce
Classic Béarnaise sauce

Side order

Creamy spinach
Sautéed potatoes
Green beans and tomatoes with garlic
Potato wedges with truffle mayonnaise
French fries with truffle mayonnaise

Desserts

Divine coconut mousse with fruit coulis	300
Marshmallow chocolate brownie with vanilla ice cream	300
Seasonal fruit platter	300

Food credit of MUR 2,000 for all guest on HB | FB | AI
All our prices are in Mauritian rupees inclusive 15% VAT