

# LUNCH AND DINNER

## KREOL

### To Start

Kreol Tuna Tartare - Tuna, Avocado, Ginger, Garlic, Coriander, Breadfruit Chips

Local Octopus Salad - Octopus, Bell Peppers, Onions, Coriander, Lemon and Garlic Crostini

Palm Heart Salad - Desroches Island Palm Hearts, Local Papaya, Honey Sherry Vinaigrette, Sumac

Kreol Mini Bites - Chilli Cake, Eggplants Fritters, Kreol Dip

### Main Course

Kreol Pork Sandwich - Pumpkin Seed Bun, Caramelised Onion, Pickled Vegetables, Breadfruit Chips

Pwason Griye - Whole Catch from our Fish Counter, Kreol Sauce, Steamed Vegetables, Kreol Rice

Kreol Curry - Your Choice of Tomato and Coconut Curry, Served with Kreol Rice and Assorted Chutneys

- Shrimp and Fish

- Chicken and Potato

- Mixed Vegetables

Rougay Sosis - Andouille Style Sausage, Stewed Peppers and Tomatoes, Tumeric Rice

Kreol Mixed Grill Platter - Marinated Pork, Chicken, Lamb Chop, Beef Steak

Lobster (450 - 500g) - Served Grilled or `Kreol Style` Tomato, Pineapple and Bell Pepper Sauce, Seasonal Vegetables, Yellow Rice

### Dessert

Coconut Tapioca - Coconut Sorbet, Lemongrass Infusion, Coconut Foam

Banana Fritters - Fresh Banana Beignets, Cinnamon Sugar, Nutmeg Ice Cream

## INDIAN

### To Start

Vegetable Somosa Chaat - Onions, Tomatoes, Corianders, Crispy Sav, Tamarind, Mint and Yoghurt Dressing

Chicken Chettinad Soup - Spicy Coconut Broth, Fresh Coriander

Onion Pakora - Gram Flour Fritter, Fried Salted Chilli, Corinader, Yoghurt Sauce

Battered Prawn "Koliwada" - Mint Raita, Kachumber Salad

### Main Course

Malabar Lamb Curry - Spiced Coconut Curry, Parathat Bread

Paneer Bhurji - Scrambled Cottage Cheese, Onion and Tomato Masala, Tangy Vegetable Salad, Paratha Bread

Prawn Biryani - Indian Spices, Saffron Basmatic, Mango Pickles, Vegetable Raita

Butter Chicken - Tomato Curry, Yoghurt and Ginger Marinade, Steamed Rice, Paratha Bread

### Dessert

Lassi - Mango Coulis, Yoghurt Sorbet, Candied Pistachios

Rasmalai - Indian Cottage Cheese Poached in Milk, Rosewater and raspberry Jam