

SEVEN COURSE TASTING MENU



APPETISER

CARIBBEAN STICKS

Caribbean marinated chicken strips served with mango & pineapple sauce

STARTER

PEAS AND MUSHROOM CAPPUCCINO

A fine blended pea and oyster mushroom flavor, served with homemade brioche with truffle oil

CONSOMMÉ BRUNOISE

A light clear soup served as cleanser with a dash of vegetables

MAIN COURSE

BEEF WELLINGTON

Seared beef medallion coated with prosciutto, mushroom, and puff pastry, served with yam mousseline, red wine reduction, and green beans.

RWANDAN SEA BASS

Well-marinated skinned tilapia with dill, served with vegetable coulis rice beans, and lemon glass with bone marrow sauce.

JERK SPICE CHICKEN

Caribbean chicken drum stick infused with red wine and leeks served with anna potato on a bed of pea puree

SEAFOOD YASSA

Seared tiger prawns, Nile perch, shrimp, and calamari marinated in yassa marinade, served on yassa puree and noisette potato.

CHAMPAGNE SORBET

DESSERT

Chocolate Younkounkoun with ice cream.