Christmas Eve

GALA DINNER

Thursday, 24 December 2026
Rs 3 900 per person | Rs 1 950 per child under 12

Amuse-Bouche

Crisped shrimp tempura, served with a refined spiced chilli & citrus marmalade.

Hors D'Oeuvre

Exquisite duo of finely smoked Atlantic salmon & marlin, accompanied by a delicate baby white endive heart salad.

Soup

Velvety cappuccino-style bisque of Indian Ocean crustaceans, elegantly paired with a golden pumpkin & tender spinach pithiviers.

Sorbet

Refreshing tamarind sorbet, accompanied by a vibrant composition of exotic tropical fruits.

Main Course

Tender medallion of young turkey, delicately stuffed with aromatic chestnuts, accompanied by succulent roasted turkey breast & a luxuriously fragrant lychee jus.

Dessert

Decadent chocolate Yule log, served with traditional festive Christmas pudding & a silky Grand Marnier–infused sauce.

Sweet Finale

A selection of delicate festive confections, accompanied by fine tea, freshly brewed coffee & aromatic infusions, with traditional Christmas mince pies.

LA MAISON D'ÉTÉ
HÔTEL & RESTAURANT . CÔTE SAUVAGE . ÎLE MAURICE
BY
NEWMARK