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

NEW YEAR'S EVE
GALA DINNER

Thursday, 31 December 2026
Rs 5 200 per person | Rs 2 600 per child under 12

FRESH SALADS & CRUDITÉS

Selection of fresh crudités: red cabbage, lamb's lettuce, romaine lettuce, rocket and tomatoes

Composed garden salad

Steamed calamari Niçoise-style, served with fresh garnishes and lemon zest

Potato and crab meat salad with fresh basil pesto

White cabbage with crispy bacon, Reinette apple and Japanese mayonnaise

Tabbouleh with prawns, chickpeas, dried fruits and fresh mint

Mixed salad with feta cheese and seasonal avocado

COLD SEAFOOD & CHARCUTERIE COUNTER

Sushi bar: sashimi, nori maki and California rolls, served with ginger and wasabi

Norwegian salmon gravlax with vodka and passion fruit

Thinly sliced Italian Parma ham with cantaloupe melon and grissini

Yellowfin tuna marinated with Cajun spices and served with ponzu sauce

French Fine de Claire oysters and sea urchin, served with lemon and Tabasco

CONDIMENTS & GARNISHES

Selection of olives, white onions, garlic croutons, fried paneer, dried fruits and roasted cashew nuts

Pistachios, grilled lemon, grated cheese, diced gherkins and roasted eggs

SAUCES & DRESSINGS

Passion fruit raita, blue cheese cream, balsamic reduction, Italian dressing and cocktail sauce

Thousand Island dressing, mayonnaise and classic vinaigrette

HOUSE-INFUSED OILS

Roasted garlic, thyme blossom, fresh rosemary, sesame oil, coconut oil and olive oil

BAKERY CORNER

Homemade mini breads, pesto bread, sea-salt bread, cheese bread, garlic butter bread, multigrain country bread and French baguette

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HOMEMADE SOUP

Mediterranean-style seafood soup served with garlic bread

MAIN COURSES

Australian beef fillet Wellington with red wine and raisin sauce – carving station

Rack of lamb in a fine herb crust with Marsala reduction – carving station

Freshwater prawns sautéed in butter with thyme blossom and citrus cream

Indian Ocean calamari steak marinated with grilled herbs and satay sauce

Norwegian salmon fillet, pan-seared on the skin with butter and sparkling white wine

Pink-roasted duck breast with homemade mango sauce and truffle paste risotto

French green mussels prepared Marinière-style with white wine and parsley

VEGETABLES & SIDE DISHES

Baby potatoes with shallots, garlic and maple syrup

Mixed garden vegetables roasted with thyme blossom and Cajun spices

Fine green beans sautéed Provençal-style with a duo of olives

VEGETARIAN CORNER

Spinach and ricotta ravioli with tomato, basil and Parmesan

Seasonal market vegetable paella, Louisiana-style

Vegetable korma with cashew nuts and coconut cream

DESSERT BUFFET

Chocolate and mascarpone crumble éclair / Pineapple and lime crumble éclair

Passion fruit crumble éclair / Pistachio cream crumble éclair

Exotic fruit verrine with coconut cream / Citrus and honey verrine

Papaya and crumble verrine / Green tea tiramisu verrine

Chocolate fountain with marshmallows and seasonal fruits

Tagada strawberry tartlet / Red berry tartlet

Pistachio and blackberry tartlet / Citrus and meringue tartlet

Panettone / Pandoro with orange sauce

Ice cream: vanilla, chocolate, strawberry / Sorbets: passion fruit, lime, mango

ARTISAN CHEESE COUNTER

Brie, Bleu d'Auvergne, Emmental, Grana, goat cheese and garlic Boursin

Dried fruits, fresh seasonal fruits, crisp biscuits and crostini