

Christmas Eve Sharing Dinner

BREAD SERVICE

HONEY & SPICED RYE BREAD, HAZELNUT CRACKER

Foie Gras Terrine, Vanilla Salted Butter, Sweet Citrus Compote

AMUSE-BOUCHE

ROASTED CHESTNUT

Confit Leeks, Onion & Madeira Purée, Pommes Soufflé

APPETISERS

WOOD OVEN BAKED CAMEMBERT

Pecan Nut Praline, Brioche Melba Toast, Cranberry Chutney

COLD SMOKED MACKEREL

"Rova" Caviar, Pickled Asparagus, Avocado, Leek Oil, Tiger's Milk

ZEBU CARPACCIO

Quail Egg, Moringa Vinaigrette, Parmesan, Brown Butter Béarnaise

ENTRÉES

CINNAMON SPICED DUCK BREAST

Cumin & Honey Glazed Carrot, Confit Duck Croquettes, Citrus & Anise Jus

ANISEED BRAISED ZEBU SHORT RIB

Roast Onions, Truffle Pommes Duchess, Wilted Greens, Grand Marnier Jus

VANILLA BUTTER POACHED LOBSTER TAIL

Lime Gel, Lily Vegetables, Almond Crumble

BEETROOT & GOAT'S CHEESE TORTELLINI

Island Spinach, Sage & Orange Butter, Leek Oil, Cashew Nut Crumble

DESSERT

MADAGASCAR SPICE AND RUM CHRISTMAS PUDDING

Vanilla Anglaise, Stracciatella Gelato

FRIANDISE

Pistachio Bonbon, Strawberry Macaron & Madagascan Chocolate Truffle

MIANA

New Year's Piazza Beach BBQ

STARTER TO SHARE

COAL-BAKED FLAT BREADS

Zebu Milk Burrata Cheese, Fresh Basil

OYSTERS ON ICE

Mango & Chilli Salsa, Fresh Lime

CATCH OF THE DAY

Taraditio, Fresh Chilli, Lime, Curry Leaves, Coconut, Plantain Banana Chips

ISLAND ROCKET & AVOCADO SALAD

Green Mango, Parmesan

FROM COAL FATAPERAS

MOZAMBICAN PERI-PERI PRAWNS

CATCH OF THE DAY & LOBSTER IN MALAGASY

CURRY SAUCE

MALAGASY CHILLI CRAB CLAWS

TAMARIND ZEBU RIBEYE

SIDES

GRILLED SEASONAL VEGETABLES WITH

TAHINI & YOGHURT DRESSING

MALAGASY COCONUT MADAME ROSE RED RICE

GARLIC, COAL-BAKED SWEET POTATO

TAMARIND CHUTNEY, CUCUMBER RAITA, VANILLA RUM SAUCE, CHIMICHURRI, PERI-PERI SAUCE

DESSERT

MALAGASY DARK CHOCOLATE & CREAM CHEESE GLACE Á L'EAU

Macadamia Nibs, 75% Malagasy Dark Chocolate

MANGO & PASSION FRUIT GLACE Á L'EAU

Peanut Nibs, Milk Chocolate Shell, Madagascan Vanilla Toffee

MIAVANA