

DEL PLACE

RESTAURANT

LA TABLE DES PLAISIRS

Del Place Restaurant presents a unique concept of a lifetime "LA TABLE". A formula wooden table designed to showcase fresh local product on a bed of ice. A table of luxury and art, great to spend with family & friends or special occasions.

Welcome Cocktail:

Classic Mojito | Passion Fruit Mojito | Aperol
Sunset Cruise | Virgin Mojito

And

Canape

Tomato Bruschetta | Hummus | olive

MENU

Amuse Bouche:

Local sweet water Prawns Bisque

Starter:

A+ Grade Tuna Tartar | Red Snapper Rillettes
Millionaire Salad | Smoked Marlin
Octopus Salad | Black Pudding Salad
Green Mango Salad

IN Between: Seafood Gratin

Hot Dish:

Red Snapper: Cooked in banana leaf
serves with rice creole chutney, Breadfruit
croquette and accompanied with coconut &
lemongrass sauce.

OR

Beef Tenderloin: serves with sweet mash potatoes,
sautéed vegetables & pepper sauce

Dessert:

Coconut Tart | Banana Tart
Chocolate Brownie | Creme Brule

OR

Great Omelette Norvégienne Flambé au rhum

Includes: Soft Drinks | Water | Coffee | Tea



SCR 1450/-