



Menu expertly crafted by Chef Nizam Peeroo

### AMUSE-BOUCHE

Shumai of asparagus tips and shitake with black garlic  
enhanced with a hint of sweet chili oil



### THE MACALLAN DOUBLE CASK 15 YEARS OLD

#### COURSE I

Yellowfin tuna tataki, crunchy heart of palm glazed with a candied ginger,  
honey and yuzu juice vinaigrette and its micro herb salsa

OR

Thinly sliced dakwan, glazed with a candied ginger,  
honey and yuzu juice dressing and a micro herb salsa



### THE MACALLAN SHERRY OAK 18 YEARS OLD

#### COURSE II

Shrimp a la plancha and its cromesquis with Nantua cream,  
with a touch of Rova Caviar with organic coffee juice

OR

Andives and cromesquis with granny smith apple brunoise,  
yuzu caviar and organic coffee juice



### THE MACALLAN RARE CASK, 2022 RELEASE

#### COURSE III

Oven-baked duck breast sprinkled with orange gomasio and served with a caramel  
and salted butter sauce steamed with snow peas and enoki mushroom frivolity

OR

Baked pannequet of maraichais sprinkled with orange gomasio and served with a  
caramel and butter sauce steamed with snow peas and enoki mushroom frivolity

#### COURSE IV

Smooth chocolate mascarpone cream with a lightly smoked hazelnut crumble

OR

Pitaya carpaccio with muscovado sherbet

MUR 4,800