



Marvel you. It's in our nature. 

Asiff Peak

Destination Dining

Winter degustation tray



F&B Department

Please note our price includes VAT | Menu Valid until October 2024

Winter Degustation Tray

The degustation tray is a purely terroir menu from LVDC resources

It consist of

Braised Wild breed Deer Rack

Green fed Beef fillet Shashlick

Animal farm Lamb Shank (5h cooking Method)

Garden Farm Grilled Chicken

Sides

Revisited Bukhari Rice

Butter Chicken Masala

Garden Vegetable Purée with black truffle oil

Keen on green salad

Green Pepper Gravy

Price for Couple sharing - 15000 **MUR**

All Inclusive with :

- 1.Dedicated Butler
- 2.Welcoming Sabrage Ceremony
- 3.Terroir Menu presentation with 77% of products from La Vallee des Couleurs
- 4.Aerated drinks and Pastry included
- 5.Transfer to Bespoke Outlet both way to reception
- 6.Culinary Experience souvenir picture or video
- 7.Arabian Coffee service

