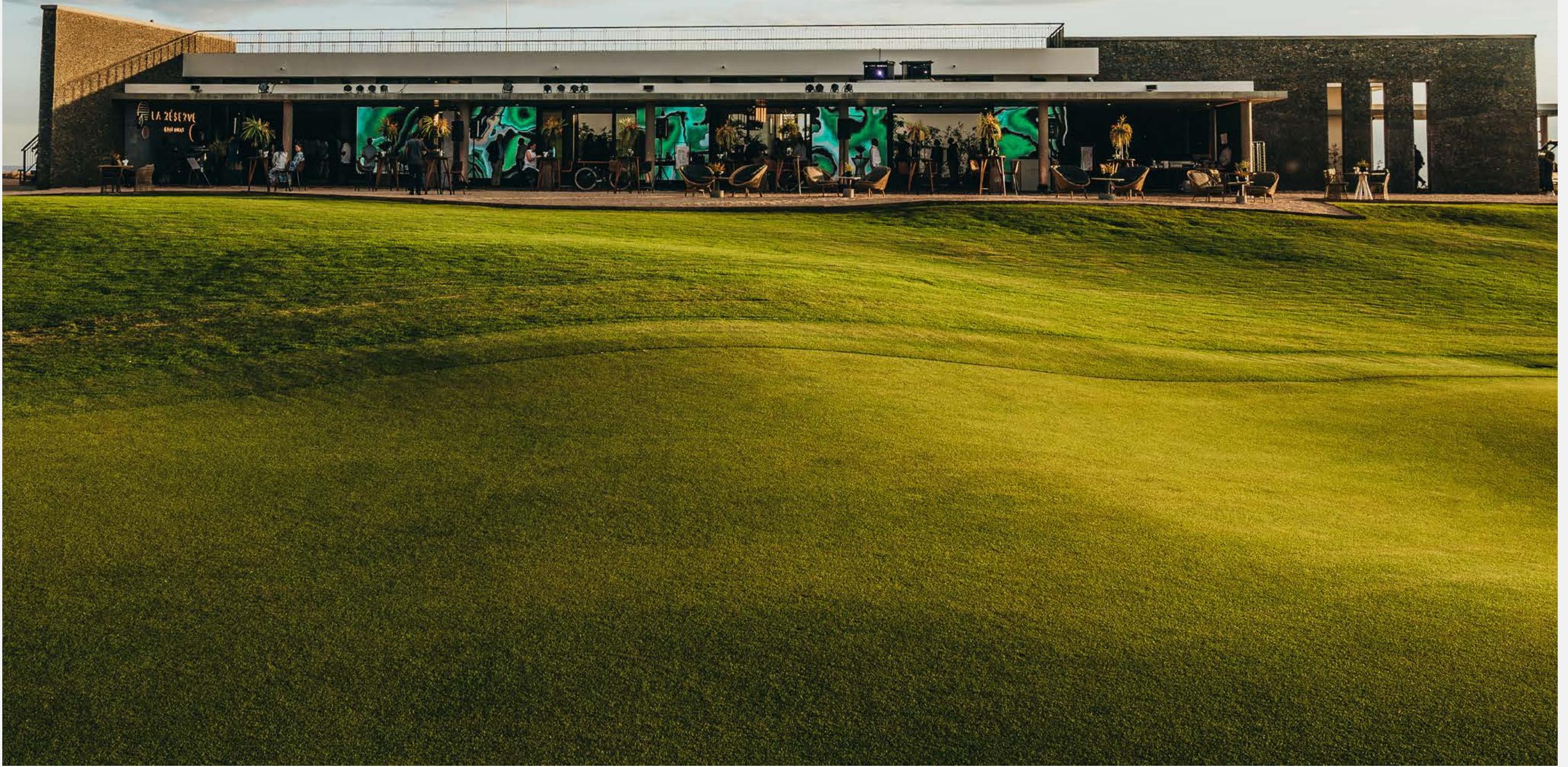




# HERITAGE LE TELFAIR MAURITIUS



## CULINARY RENDEZVOUS *with Rupert & Rothschild Vignerons*

Wine Pairing Dinner

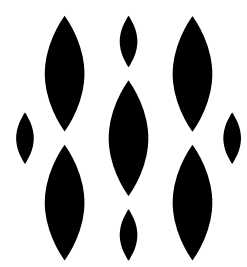
**ON 19<sup>th</sup> JUNE AT 07.00PM**  
La Réserve Golf Links, Club House

**PUBLIC RATE: RS 5500**



---

**Information & Booking** on 601 5529 | [rbooking@heritageletelfair.mu](mailto:rbooking@heritageletelfair.mu)



**HERITAGE**  
**LE TELFAIR**  
MAURITIUS



# M E N U

## **Appetizer Bites, From The Reef**

Little sardine brioche, slightly salted curry leaves and lemon zests butter  
Smoked marlin crispy cone, light masala mousse, chilli pearls  
Egg « toqué », prawn salpicon, orange and fennel seeds sabayon

**Champagne Barons de Rothschild Blanc de Blancs**

## **Crispy Vegetal**

Green curry, cauliflower foam, lime zest puff pastry

**Rupert & Rothschild Baroness Nadine 2022**

## **Herbaceous Feathers**

Poultry and mushroom ravioli, crispy oyster mushroom, stewed leek,  
“beaume du pérou” emulsion

**Rupert & Rothschild Classique 2020**

## **Arabica « Suidé »**

Braised wild boar shoulder, butternut squash and potato compression,  
burnt onion, Chamarel coffee pork jus

**Rupert & Rothschild Barron Edmond 2019**

## **Exotic Capsaicin**

Coconut, pineapple, combava tart, rhum and chilli condiment

**Rum Bougainville Hors D'age 8 years old**

## **Mignardises, From The Land**

Cocoa “tuile”, Almond praliné - Lemon

Mini mango tartlet, tamarind and chili jelly

Bourbon Geranium guimauve, passion fruit seeds

**All our prices are in Mauritian Rupees (RS) and include 15% VAT  
All wines, vintages and dishes are subject to availability and change.**