

THE WESTIN

TURTLE BAY
RESORT & SPA
MAURITIUS

APERITIF

Fresh tuna tartar with coconut and sesame dressing
Prawn ballotine with exotic salsa
Duck skewer with red wine reduction
Bellingham, Homestead Chenin Blanc, 2021

AMUSE BOUCHE

Sea urchin espuma with prawn jelly and lemon pearl
Bellingham, Homestead Sauvignon Blanc, 2022

STARTER

Duo foie gras, caramelized peach and spiced bread with wild berries & balsamic reduction
Bellingham, The Bernard Series Old Vine Chenin Blanc, 2021

FISH COURSE

Vacuum cooked salmon with lemongrass, confied vegetables brunoises and seafood bisque
Bellingham, The Bernard Series Hand Pick Viognier, 2021

GRANITÉ

Red wine granité with Amarena

MEAT COURSE

Lamb loin with truffle flavoured butternut purée, lamb croquette, asparagus and braised baby vegetables
served with red wine and rosemary jus
Bellingham, The Bernard Series Basket Press Syrah, 2018

CHEESE SELECTION

Selection of cheeses served with lavosh
Bellingham, The Bernard Series Small Barrel S.M.V, 2019

DESSERT

Spiced red wine cream, layered with citrus soft cake with glazed beetroot and ginger
Bellingham, The Bernard Series Bush Vine Pinotage, 2016

Le
CONNOISSEUR
BY OXENHAM


BELLINGHAM
FOUNDED IN 1693