



24th December 2018 - Dinner

18:30 hrs - 22:00 hrs

Aperitif around the OFYR:

Oyster with watermelon granite
Wagyu beef nigiri sushi with lemon salt
Teriyaki tuna brochette with spring onion
Prawn and mango verrine with vanilla
Okra tempura with tamarind dipping
Cucumber gazpacho with crab

Dinner:

Duck liver

Confit - beetroot - balsamic

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Seabass

Seared - tomato - black truffle salsa - anchovy

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Lobster

Fettuccini - caviar - bouillabaisse sauce

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Lamb

T-bone - olives - lemon - couscous

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Dessert

Traditional bûche de Noël

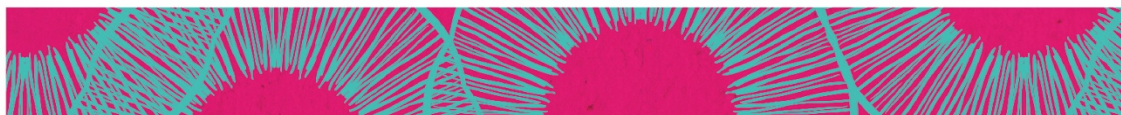
Non-members: Rs. 3,000 per person

Annual Members: Rs. 2,500



SEELOY

ISLAND CLUB ·
LA BALISE MARINA



Brunch Menu 25th December

11:00hrs – 15:00 hrs

Breakfast

Croissant with smoked salmon
Pain perdu
Frittata with spinach, mushrooms and bell pepper
Homemade beef & chicken sausages
Marzipan bread - panettone
Selection of bread & viennoiseries
Flavoured butter, jams & marmalade
Cold cuts - cheese

Brunch buffet

Fresh oysters with condiments
Sea Urchins
Avocado - prawns salad
Beetroot - goat cheese salad
Chicken tandoori salad
Curried potato salad
Tuna salad
Devilled eggs salad
Artichokes & green beans salad

Whole roasted turkey with gravy
Roast potatoes with garlic & thyme
Maple roast parsnips
Brussels sprouts with chestnuts
Cranberry compote

Babonne, Cape Malay spices
Australian beef bavette, whole grain mustard, balsamic
Yakitori glazed chicken

Dessert

Christmas chocolate

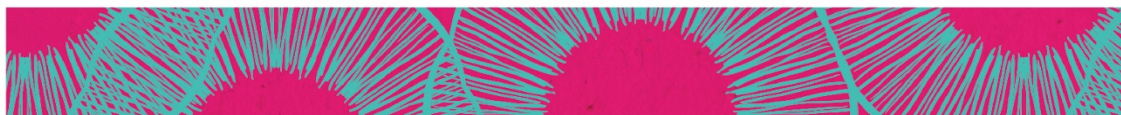
Non-members: Rs. 2,750 per person

Annual Members: Rs. 2,325



SEELOY

ISLAND CLUB ·
LA BALISE MARINA



31st December - Dinner

19:30 hrs - late

Aperitif around the OFYR

Glass of Vincent Carré Brut Premier Cru Champagne

Foie gras de canard with onion marmalade

Veal brochette with truffle tapenade

Crab salad on crispy poppadum

Beef empanada with tomato

Rice paper spring roll with prawns

Honey - ginger chicken

Live stations

Sushi: Maki - nigiri - california - sashimi

Seafood: Oysters - crab - sea urchins - prawns

Charcuterie: Ham - saucisse - duck - biltong

Family style served salads

Beetroot - goat cheese - walnut

Seven spices - chicken - crispy egg

Melon - radish - prawns

Salmon - citrus - watercress

From the OFYR

Half lobster - vanilla - combava

Babonne - antiboise

Australian lamb - prunes

Seafood paella

Australian côte de boeuf carved at your table

Ratatouille

Fondant potatoes

Vegetable couscous

Desserts at the beach

Cheeses ripened by Hervé Mons - MOF

Glaçon rapé with Monin syrups

Non-members: Rs. 4,000 per person

Annual Members: Rs. 3,400



Brunch Menu 01st January

11:00 hrs – 15:00 hrs

Breakfast

Croissant with camembert
Scones and cream
American pancakes
Poached egg - smoked marlin - hollandaise
Homemade beef & chicken sausages

Selection of bread & viennoiseries
Flavoured butter, jams & marmalade
Cold cuts - cheese

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Seafood

Oysters - Sea Urchin

Sharing style salads

Avocado - prawns
Chicken - tandoori
Palm heart - citrus - peanuts
Crab cake with pineapple chutney
Tomato and watermelon gazpacho

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Carved at your table

Whole terroir landais chicken - almonds - apricots
Roast potatoes with garlic & thyme

From the OFYR

Grilled salmon with sauce chien
Five-spiced Australian beef bavette
Prawn with garlic and lime

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Dessert:

Baba au rhum - fruits - vanilla

Non-members: Rs. 2,750 per person
Annual Members: Rs. 2,325