



## 24<sup>th</sup> 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 25<sup>th</sup> 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  
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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  
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### Dessert

Christmas chocolate

Non-members: Rs. 2,750 per person

Annual Members: Rs. 2,325



# SEELOY

ISLAND CLUB ·  
LA BALISE MARINA



## 31<sup>st</sup> 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

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### 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 01<sup>st</sup> 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