

# EDEN BLEU HOTEL LUNCH OR DINNER MENU



## EDEN BLEU HOTEL

EDEN ISLAND  SEYCHELLES

### OPTION 1 SCR 790

**Choice of:**

- 4 Starters + 1 Mixed Green Salad
- 3 Mains, 1 Vegetable Dish, 1 Rice or Noodle
- 3 Desserts + 1 Fruit Salad

### OPTION 2 SCR 890

**Choice of:**

- 5 Starters + 1 Mixed Green Salad
- 4 Mains, 1 Vegetable Dish, 1 Rice or Noodle
- 4 Desserts + 1 Fruit Salad

### OPTION 3 SCR 990

**Choice of:**

- 6 Starters + 1 Mixed Green Salad
- 5 Mains, 1 Vegetable Dish, 1 Rice or Noodle
- 5 Desserts + 1 Fruit Salad

ALL OPTIONS COME WITH 1 COMPLIMENTARY MIXED GREEN SALAD & 1 FRUIT SALAD

## STARTERS

- Asian Beef Salad with Palm Sugar and Tamarind Dressings
- Crab Mayonnaise Pasta Salad
- Local Mixed Salad - Cucumber/Onion/Cabbage/Carrots
- Mexican Mixed Beans Salad with Feta Cheese
- Potato & Eggs Salad
- Smoked Marlin Salad
- Teriyaki Chicken & Shitake Mushroom Salad
- Thousand Island Prawns Salad
- Tuna Mediterranean Salad Marinated Olives & Feta Cheese
- Tuna, Tomato & Onion Salad
- Local Fish Ceviche with Coconut Milk

CONDIMENTS: Chili, French Dressing, Lemon Wedges & Thousand Island Dressing

## MAIN COURSE

- Teriyaki Glazed Chicken
- Fish Gratin
- Peri Peri Glazed Roast Chicken and Tomato Olive Ragù
- Pork Fillet Steak in a Creamy Peppercorn Sauce
- Veg Chow Mein
- Veg Korma
- BBQ Grill Catch
- Moroccan Lamb Stew
- Stir Fry Sweet Chili Fish with Capsicum & Onion
- Fish Dumpling in Coconut Turmeric Sauce
- Chicken Pot Roast Flavoured with Cinnamon
- Cheesy Beef Baked Pasta
- Tuna Fusilli Pasta Salad
- Turkey Ham Chef Salad with Cheese
- Beef Oyster
- Beef Stroganoff
- Chicken & Mushroom in Cream Sauce
- Chicken Korma
- Lamb Blanquette
- Mac & Cheese
- Seafood Gratin Flavoured with Martini Bianco & White
- BBQ Grilled Fish
- Yellow Thai Chicken Curry
- Stir Fry Pork & Veg

### (MAIN COURSE CONTINUED)

- Vegetable Chow Mein
- Rosemary Marinated Roast Lamb Loin Chops
- Swedish Meat Ball in a Creamy Gravy
- BBQ Baked Catch Fillet
- Penne Carbonara Baked Fish with Onion & Tomato Salad
- Kung Pow Chicken with Shitake Mushroom
- Italian Beef Stew
- General Tso's Braised Chicken
- Sweet & Sour Fish with Pineapple
- Tandoori Chicken
- Pork Curry with Potato
- Crumbled Baked Catch
- Chicken Tikka Masala
- Rosemary Marinated Grilled Lamb Chops
- Savoury Rice Creole Grilled Fish
- Char Sui Roast Pork Belly

## VEGETABLES

- Asian Style Stir-Fry Vegetables
- Buttered Steamed Potato
- Buttered Vegetables
- Cajun Spices Roast Potato Wedges
- Coleslaw with Pineapple & Dry Raisin
- Garlic Potato Mash
- Mexican Mixed Beans Salad with Feta Cheese
- Potato Lyonnaise
- Ratatouille
- Steamed Vegetables
- Thyme Roast Potato
- Veg Korma
- Vegetable Curry
- Vegetables Blanquette
- Vegetables Chop Suey
- Vegetables Gratin

## RICE, NOODLES & PULSES

- Steamed Rice
- Biryani Spice Scented Rice
- Stir Fried Noodles
- Fragrant Mixed Herbs Pilaf Rice
- Herbs Pilaf Rice
- Dal Curry Fricasse
- Red Lentils
- Kidney Beans
- Chana Dal
- Onion & Garlic Pilaf Rice
- Lemon & Herbs Pilaf Rice
- Lemon Scented Couscous

## FROM THE BAKER Selection of freshly homemade bread

## DESSERT

- Vanilla Crème Brûlée
- Caramelized Banana
- Fresh Fruit Salad Vanilla Panacotta
- Banana Fritters
- Apple Crumble
- Passion Fruit Mousse
- Crème Caramel
- Lemon Tart
- Coconut Delice
- Passion Crème Brûlée
- Chocolate Mud Cake
- Tiramisu
- Chocolate Gateaux
- Chocolate Mousse
- Banana Crumble
- White Chocolate Mouse
- Crème Catalan
- Mixed Berry Entremets
- Banana Turn Over

Prices exclude 10% Service Charge