

EMOTIONAL DINING EXPERIENCES



One&Only
LE SAINT GÉRAN
Mauritius

ONE&ONLY PICNIC

FULL DAY EXPERIENCE FROM 10AM TO 4PM

Spend the day on our secluded peninsula with toes tucked in the sand, or with your own private shaded getaway overlooking the lagoon and mangroves. Let the serenity sink in and allow us to cater for your every need. Mauritius never seemed so close; the world never felt so far.

To make the experience exceptionally memorable, reserve a freshly prepared lunch basket for after your mangrove discovery tour. Immerse yourself in nature, in a secluded spot on our private peninsula, with a wicker basket full of locally sourced delicacies. Our seasonal picnic menus are personalised, and will be created by our chefs, especially for you.

MENU

SNACKS

Potato chips

STARTERS

Sushi Burrito

Sushi rice, chicken katsu, avocado and shredded carrots with spicy mayo [G]

Or

Quinoa and Kale Slaw

Chia seeds, wolf berries, sweet corn, artichoke, palm heart and beetroot relish

MAIN COURSES

Turkish bread, pesto, salami, Parma ham, chorizo, mozzarella,
pickled cucumber and piparra peppers [G/D]

Or

Ciabatta bread with Mauritian style gâteaux piment and pickles [G]

Or

Bagel bread, turkey ham, shredded chicken, cheese and mustard mayo [G/D]

DESSERTS

Tropical fruit plate

Chocolate and raspberry éclair [D/G]

Price MUR 20,000 for 2 persons

Additional guest MUR 3,500 per person (maximum 4 persons)

Price includes a bottle of rosé wine, beers, soft beverages and water.

Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts / nuts and other allergens are handled.
Currently there is no separate concerned allergen-free preparation area.

[G] Gluten

[N] Nuts

[D] Dairy

[A] Alcohol

[P] Pork

[PB] Plant-Based

Menus could be changed without prior notice.



1001 CANDLE LIGHT DINNER

2-HOUR EXPERIENCE AS FROM 6.30PM ONWARDS

Surrounded by twinkling candles, within the secluded setting of Le Badamier beach front, allow your personal waiter to serve a mouth-watering menu you created in consultation with our chef.

MENU

STARTERS

Mauritian Handpicked Crab
Smoked salmon tartar, avocado, herb salad and gazpacho dressing

Or

Seared Tuna
Cherry tomatoes, fresh herbs, ginger soy dressing [G]

MAIN COURSES

Poached and Roasted Mauritian Rock Lobster
Mussels, clams, potato in a light bisque [A/D]

Or

Grilled Angus Beef Fillet
Potato and aged Comté gratin, asparagus and red wine jus [A/D]

DESSERTS

Chocolate Fondant
Salted caramel, Madagascan vanilla ice cream [G/D]

Or

Baba Au Rhum
Spiced Chamarel rum and citrus [A/G/D]

Price MUR 32,000 for 2 persons
Additional guest MUR 5,800 per person

Price MUR 38,000 for 2 persons
Additional guest MUR 6,500 per person

Price includes one bottle of Ruinart Brut

(maximum 4 persons)

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KAWAKAMI

Zen Jetty By Tapasake

EXPERIENCE AS FROM 6.30PM ONWARDS

Take a seat on the edge of our tranquil lagoon for the ultimate romantic dining experience.
Soak up the sunset glow behind sugar cane covered mountains and enjoy your cocktails
and canapés on the Zen Jetty.

Then indulge in a beautifully prepared, bespoke dinner surrounded
by tropical flowers and prepared by our master chef.

MENU

Edamame

Salmon Tataki
Miso and mustard dressing

Sushi
Chef 's selection of sushi, sashimi and rolls to share

Tempura Prawns
Watermelon, micro greens and ponzu [G]

Wagyu Yakitori
Pumpkin purée, king oyster mushrooms and teriyaki sauce [G]

Whisky Cappuccino
Cocoa crumble, Japanese whisky ice cream [A/G/D]

Price MUR 45,000 for 2 persons
Additional guest MUR 7,500 per person
Price includes one bottle of Ruinart Brut

(maximum 4 persons)

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ONE&ONLY CABANA

Full Day Experience

Created to accommodate your perfect day at La Pointe, only one dive away from the pool.
Welcome tropical cocktail, special lunch curated by Chef Dev for 2 persons
as well as a bottle of Ruinart Brut Champagne.

MENU

STARTERS

Locally Grown Heritage Tomatoes
Basil, tomato vinegar, Kalamata olive oil [PB]

Or

Baja Fish Tacos
Beer battered snapper, coleslaw, tropical salsa and hot sauce [G/D]

MAIN COURSES

Market Catch
Sautéed garden vegetables, lemon butter sauce

Or

Biryani
Prawn masala, carrot and cardamom basmati, carrot foam [D]

DESSERTS

Selection of ice cream, sorbet or soft serve [D]

Or

Coconut Rice Pudding
Mango sorbet, fresh coconut and passion fruits [D]

Price MUR 25,000 per cabana

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ONE PENINSULA

Luxury Beach Experience

EXPERIENCE AS FROM 6.30PM ONWARDS

Soak up views of our peninsula's northern tip from the decadent surrounds of our luxury tent. Set on an idyllic stretch of secluded beach, it's the ultimate retreat for families and friends. The striking set up for an ultimate beach dinner experience, the food is cooked in front of you with Tandoor ovens, fire pits and coal barbeques, a true Mauritian feast awaits.

DINNER MENU

SUNSET CANAPÉS

Selections of canapés

MAURITIAN SEAFOOD

Fine de Claire oysters, Mauritian octopus, poached slipper lobster, prawns, smoked marlin
Shallots & red wine vinegar, lemon
Thousand Island dressing [A]

Catch of the day wrapped in banana leaf
Mauritian chicken curry with potato [D]
Créole Spiced Lamb Chops
Cooked in Tandoor served with raita [D]

All grills come with
Coconut rice, BBQ corn [D], peanut chutney [N]
Mauritian chili salsa

DESSERT

Grilled pineapple | vanilla ice cream [D]

MUR 55,000 for 2 persons
MUR 95,000 for 4 persons
Additional guest MUR 8,500 per person
(maximum 10 persons)
Kids under 4 complimentary
Kids from 4-11 MUR 4,250

*Price includes one bottle of Ruinart Brut
Canapés and a traditional rum tasting experience*

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ADD AN AMAZING FINISHING TOUCH

Take your private dining experience to new dazzling heights, with a personal firework display or an enchanting musical duo, available for an extra charge.

ONE & ONLY LE SAINT GÉRAN
POINTE DE FLACQ
MAURITIUS

RESTAURANTS@ONEANDONLYLESAINTGERAN.COM

Terms and Conditions: location and experiences are based upon availability and subject to weather conditions. All reservations must be made 72 hours in advance. Prices are net, not commissionable and include 15% VAT. This tax is subject to change without any prior notice and according to local regulations in vigor.

