

Ready, Steady, RUM

Marinated tiger prawn, basil avocado mousse, tabasco pearls, peppered beetroot, celery cucumber salsa, virgin Mary gazpacho.

New Grove Plantation Rum and Rossa Mary

Cape Malay sweet potato soup, apricot glazed chicken, cinnamon crisps, toasted cashew nuts, pumpkin croquette, pea puree

Mauritian Spiced Rum & Pumpkin Daiquiri

Sesame smoked snoek maki, tempura banana, wasabi aioli, pickled ginger foam, punzo gel

Vanilla Rum & Banana Split

Coriander crusted beef fillet, horseradish mash, carrot puree, lime buttered carrots, kiwi thyme chutney, parsnip crisps, jus

Kiwi & Lime Rum Daiquiri

Dark chocolate coffee and black bean cake, salted beetroot mousse, orange gel, amarena cherry, orange meringue

Rum Café Espresso Martini

NEW GROVE
MAURITIUS ISLAND RUM

HOTELS DESIGNED TO SAY YES!