

17 - 25 MARCH 2018

The finest gastronomic week

THE DISHES / LES PLATS



CANAPÉ

Taro pancake, scallop tartare and Mauritian orange

I have created a canape with three words in mind Elegance, Creaminess and classic tartare with local orange.



PLAT / MAIN COURSE - SEAFOOD SHRIMPS

OSO Madagascar shrimps, vindayee cream, Prawns roulade and mango salad

For this dish, we have taken influence from the Mauritian street party. A nod to dholl puri, vindayee and the magnificent palm heart. We have used the spice mix for three preparations to create interesting tastes and textures.

Spices: turmeric 100g, mustard seeds 6g, cumin seeds 1g, coriander seeds 6g, dried chilli 1pc.



PLAT / MAIN COURSE - MEAT PORK

Caramelised iberico Rack, charred pineapple, turnip and tamarind

For this we have taken influence from both our home countries and married them with Mauritian ingredients.

Pork is paired with fruit and a traditional way. We have introduced suitable spices to enhance the dish. We wanted to respect the Mauritian culture but also the quality of the pork. The fruit and vegetables seen at the market were carefully considered and selected to create a balanced dish.

TEAM A

MARK KEMPSON
UNITED KINGDOM



AARON PHARABEAU
CONSTANCE LEMURIA SEYCHELLES

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CANAPÉ

Colors and Textures of taro

Smoked cheese fondue, taro and coconut marshmallow, taro chips.



PLAT / MAIN COURSE - SEAFOOD SHRIMPS

OSO Madagascar shrimps and the island

Coconut trees are everywhere, so we will give you the flavor and the natural environment, combine the traditional flavours with a modern approach.

Spices: turmeric 100g, black pepper 5g, ginger 5g, garlic 3g, dry chilli 5pc, cloves 3pc, cardamom 2pc, mustard seeds 5g.



PLAT / MAIN COURSE - MEAT PORK

Iberico pork tradition religion

Banana vidaye, nane with vegetable curry, with traditional "panacon" drinks of Mauritius, peanuts sauce.

In this dish, we wanted to represent the local tradition, we wanted to include as well the people of the island.

TEAM B

ANDREA CAMASTRA
POLAND



VINESH LUTCHIA
CONSTANCE BELLE MARE PLAGE

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CANAPÉ

Grilled Taro with beef

This is a union of Taro root and one of the symbols of traditional cuisine, raw meat, anchovies and parmesan.



PLAT / MAIN COURSE - SEAFOOD SHRIMPS

Rice Carnaroli with Roche spice, Madagascar OSO Shrimps.

Showing a combination of two cultures backed by 60yrs of cooking a dish. Surprising freshness and flavour was born.

Spices: black pepper 4g, cumin 4g, basil 25g, almond flakes 120g.



PLAT / MAIN COURSE - MEAT PORK

Ibireco pork Rib, Orange Pumpkin, Vin brulé, Mauritius rum infused peppers.

Reinverting a simple, loved dish, using the rib of pork with flavors of the island.

TEAM C

UGO ALCIATI
ITALY



PRAKALP PRASSANNA
CONSTANCE HALAVELI MALDIVES

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CANAPÉ

Mauritian planet

Creamy parmesan taro sphere, ginger with smoked marlin seaweed, sweet spices crumble, combava.



PLAT / MAIN COURSE - SEAFOOD SHRIMPS

Oso shrimps stuffed with seaweeds, cannelloni aubergine, light coconut milk, curry paste cream with prawns heads.

A traditional Mauritian recipe of prawns in a new contemporary vision.

Spices: mustard seeds 10g, turmeric 100g, dry chilli 1pc, cumin seeds 10g, coriander seeds 10g, curry leaves 4pc.



PLAT / MAIN COURSE - MEAT PORK

Iberico pork with peanut crust, raw and cook pineapple, sweet potato royal, creole boudin in a crust herbes, pearled coffee and vanilla juice.

Slow cooked coffee with vanilla pork rack rolled in a crust of peanuts, pineapple chutney with fresh coriander, creole boudin in a crust herbes.

TEAM D

ARNAUD VIEL
FRANCE



SASHA DINO
CONSTANCE PRINCE MAURICE

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CANAPÉ

Taro chips sweet and sour aubergine



PLAT / MAIN COURSE - SEAFOOD SHRIMPS

Madagascar OSO shrimps with mango curry and bisque.

Our vision of shrimp cocktail and fruit curry.

Spices: pepper corn 5g, mustard seeds 10g, cumin seeds 20g, cinnamon stick 10, curry leaves 5pc, cardamom 4pc, turmeric 25g, Star anis 5pc, cloves 4 pc.



PLAT / MAIN COURSE - MEAT PORK

Iberico pork with roasted pineapple, tamarind and lime oil, coconut cream.

European feed pigs with apples, when we roast pork, we use bay leaves.

Roasted pork skin taste like nut, so here our euro-mauritian version of this style of cuisine.

TEAM E

OLDA SAHAJDAK
CZECH REPUBLIK



IDUNIL BIYANWILAGE
CONSTANCE MOOFUSHI MALDIVES

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CANAPÉ

Taro vegetarian canape

In brown butter confit of taro with safran, pear, raw palm heart and macadamia nuts.



PLAT / MAIN COURSE - SEAFOOD SHRIMPS

OSO organic shrimps from Madagascar

Crispy cream chesse gnocchi , pineapple, papaya chutney and raw marinated gourd.

Spices: mustard seeds 6g, cumin seeds 10g, coriander seeds, fennel seeds, vanilla.



PLAT / MAIN COURSE - MEAT PORK

Iberico pork BBQ

Grilled back of iberico pork with bell pepper jus, sweet potato cake, red onions and fruit mix guacamole, traditional products for mauritian bbq in a modern way.

TEAM F

MICHAEL REIS
GERMANY



ARSHIL SOOPUN
CONSTANCE EPHELIA SEYCHELLES