



BLUE BAY

Marcel Ravin



EXCEPTIONAL DINNER

Traditional modern Creole

27TH MARCH 2026

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Traditional modern Creole

Salt cod accras, cassava flour soufflé
Sirik tartlet, chayote gratin
Truffled pig's trotter calalou

Smoked beef tartare, sauce chien sabayon

Breadfruit migan chantilly, duck foie gras

Pumpkin ravioli, conch fricassée with Colombo spices

Dombré dumplings, lobster and pigeon peas

Interpretation of red mullet blaff with coconut water and sea urchin

Seared chicken with a modern marinade

Malélevé cake

Creole delicacy