



EXQUISITE
PRIVATE DINING
EXPERIENCES

One & Only
LE SAINT GÉRAN
Mauritius

PRIVATE BOAT BREAKFAST

1-HOUR EXPERIENCE AS FROM 6AM AND ONWARDS

Welcome the rising sun in unparalleled style, with a beautiful breakfast cruise on board our catamaran. The captain will greet you with a glass of Champagne as you set sail for the turquoise lagoon, taking in the stirring horizon, savoring a colorful continental breakfast.

MENU

FRESH JUICES

Orange, hand picked coconut

FRESH SLICED FRUITS

Watermelon, papaya, pineapple, passion fruit and red berries

PASTRY BASKET

Croissant, croissant au chocolat, Danish, canelle

EGG

Spanish potato frittata, goat cheese, confit cherry tomatoes and rocket

COLD CUTS

Parisian ham, Iberico ham, salami, smoked marlin, salmon, pickles, mini baguettes, butter, jam

CHEESE PLATE

Emmental, brie, manchego

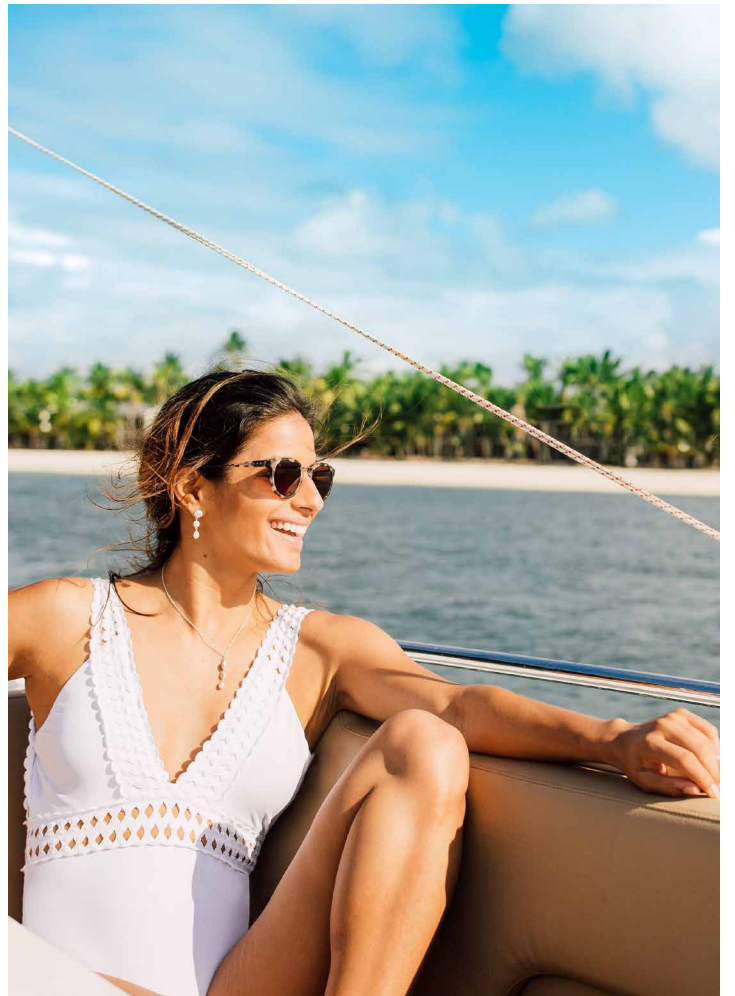
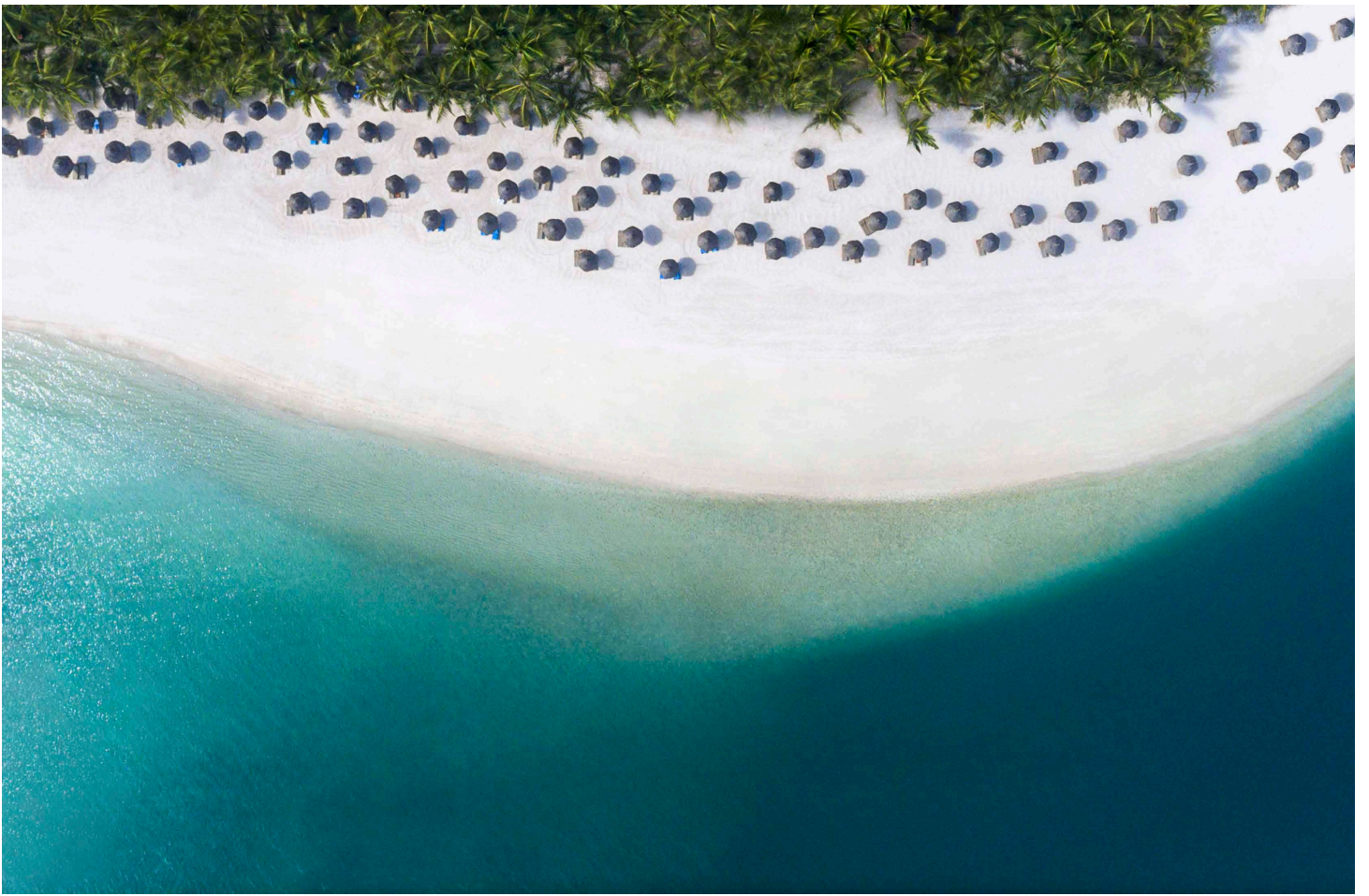
COFFEE OR TEA

*Price MUR 38,000 for 2 persons available from October onwards on request –
any additional person at MUR 3,450 per person (maximum 4 persons).*

Price includes 1 fillette Champagne of Taittinger N.V

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.

• Menus could be changed without prior notice.



• Pictures are indicative.

ONE&ONLY PICNIC

FULL-DAY EXPERIENCE AS FROM 10AM – 4PM

Spend the day on our secluded peninsula with your toes in the sand or 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, book a freshly prepared picnic brunch or 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

STARTERS

SNACKS - POWERBALLS

Tomato and baby mozzarella salad and sweet basil dressing fusilli pasta salad, tuna, bell peppers and olives, heart of palm and shrimp salad 'Créole style'

MAIN COURSE – 1 CHOICE PER PERSON

Pan-fried marinated chicken fillets with herbs and couscous salad,
Ciabatta bread, grilled vegetables and provolone

Mini bagel, capers, onion and smoked salmon olive-flavored
focaccia bread, ham, cheese and mustard

Selection of cold cuts

DESSERTS

Seasonal fresh fruits

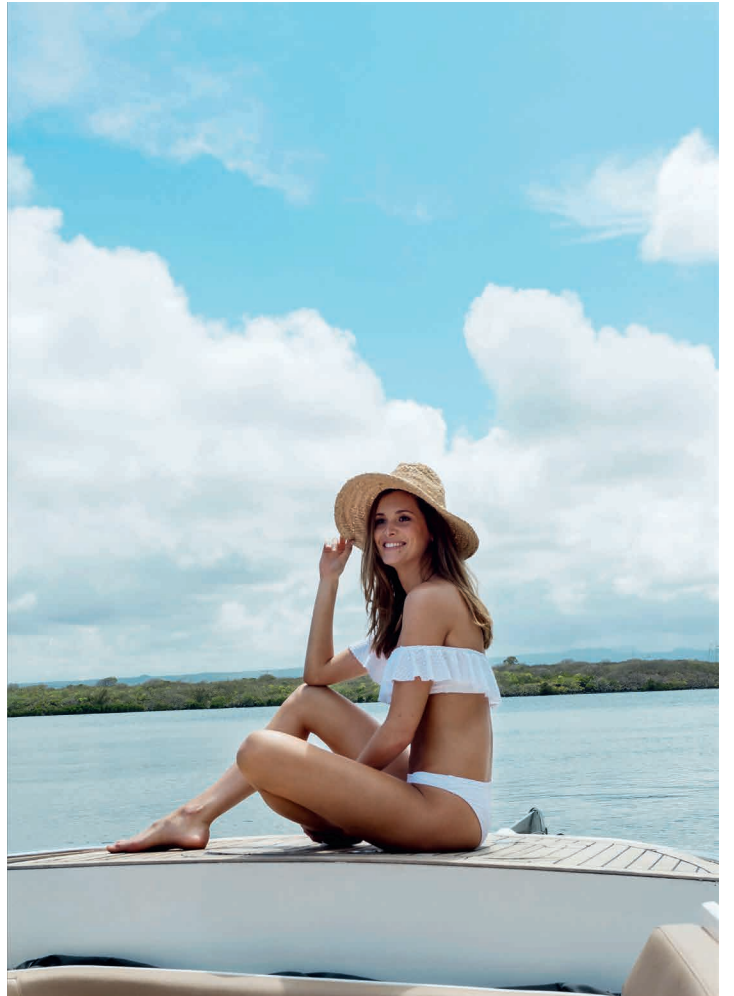
Baked cheesecake and berries compote

Guanaja 77% chocolate Sachertorte

*Price MUR 20,000 for 2 persons – any additional person at MUR 3,500 per person (max 4 persons).
Price includes a bottle of rosé wine, soft drinks, water and beers.*

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1001 CANDLE LIGHT DINNER

2-HOUR EXPERIENCE AS FROM 6.30PM AND ONWARDS

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

MENU

STARTER

Mauritian handpicked crab
Smoked salmon tartar, avocado, herb salad and gazpacho dressing
or
Mascareignes freshwater prawn ravioli
Crustacean emulsion

MAIN COURSE

Mahebourg rock lobster
Local mussels, clams, potato and light bisque
or
Grilled angus beef
Potato and aged comté gratin, spinach and red wine jus

DESSERTS

Citrus crêpe
Spiced rum infused citrus crème
or
Passion fruit sponge
Chocolate mousse and vanilla cream

*Price MUR 32,000 for 2 persons - any additional person at MUR 5,800 per person (max 4 persons).
Price includes 1 bottle of Pol Roger Champagne*

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ROMANCE
ON THE JETTY DINNER
INSPIRED BY TAPASAKE MENU

2-HOUR EXPERIENCE AS FROM 6.30PM AND ONWARDS

Take to our sparkling, 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 jetty. Then indulge in a beautifully prepared, bespoke dinner.

MENU

SALMON TATAKI

Miso and mustard dressing

SUSHI

Chef 's selection of sushi and rolls to share

MAURITIAN CEVICHE

Seafood marinated with coconut, coriander and yuzu

MAIN COURSE [Choose one]

Atlantic seabass with pomegranate salsa

or

Chicken yakitori

Robatayaki chicken yakitori with corn purée, roasted vegetable and teriyaki sauce

DESSERTS

Our signature cheesecake Caramelized
with mixed berries and sorbet

Price MUR 35,000 for 2 persons - any additional person at MUR 6,000 per person.

Price includes 1 bottle of Pol Roger Champagne

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ONE&ONLY CABANA

FULL DAY - EXPERIENCE

Created to accommodate your perfect day just a step away from the pool, this experience is made just for you. You may choose a foot reflexology at our Spa, meditation or a yoga session, it also includes your personalized amenity box, welcome cocktails, a lunch for 2 persons served from La Pointe restaurant as well as a bottle of wine of your choice from our pre-selected wine list.

MENU

Beetroot salad

Smoked grains, feta cheese and mustard dressing

Or

Grilled cuttlefish

Smokey potato salad, romesco sauce

Or

Baja fish taco

Beer battered snapper, coleslaw, tropical salsa and hot sauce

MAIN COURSE [Choose one]

Grilled Catch of the day

Brandade fish cake, spring onion butter sauce

Or

Creole spiced mussels

Coconut cream, chili garlic and herbs served with fries

Or

Pollo loco

Crumbed chicken burger, coleslaw and hot sauce with French fries

DESSERTS

Selection of ice creams and sorbet

Or

Pecan pie with soft serve ice cream

Price MUR 25,000 per Cabana

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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 bookings must be made 72 hours in advance. Prices are net, not commissionable and include 15% VAT by the Mauritius Government. This tax may be subject to change in the likelihood of fluctuations regarding to Mauritius Government Tax regulations.

