



GRANN KAZ BUFFET MENU

MAIN COURSES

Creole Lentils

Salted Fish Curry

(with fresh coconut cream)

Pork Stew with Vegetables.

Creole Chicken curry

(Without coconut milk)

Fish Fillet with Herbs and Garlic

Fish Cake

(cooked in creole tomato sauce)

Plain Rice

(Flavored with curry and cinnamon leaves)

**Charcoal-Grilled Bonfire Sweet Potatoes
& Bread Fruit (V, GF, DF)**

Earthy, smoky flavor from the island's own grill

Chips made with Sweet Potato and Banana



SALAD SELECTION

Papaya Chutney

Mixed garden salad

Fried Octopus Salad

Pumpkin Chutney

*All served with vinaigrette with olive oil,
salt lemon juice and herbs.*

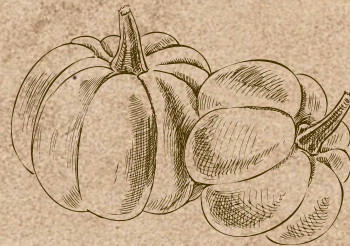
KIDS SECTION

Kids Corner

Vegetable Fried Rice

Tuna Pasta

Roast Chicken



DESSERTS

Local Fruit Salad.

Banana Ladob Cooked in Coconut Milk.

*(Sugar, vanilla essence, nutmeg and
cinnamon powder)*

Bread Pudding

(with dry grapes and custard cream)