

## DESERTS

*Pineapple rum flambe*  
WITH RUM MADE IN MARTINIQUE

*Caribbean bananas flambe*  
WITH RUM MADE IN MARTINIQUE

*Coconut blanc-manger*

*La Madinina sorbet cup*  
WITH SHRUBB

*Two chocolates crispy cake*

*Exotique dome*  
PASSION FRUIT COULIS

*Coconut flan*

*Mille-feuille*  
CARAMEL & VANILLA CREAM WITH AGED RUM


*Canoe of fresh pineapple*



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# RESTAURANT O' DECK

# MENU *for the* DINNER

*Two services*  
7:00 P.M OU 8:30 P.M



## WELCOME

*O' Deck restaurant has only one ambition, offering sincere and authentic cuisine, rooted in the seasons, and this only for you, our guests of Culture Creole.*

*You can, if you wish, dine every evening à la carte at the 7:00 p.m. or 8:30 p.m service.*

## YOUR DINNER À LA CARTE

*This meal includes:  
a starter, a main course with a side dish and a desert.*

## HOW & WHERE TO BOOK ?



*At the conciergerie*  
EVERYDAY FROM 7:00 A.M TO 3:00 P.M



*By text message*  
AT 0696 28 72 69 UNTIL 7:00 P.M



*From our mobile application*  
LOUNGEUP



SCAN HERE

*Reservation required no later than 7:00 p.m. the day before the desired day, specifying : name, room number, choice of dishes and hours of service.*

THIS DINNER REPLACES YOUR BUFFET DINNER INCLUDED IN YOUR HALF-BOARD FORMULA.

## STARTERS

*Creole salad*  
COD & SHRIMP ACCRAS, CREOLE SAUSAGE AND SALAD

*Crab stuffed*  
AND SMALL GREEN SALAD

*Seafood shell*  
*Christophine potato gratin*  
WITH SHRIMPS

*Smoked duck breast salad*

*Caribbean fish soup*  
AND ITS GARLIC CROUTONS

*Vegetable pie*  
WITH HERBS

*Fisherman cup*  
CRAB & SURIMI

*Smoked fish trilogy*  
SPICY MAYONNAISE

## MAIN COURSES

*Marlin blanquette*  
WITH CURRY

*Beef skewer*  
CREAMY GREEN PEPPERCORN OR ROQUEFORT SAUCE

*Carp fillet "in the pan"*

*Prawn fricassee*  
CREOLE STYLE

*Chicken ham stuffed with conch*  
LOCAL HONEY SAUCE

*Lamb shank*  
GARLIC CONFIT

*Half seared tuna*  
WITH CAPERS

*Pork tenderloin with 2 sauces*  
HERB CREAM & GARLIC TOMATO

*Roasted rump steak*  
WITH SHALLOT

## SIDE DISHES

*Creole rice, green salad, gratin of the day, green bean bundle, vegetable tagliatelle, french potato fries or sweet potato fries.*