## CREOLE DINNER BUFFET

### Served from 7pm to 9pm

#### Salads

Papaya satini

Pumpkin salad

Eggplant chutney

Potato salad

Breadfruit salad

Coconut satini

Mango salad(seasonal)

Garlic bread

#### Hot dishes

Basmati Rice

Yellow lentils

Chicken coconut curry

Stir fried job fillet with vegetables

Stir fried chilli beef

Aubergine fritters

Breadfruit Chips

Grilled Red Snapper

BBQ tuna steaks

BBQ chicken and sausage

#### **Desserts**

Homemade mango/passion fruit mousse

Coconut nougat

Banana caramel

Cake of the day

Fresh fruit platter

Please ask waiter for extra vegetarian options

# SR 595 FOR ADULTS SR 295 FOR CHILDREN UNDER 1O

ALL PRICES ARE INCLUSIVE OF VAT

Some items may vary depending on availabilty

## **OUR HISTORY**

The Boat House was originally the home of teachers, Karen and Richard Mancienne and their three young children. They were selling boat charters and model boats from their home in 1993, thus later inspiring the name 'the Boat House'. One night Richard cooked a simple grilled fish dinner in the verrendah of his home for two tourists. This dinner was prepared again the next night for 4 people, then 6 people..and has been growing ever since. In 2000 the buffet concept began attracting people for its authentic creole cuisine. The building was then expanded from a one story corrugated iron structure to the wooden structure you see today, designed by Richard and built by him and his team.

