



### Dear Readers,

As we are looking forward to better days and new beginnings, we are pleased once again to propose exciting offers in our weekly foodmauritius.com digest.

This Sunday will not only mark the end of the confinement, but calls for celebrations for Mother's Day!

In the same vein, for this week's edition, FoodMauritius will focus on restaurants and mother's day special offers.

Our interviewees in this week's digest are from various restaurants across the island, comprising haute gastronomy, Japanese food, seafood, and urban specialties among others.

Combined with Mother's Day offers and tailor-made menus, we invite you to discover the best deals our vendors have to offer for this important day.

Make every moment count.

Stay safe, Order Online and Enjoy the reading.

FoodMauritius.com Team

























































































































































































































































































### A SNEAK PEEK OF OUR VENDORS



KAVINEN PARASURAMAN, RESTAURANT EXECUTIVE, AMIGO RESTAURANT

Amigo Seafood Restaurant has been in operations since 1985, please tell us your experience about order online and home delivery being a new service you are offering?

It's been only 10 days since we are active and feedback from customers have been very positive. Online ordering and home delivery were amongst our projects for the end of this year. However, with the Covid 19, we had to put it in place for the business' survival at the earliest point. During the business closure (2 months), we took the time to re-create our menus and put new ideas in place. We will be having an online ordering platform soon in the coming days with more varieties.

### Is Amigo looking forward to maintain its online and home delivery services additionally to its normal operations after the lockdown?

We will definitely keep the online and home delivery services. We have had very good responses from customers and the menu that we have put into place can travel easily. We are also keeping pace with changing trends of customers. Many customers don't have the time to dine out, but still want the food quality to be above the usual standards and I think this is where we step in.

### What are the difficulties Amigo Seafood Restaurant has encountered during the lockdown? And how did you tackle those?

Closing down a restaurant's operations for a certain time has had certain impact. The best solution for us was to start home deliveries and take away by keeping the standard of creating a unique seafood experience for the customers.

The positive part about our home deliveries are the good customer feedbacks and increasing orders each day. Rome wasn't built in one day. A new operation won't bring sky rocket sales in 10 days to compensate the main restaurant operations. However, with increasing orders and verypositive feedbacks, we are sure to create a new lucrative operation after the lock down.





### **CHEF LITO,**JAPANESE CHEF, SAPORA

### Tell us about vourself and SAPORA

Sapora is a Japanese restaurant operating since one year in Grand Baie with a new concept. We offer more than 100 variety of Sushi and Japanese Hot dishes for

dine in, take out and home deliveries. For me, the making of Sushi is an art and very close to my heart. Being an internationally recognized and award winning Sushi Chef, I always use my 40 years of international experience and passion while preparing each and every dishes being served to our guests. I must say that I felt in love with Mauritius and now has as objective to please all SAPORA's guests.

### As a Japanese restaurant, please tell us your experience about online ordering and home deliveries

As a Japanese restaurant trying to make all our guests happy since one year, we have always tried to be in line with the current culture and environment by innovating constantly in terms of our menu and services being offered. Since our inauguration, we have been promoting online ordering through our whatsapp and Facebook page and have provided home delivery. Our team brought their earlier experience following the lock down to make online ordering and home delivery services with SAPORA a success and I must say that we have excelled in doing so. As such, we can say that our online ordering and home delivery services have been growing in both numbers and parameters.

Coming back to your question, I must say that many people like to enjoy the best dishes in the comfort of their home and that's why they prefer opting for home delivery nowadays.

### Tell us more about the advantages of this new service and the security measures that you have taken as handling products like sushi is a very delicate and precise task?

The advantages of this new service are very wide but the work behind us very complex as the quality and standard of the dishes being delivered should always be kept high.

Since the beginning, my team and I have taken all the necessary health & safety and sanitary measures strictly by abiding to all rules and regulations. We have taken all precautions and put a lot of new practices and have followed our motto 'client first

### What are sapora plans for the post lockdown?

We believe that we have already placed our footprints in the market with more than 90% positive feedback in the regions we are covering namely Northern, center and western part of Mauritius.

We hope to open our doors soon and welcome our guests to taste our freshly made sushi and hot japanese dishes. We will continue to take all precautions to keep our team and our guests safe from covid 19.

And I can proudly announce that we shall continue with our pick up and delivery services post lockdown.



FABIO DE POLI, GENERAL MANAGER, LA TABLE DU CHÂTEAU

Following the Covid-19 lockdown, La Table du Chateau has switched to home delivery. Something unusual for a fine dining restaurant like yours, tell us about this new experience.

It is a real challenge and as fine dining restaurant we had to adapt all our recipes and consistency of puree, sauces, etc. We are proud of our work and we are learning something more every day.

I had in the past the opportunity to work for an airline company and the way I was being briefed and guided about my dishes made it very interesting to go back to my old notes...:)

We also believe that the job we are doing will continue after the lockdown and we want to be a leader in this field. Our strength lies in the fact that we already have a consolidated structure, a well trained brigade and a refrigerated truck.

We are delivering from Balaclava to Poste Lafayette on a daily basis already. With a future parterneship, we will be able to deliver to Anahita twice a week, to the center twice a week and the south twice a week.

Our web site is also in operation - Catering.Mu, where guests can pick and choose and pay by credit card.

### Has La Table du Chateau prepared a pre-set menu or is it offering the usual à la carte specialties?

As mentioned before, we adjust our menu and we offer a menu à la carte. There are two different menus: bistronomie and another one, gastronomie. This Sunday, we are pleased to offer a Mothers day menu.

We are proposing an additional product that we are promoting. It is the "sous vide" cooking, it is a product that has been cooked, blast freezed, packed and sterilized in a steam oven at 100 C for 3 minutes. We strongly believe in this product as you can keep the product in the fridge for 7 days and it can be frozen and will last 3-6 months.

It is a nice and cost-effective way to have your meal ready at your place. It is also very convenient for people who want to eat quality products and not lose time in cooking.

### How are you planning to run the restaurant after the confinement?

A procedure has been adjusted to follow strict hygiene rules, adapted to avoid any contamination. We have to be very diligent and it is important to be cautious beacuse the virus will be here for a long time. The procedure puts us under the obligation to reduce the number of tables. Fortunately, at La Table du Chateau of Domaine de Labourdonnais, we have plenty of space and some tables will be placed outside as well. We have guests calling us every day and asking when we will open. I must say this is very encouraging to us and gives us a boost to proceed and stay positive.



NAJIIB DAMREE, URBAN FOOD MAKER

Najiib, what are your views and feelings about all restaurants and food outlets switching to online & home delivery?

Firstly, I can see an opportinity concerning online delivery. Online ordering is the new way to get new

customers and get a larger variety. Customers have the choice to order from home or office. It a must to have online apps for order and delivery.

### Does Urban Food Maker intend to pursue part of its operations on the online platform even when things get settled?

We had already switched to online delivery since last year. Online delivery is very demanding and there will be a continuous increase for it.

### What are the difficulties Urban Food Maker has encountered during the lockdown? And how did you tackle those?

During the lockdown, in terms of operations, we did not expect that it will hit us so hard. We were not prepared for this situation, so we adapt to it step by step. We are very strict on the security measures, namely sanitisation, social distancing, work permits, new protocols to efficiently serve our valuable customers. We also try to find new ways to connect to people, and this is done mainly through social media, like Facebook and WhatsApp, etc. When we encounter issues, we try to find new ways of promoting our brand.







### SPECIAL OFFERS





Rs 440.00 /Unit (VAT Inc.) ULRIC DE VARENS FOR HER VARENS IN THE SK...



Rs 3,390.00 /Unit (VAT Inc.) VEUVE CLICQUOT BRUT BL – 750ML



Rs 494.99 /Unit (VAT Inc.) JC LE ROUX FLEURETTE RS – 750ML

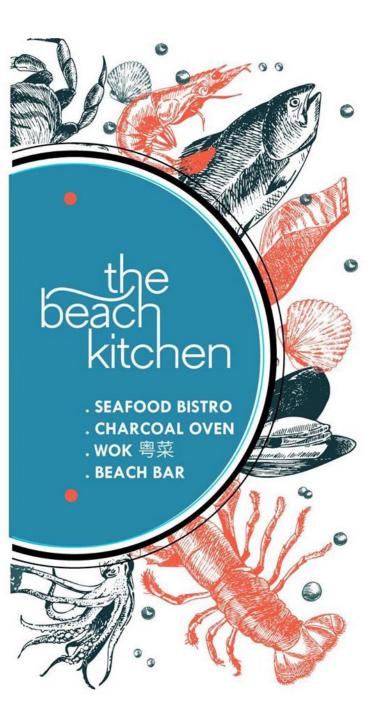


Rs 590.00 /Unit (VAT Inc.) AMARULA GIFTPACK – AMARULA CREAM 7...



BY OXENHAM













- SALADE DE CŒUR DE PALMISTE BRAISÉ,
   GRAVLAX DE THON ROUGE ALBACORE, POMELO Rs 550
- FILET DE SAUMON ET CREVETTES POÊLÉS, SAUCE CRUSTACÉS À LA CITRONNELLE, GALETTE DE POMME DE TERRE AU PARMESAN, LÉGUMES DU JARDIN Rs 650
- JARRET D'AGNEAU BRAISÉ LENTEMENT AUX AROMATES DE CHEZ NOUS, GALETTE DE POMME DE TERRE AU PARMESAN, LÉGUMES DU JARDIN Rs 850
- CURRY DE VOLAILLE ET CREVETTES, KOFTA DE LÉGUMES, ETOUFFÉE DE CHOUCHOU, CHATINI DE COCO, DHOLL PURI Rs 550
- PARIS BREST À LA GOYAVE DE CHINE AU SIROP Rs 225

💳 Aujourd'hui, plus que jamais, Jacqueline Dalais choisit les produits locaux. Consommez local et favorisez les entreprises mauriciennes !











### FREE STEAMED RICE CAKES for minimum order of RS 1,200

		RICE & NOODLES	RS
DIM SUM SELECTIONS		Cantonese Fried Rice	260
(10 PCS)	RS	Fried Noodles Chicken & Prawns	275
Seafood	325	Singapore Style Noodle	275
	323	Stir Fried Saho Foon with Chicken	
Chicken & Fish	300	or Beef & Vegetables	300
Vegetarians	275	Hainanese Chicken Rice	325
		Crystalised Chicken with Rice & Vegetables	300
SNACKS	RS		
		VEGETARIAN	
Deep Fried Calamari	275	RICE & NOODLES	RS
Mini Hakien (8 pcs)	250		
Vegetable Spring Rolls (2 pcs)	200	Vegetable Fried Rice	195
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Breadcrum Prawns	275	Vegetable Singapore Style Noodle	225
Crispy Deboned Chicken	250	Stir Fried Saho Foon with Vegetables	240

### **MOTHER'S DAY**



Crispy Pork (350g)	500
Deboned Chicken Chasive	250
Roast Duck (whole)	1,300
Peking Duck (whole, including pancakes and vegeta	tbles) 1,400

	PORTION 1/RS	PORTION 2/RS
	(serve 2-3 per)	(serve 4-6 per)
Sauteed Chicken with Black Pepper	400	750
Sauteed Beef with Vegetables and Garlic	425	800
Sauteed Fish Filet Sze Chuan Style	400	750
Steamed Pork with Black Bean and Chili	575	1150
Prawn Singapore Chili Style	475	925
Vegetable Hotpot	300	550

FREE DELIVERY (on Saturday 30 May) for minimum order of RS 1,200. We deliver to Ebene, Trianon, Rose-Hill, Sodnac, Quatre Bornes, Moka and Helvetia, other areas delivery fee as from Rs100 will be applicable.

Orders to be received on Friday 29 May or by 9.30 am on Saturday and payment should be received in advance in order to confirm delivery. Send Whatsapp order with full name and address on § 5775 3964 Once order is confirmed, payment should be done on the following: Canton Eye Ltd Mauritius Commercial Bank

Juice Account No: 000011884606

# La Table du Château

### Menu Fête des mères

### Livraison à domicile

### ntrée

Langoustines pochées, pomme de terre à l'huile de truffe, asperges et œuf moelleux, sauce aux crustacés

Ou

Terrine de foie gras mi-cuit, carottes confites, compote d'oignons, pain à toaster, fleur de sel de Tamarin

### Plat

Roulade d'agneau farcie aux marrons, gratin de chouchou et haricots verts à l'ail et gingembre, sauce au foie gras Ou

Pêche du jour grillée, Fricassée de potiron à l'ail doux, brèdes locaux et coulis de poivrons

### Dessert

Tarte au Caramel, chocolat et café, crème fouettée Ou

Tarte Tatin aux pommes vanille et crème chantilly

Rs. 1,500 par personne (Minimum 2 personnes)

Tel: 52.52.62.89 E-mail: restaurant.latableduchateau@gmail.com ou cateringpointmu@gmail.com



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### STARTERS/ ENTRÉES

Calamari stuffed with fish & tomato fricassee/ Calamars farcis au poisson & tomates fricassées

### OU/OR

Octopus carpaccio with peppers confit & caramelized lemon/ Carpaccio d'ourite aux poivrons confits & citrons confits

### SEAFOOD PLATTER

Whole Red Snapper fish sautéed with herbs, ginger, garlic and lemon/ Vielle rouge entière sauté aux herbes, gingembre, ail et citron

Fresh water prawns sautéed with garlic butter/ Camaron sauté au beurre d'ail

> Shrimps brochette with safron/ Brochettes de crevettes au safran

+Aromatic rice with fresh herbs/ +Riz parfumé aux herbes

\*Thermidor Lobster (250g) supplement of Rs475/ Langouste thermidor(250g) supplément de Rs475

### **DESSERTS**

Brownie with red fruits coulis & sweet whipped cream/ Brownie et coulis de fruits rouges & crème fouettée

### OR/ OU

Caramelized banana & sweet whipped cream/ Bananes caramelisées & crème fouettée

STARTER/ + MAIN COURSE/ + DESSERT

RS 1350/P

STARTER/ + MAIN COURSE/
ENTRÉE + PLAT

RS 1150/P

OR/OU

MAIN COURSE/ + DESSERT

RS 1150/P





### **RESTAURANT HOME DELIVERY**

## #ORDERFROMHOME #HOMEDELIVERY #STAYSAFE

















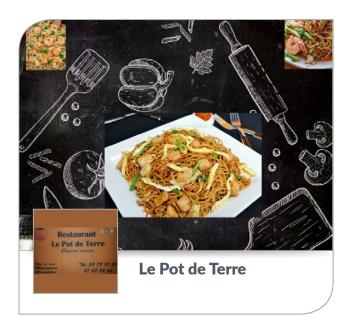




















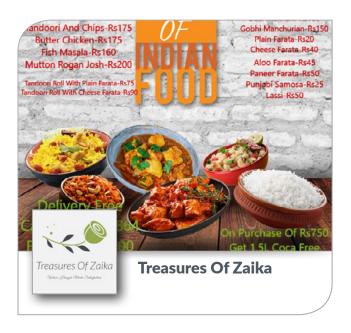


























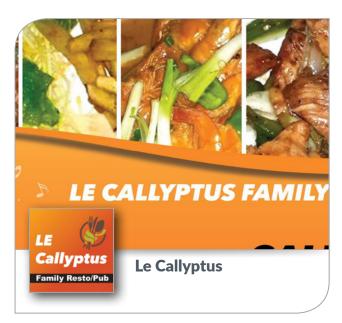








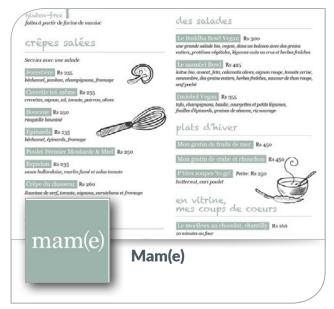
























































### An initiative of Zethical Ltd

### **Contact Us**

(230) 5 255 44 10 (230) 464 09 26

Suite 1108, 11th Floor, The Core, No. 62, ICT Avenue, Cybercity, Ebene, MAURITIUS

contact@foodmauritius.com contact@zethical.com

https://foodmauritius.com