



HERITAGE
LE TELFAIR
MAURITIUS

SOMMELIER *Week*

AT HERITAGE LE TELFAIR



RESERVATIONS & ENQUIRIES:

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GALA DINNER
With 2-michelin-starred
Chef Rémi Chambard
Saturday, 8 August 2026 – Gin'ja

JOIN US FOR AN EXCEPTIONAL EVENING WHICH IS PART OF **THE SOMMELIER WEEK.**

For one exclusive evening at **Gin'ja**, the acclaimed 2-Michelin-starred Executive Chef of Le Corot invites you on a unique gastronomic journey.

Honoring rich French culinary traditions with contemporary creativity, **Chef Rémi Chambard** will present a specially curated menu that reflects his signature bucolic philosophy.

MENU:

BB & OUTSIDE GUESTS: **Rs 5,500** | HB SUPPLEMENT: **Rs 3,950**
GB SUPPLEMENT: **Rs 3,200**

WINE PAIRING

BB, HB & Outside Guests: **Rs 4,500** | GB Supplement: **Rs 3,700**



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8th AUGUST AT GIN'JA

THE TASTE OF CHILDHOOD – A CUISINE THAT
REVEALS THE VIBRANCY OF THE LOCAL TERROIR

SPINY LOBSTER – LEMONGRASS

Tomato water – Lemongrass

Spiny lobster – Dill

BEARDED BROCHET – CHAMPAGNE

Bearded brochet – Champagne sauce – Sinaigre

RED SNAPPER – SAFFRON

Red snapper – Green beans – Saffron

PINEAPPLE / COCONUT / CORIANDER

BLACK RICE – VANILLA

Roasted vanilla – Raw cream – Black rice

**The evening includes an aperitif cocktail, still and sparkling
water, coffee and mignardises, accompanied by live music.**

**All prices are in Mauritian Rupees (MUR) and include 15% VAT.
All wines, vintages, and dishes are subject to availability and may change.
Each glass represents 12 cl of wine.**