

indochine

R E S T A U R A N T

WORLD OCEANS DAY

8 June 2018

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Oceanic biodiversity is in danger. The principal causes of this endangerment are overfishing and the use of destructive fishing techniques such as deep-sea bottom trawling and illegal poaching. The fragile balance of the world's ecosystems is being gradually destroyed by the industrial "plundering" of the seas, which also leads to employment problems for artisanal fishermen.

THE RELAIS & CHÂTEAUX COMMITMENT

With this knowledge, and considering the nature of our activity, Indochine & the Delaire Graff Restuarant, members of Relais & Châteaux owe it to ourselves to act in an exemplary way through three major commitments:

PROMOTING ARTISANAL FISHING

Relais & Châteaux properties support responsible fishery methods because these methods represent the future of the profession. Therefore, these properties contribute to the protection of species which are most often the victims of destructive practices: the dolphin (and other marine mammals), sharks, and deep sea species such as blue ling and eel.

CONTRIBUTING TO LOCAL DEVELOPMENT

Relais & Châteaux properties inquire about the origin of the products that they purchase, and they choose to help support small fishing companies by giving priority to local sources. 34% of all Relais & Châteaux properties are located along the coast of a sea, ocean, or at the edge of a river, and they work as closely as possible with local fisheries.

OFFERING HEALTHY FOOD

Relais & Châteaux properties give high priority to the use of local seasonal products, and they select the marine species which offer the best nutritional and sensory qualities. No frozen products, no volume retail bulk purchases... Quality and taste are the essential criteria for product selection.

THE DELAIRE GRAFF ESTATE'S SUSTAINABILITY COMMITMENT

Indochine & the Delaire Graff Restuarant have actively pledged to only support suppliers who follow responsible fishery methods and comply with the Relais & Châteaux conservatry manifesto.



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WORLD OCEANS DAY SET MENU

8 June 2018

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In Celebration of World Oceans Day, Indochine Restaurant presents
our local & sustainable seafood inspired menu.

STARTER

GRILLED OCTOPUS

crispy salted beef, smoked eggplant, chili eggplant tartare, caramelized
garlic & onions, palm sugar dressing

SOUP/INTERMEDIATE

TOM YAM GOONG

local fish, squid pasta, prawn, salted pork relish, lime, basil

MAINS

GRILLED LINE FISH

galangal & ginger salad, caramelized onions & garlic, green chili relish

VINDALOO OF LOCAL SEAFOOD

langoustine, mussels, prawns, squid, linefish, bombay potato, apple,
celery, cardamom dressing

DESSERT

CHOCOLATE & CITRUS

crème brûlée, frozen marquit, lime sorbet, meringue, orange &
szechuan mousse

R 755 p\ p
Incl. Glass of Delaire Graff wine

A DISCRETIONARY R20 DONATION HAS BEEN ADDED IN AID OF THE FACET
FOUNDATION PLEASE INFORM YOUR WAITER IF YOU WISH TO FORGO

