



  
**LE MONDE**  
FISH BAR AND GRILL  
*by Martinez*

MUGA ROOM

PRIVATE HIRE





## ABOUT US



Located in the heart of the city centre, Le Monde proudly presents The Muga Room – a sophisticated and exclusive 3rd-floor private dining space designed to accommodate intimate gatherings. Whether you're hosting a celebratory occasion or a corporate meeting, The Muga Room provides an oasis of sophistication, allowing your guests to indulge in a private and exclusive atmosphere.





## SET MENUS



We offer 2 different menus depending on your price range and preferences

£70 | £85

Please note that our menus are crafted with a commitment to using the freshest ingredients, and as such, they may be subject to change based on availability. For more information or assistance, feel free to speak with a member of our staff who will be delighted to provide you with the latest details.

We will need the pre order completed a week prior to the event

Please inform a member of staff of any allergies or dietary requirements.



## ROOM CAPACITY & FACILITIES



The Muga Room at Le Monde caters for intimate gatherings for up to 24 guests.

This beautifully appointed room offers an unparalleled experience with its private bar, Full use of a TV & AV equipment, and a dedicated team of waiting staff ready to cater to your every need.

Please be aware that the room is situated on the 3rd floor. Unfortunately, we do not have a lift. We apologise for any inconvenience this may cause.



## MUGA MENU

3 courses      French Bread on the table      £70 per person

**STARTERS**

**Classic Bajun fishcakes**  
with Barbados sauce

**Chef's Mediterranean Fish Soup**  
with toasted bread, balsamic & olive oil

**Pan-fried Garlic Mushrooms**  
with spring onions & fresh garden herbs

**Pan Roasted Spanish Chorizo**  
with "con patatas"

**Grilled Asparagus Spears**  
with a chive hollandaise sauce

**MAINS**

**Prime Chargrilled 10oz Sirloin Steak**  
served pink

**Grilled Fillet of Shetland Salmon**  
served with a chive hollandaise sauce

**North Sea Hake "A La Plancha"**  
with a roasted garlic & olive oil dressing

**Supreme Breast of Chicken**  
stuffed with a chicken liver pate, wrapped in smoked bacon served with a garlic & mushroom sauce

**Slow Roast Grass Fed Welsh Lamb**  
with a rosemary & red wine jus

**Chef's Recommended Vegetarian Dish of The Day**

(All Served with a choice of Homecut Chips or New Potatoes & Mixed Assorted Vegetables )

**DESSERTS**

**Homemade Vanilla Creme Brulee**

**Raspberry Cheesecake**

**Rich Triple Chocolate Brownie**

<b>SIDE ORDERS</b>	<b>Garlic Bread.</b> £4.00	<b>Grilled Asparagus</b> £8.50	<b>Cauliflower Cheese</b> £4.95
<b>OPTIONAL</b>	<b>Fresh Salad Bar</b> £4.60	<b>Tenderstem Broccoli</b> £4.60	<b>Pan Fried Garlic Mushrooms</b> £7.00

Please note that not all ingredients are listed and we cook with all allergens present in our kitchen. If you have any dietary or allergy requirements or would like to alter a dish, please speak with a member of staff before you order, and they will be happy to assist.

## MUGA MENU

3 courses

French Bread on the table

£85 per person

### STARTERS

**Spiced Marinated Beef Skewer**

with a mild chilli relish

**Sea Scallops "A La Plancha"**

with a tomato & garlic butter sauce

**Home Beetroot Cured Salmon Gravdax**

sweet dill & mustard dressing

**Deep Fried Calamari**

with homemade tartar sauce

**Grilled Asparagus Spears**

with a chive hollandaise sauce

**Crevettes "Al Espanyol"**

with white wine, garlic & tomato sauce

### MAINS

**Grilled Prime 8oz Fillet of Angus Beef**

cooked pink

**Fillet of Wild Seabass "A La Plancha"**

fresh chilli, garlic & olive oil dressing

**Supreme Breast of Chicken**

stuffed with chicken liver pate, wrapped in smoked bacon with a garlic & mushroom sauce

**Mustard & Herb Crusted Rack of Welsh Lamb**

with a rosemary & red wine jus - served pink

**Grilled Crawfish Tail**

with a classic thermidor sauce

**Homemade Beef Wellington**

served with beans and bacon, dauphinoise potatoes and Madeira jus

**Chef's Recommended Vegetarian Dish of the Day**

(All Served with a choice of Homecut Chips or New Potatoes & Mixed Assorted Vegetables )

### DESSERTS

**Homemade Vanilla Crème Brûlée**

**Light Sticky Toffee Pudding & Warm Toffee Sauce**

**Selection of Continental Cheeses**

served with membrillo and flavoured crackers

### SIDE ORDERS OPTIONAL

**Garlic Bread. £4.00**

**Fresh Salad Bar £4.60**

**Grilled Asparagus £8.50**

**Tenderstem Broccoli £4.60**

**Cauliflower Cheese £4.95**

**Pan Fried Garlic Mushrooms £7.00**

Please note that not all ingredients are listed and we cook with all allergens present in our kitchen. If you have any dietary or allergy requirements or would like to alter a dish, please speak with a member of staff before you order, and they will be happy to assist.







## ROOM HIRE PRICES



Friday, Saturday, Sunday:

If there are 16 people or less, a fee of £250 applies starting from 6pm.

## DEPOSIT INFORMATION



To secure your booking, a non-refundable deposit of £20 per person is required. Additionally, a valid Credit/Debit Card will be securely held for verification purposes.



## CONTACT INFORMATION



For more information, please get in touch with our events team on  
[events@le-monde-restaraunt.co.uk](mailto:events@le-monde-restaraunt.co.uk)

## ADDRESS



60 - 62 St Mary St, Cardiff CF10 1FE