



Indian food has evolved over centuries and has flourished under the many rulers. Chefs vied with one another to create exotic delicacies for their Rajahs. The result is centuries of patronage to the art of cooking and a large repertoire of delicious recipes.

Within these parameters, our cooking philosophy is simple - to provide to our guests a selection of Indian dishes bursting with aromatic flavour.

Hot or mild, there is something to suit every palate.
Welcome to our world of Indian cuisine presented by Chef Kapil Sharma.

RASOJ SE ≈ STARTER

Tandoori Prawn

Prawn marinated with Indian spices, barbecued in a traditional clay oven

Chicken tikka

Boneless chicken cooked in yoghurt and chilli powder

Achhari broccoli

Broccoli with five spices of India

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SHORBA ≈ SOUP

Mulligatawny

Indian national lentil soup

or

Tomato crab shorba

Light tomato soup seasoned with coriander seeds and crab meat

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GRAVIES ≈ MAJIN

Lamb kali mirch

Spicy lamb in black pepper sauce and onion gravy

Kerala fish and prawn curry

Fish and prawn flavoured with onion, curry leaves and coconut milk

Vegetables makhani

Seasonal vegetables in creamy tomato sauce

Served with

Dal makhani, jeera pulao and naan

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MITHAJ ≈ SWEET

Carrot halwa, gulab jamun, pistachio kulfi

Rs.2 600

All prices in Mauritian Rupees exclusive of VAT