

## Mauritian Starters

### grilled calamari salad

pineapple, tomato, red chilli, spring onion 780

### creole bouillabaisse

aioli croutons, laced with lobster, scampi, curry leaves 900

## Mauritian Main course

### beef fricasée

traditional accompaniments 1,380

## Indian Thali



### laal maas, Kerala shrimp curry, chicken kebab

served with aloo muttur, dal tadka, cucumber raita, basmati rice, indian bread and papadum 1,580

## Indian Thali 'V'

### aloo muttur, paneer makhani, gobi korma

served with dal tadka, cucumber raita, dahi ke kebab, indian bread, basmati rice and papadum 1,280

Prices are subject to 15% government value added tax

As a courtesy to other guests, we would appreciate if your cell phone could be put on mute mode or switched off during your dinner

Please note that smoking of cigar is only allowed at the main bar



signature dish

'V' vegetarian dish

# Starters

## **organic garden salad ‘ V ’**

passion fruit and palm heart 460

## **pan fried green tomato in grissini crust ‘ V ’**

basil pesto, goat cheese yoghurt,  
bell pepper cannelloni filled with buffalo mozzarella cheese 460

## **raw tuna salad**

coconut & truffle soup, salted coconut ice cream 570

## **smoked scallops**

potato and white truffle air purée, turmeric foam, bottarga 620

## **beetroot cappelletti pasta ‘ V ’**

smoked ricotta and vegetable blette coulis 480

## **duck liver terrine**

roselle and barbarian fig foam 720

## **trilogy of gazpacho and sashimi**

yellow gazpacho with tuna sashimi and jicama salad  
green gazpacho with salmon sashimi in harissa aioli  
red gazpacho with calamari sashimi, garlic croutons and daikon 620

## **angel hair prawn tempura**

tsuyu aioli and marinated zucchini 620

## **watercress velouté**

four hours poached eggs, “Tête de Moines” cheese  
and focaccia croutons 480

## **cold cauliflower soup**

caviar blinis crouton and sweet tropea onion 700

## **tapioca galette**

prawns “Bolognaise” style and cherry tomato “confit” 520



signature dish

‘V’ vegetarian dish

## Main courses

### grilled seafood tajine



safran sauce and couscous 1,380

### seared yellow fin tuna

eggplant humus, avocado and tomato salsa 1,180

### grilled salmon with lime brunoise

pickled jicama and celery roots, limoncello sauce 1,280

### red snapper

sautéed cêpes, ricotta, spinach gnocchi and crispy chorizo 1,180

### tandoori lobster tail

five lentils salad, yogurt foam and toasted cumin 2,100

half-board supplement 700

### farm rabbit stew

sautéed mushrooms, thyme and ratte potato, mustard sauce 950

### seared New Zealand prime lamb rack

stuffed with braised leeks, breadfruit dumplings and balsamic sauce 1,300

### seared venison tenderloin

raisin salad, crispy taro, sweet and sour sauce 950

### braised wagyu beef cheek

green onion tempura and sautéed baby squash

horseradish sauce 980

### seared duck breast

tamarind and ginger sauce, crispy duck skin,

sautéed potato, crispy ham 1,150

### grilled octopus marinated for twenty four hours

green olive tapenade, pancetta and cherry tomato tarte tatin 980

### seared beef tenderloin

french beans, sautéed mustard leaf

and glazed marron sauce 1,180



signature dish