



Menus lunch and dinner

10.30am to 10.30pm

Salads and Starters


	€
Tomato and organic mozzarella composition, Genovese pesto, rucola salad, sun-dried tomato, organic olive oil 	19
Caesar salad served with olive oil, baguette croutons, parmesan shaving, crispy bacon and shrimp satay flavoured with red chilli, ginger	21
Braised and grilled heart of palm glazed with pomegranate molasses, seared tuna loin sprinkled with wakame	20
Lightly spiced Mauritian shrimps with tomatoes, onions and coriander	26
Niçoise salad: tomato, anchovy, olives, romaine lettuce, hard boiled egg, tuna flakes, celery, artichoke, capsicum	21
Smoked salmon, Horseradish sauce and blinis	29
Beef carpaccio, rucola salad and parmesan flakes 	20

Soups

Tomato gaspacho served with its garnish	11
Iced soup of fresh herbs and cress flavoured with citronella and ginger, and fresh herbs	14
Crab soup, Mauritian style, garlic croutons	13
Vegetables soup: courgettes, potato, carrots and green beans	9

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Traditional Sushi and Sashimi	€
Assorted Sashimi – Red drum, tuna, salmon, lobster	37
Assorted Sushi – California roll, futo-maki, tuna & vegetable maki, salmon, prawn and crab	34
Asian Specialties	
Selection of steamed dim sum (Prawn, chicken, vegetable) Served with a choice of 3 condiments	23
Spicy chicken curry, Thai style	24
Teppan-yaki of beef tenderloin with onion, leek and black bean jus, sauteed shitake mushrooms, green beans broccoli and ginger	35
Pasta and Noodles	
Spaghetti, Penne or Macaroni with sauce of your choice: Carbonara, Amatriciana, tomato and basil or Arrabiata 	15
Fresh gnocchi, Pecorino cheese, home-made organic ricotta, tomato sauce and basil	15
Seafood (shrimp, calamari) or chicken fried noodles with mixed vegetables and chilli vinegar condiments	21
Linguini Amatriciana : fresh pasta with Italian bacon « Pancetta », chilli, tomato and onion	16
Seafood	
Catch of the day: Dorado fillet, Tuna, Sacréchien or Vieille rouge	29
Freshwater prawns marinated with lime, tequila and red chilli, served with lentils, yellow peas and white beans, cajun spice condiment	32
Grilled seafood platter: lobster, water prawns, shrimps, calamari, catch of the day	57
Meat and Chicken	
Organic chicken breasts sprinkled with sumac, Moroccan eggplant condiment and couscous	24
Lamb cutlet marinated with rosemary, mint flavoured jus, cristophine, heart of palm and wild mushroom	35
Angus beef tenderloin, glazed with old vintage balsamic, mashed sweet potato with olive oil and wok organic vegetables	37

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Burgers, Sandwiches & Wraps

(served with French fries or mixed salad)

Home-made Burgers

Corn fed chicken 19
iceberg lettuce, onion, cucumber, tomato, gherkin

Prime Angus beef  24
iceberg lettuce, onion, cucumber, tomato, gherkin
bacon and cheddar cheese on demand

Vegetarian burger with six grain bread:  15
Grilled soya cheese steak, iceberg lettuce, sprouts and green tomato chutney

Sandwiches

Club sandwich (white bread or brown bread or six grains)  22

Ham and cheese sandwich (white bread or French baguette)  15

Trio of mini ciabata bread filled with: 22

- Tuna shamimi, tomato, cucumber, wasabi cream, wakame and pickled ginger
- Smoked marlin, spicy vegetable achar, mango chutney
- Bell pepper piperade, artichoke, sundried tomato, kalamata olive

Wraps

Mauritian farata wrap with lamb curry and sambal 18

Vegetarian labneh wrap olive oil and mint 15

Pizza from the wood-fired oven

Margherita – Tomato, basil, mozzarella 15

Vegetarian – Tomato, olives, grilled vegetables, pesto, mozzarella 15

Al prosciutto – Parma ham, rucola, tomato, mozzarella 18

Reggina – Mozzarella, mushroom, tomato, olives, ham 18

Mauritian Specialty

Mauritian chicken and prawn curry served with rice, farata and pickles 30

Calamari cooked with old fashioned mustard, onion and vinegar 26

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Desserts		☒
Cheesecake soft chocolate layer, citronella syrup, pineapple pieces with Philadelphia cheese ice cream		12
Crème brûlée: passion fruit, pistachio and vanilla, flambéed bananas with rum	☼	12
Iced soufflé with grilled pineapple flavoured with basil, almond milk ice-cream		11
Seasonal fruit salad with vanilla, aloe vera granité	☼	12
Sorbets		
Coconut, passion fruit, raspberry, mango, lychee	☼	9
Ice cream		
Vanilla, praline, chocolate, pistachio, strawberry	☼	9
Ice Cream Coupes:		
Cappuccino coupe: coffee granite, chocolate cream Xocoline*, whipped cream, caramelized puff rice		12

* Low sugar chocolate Valrhona

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