

## SIDES 700

GREEN PAPAYA SALAD (N)(G)  
Mint, bird's eye chili, dried shrimp, peanut

BRINGEL TOUFFÉ (PB)  
Eggplant, cumin, tomato, garlic, chives

GREEN BANANA VINDAYE (PB)  
Curried peppers, mustard, turmeric

SAFFRON POTATOES (PB)  
Fried onion, chili, cumin, curry leaves

## DESSERT 950

MAURITIAN RASGOOLA (D) (N)  
Milk fudge, cinnamon syrup, kulfi ice cream

VICTORIA PINEAPPLE (D)  
Caramel, pink pepper, Mauritian vanilla ice cream

RAW COCOA MOUSSE (PB)  
Dwarf banana, muscovado sugar, passion fruit sorbet

"BANA"MIER (D) (N)  
Banana, coconut & chocolate ice cream, salted crumble, vanilla

MAURICIENNE (PB)  
Lemongrass, pineapple, guava & mango sorbet, passion fruit



Experience a traditional yet contemporary taste of Mauritius, where rich cultural heritage meets bold tropical flavours. Our carefully crafted dishes are perfect for sharing with family and friends, taking you on a vibrant culinary journey.

Every spice is hand-crushed on a "Roche Cari" to create an aromatic paste that enhances the rich and flavourful cuisine.

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D - Dairy   G - Gluten   N - Nuts   P - Pork   A - Alcohol   PB - Plant-base   SF - Shellfish

Prices are stated in Mauritian rupees inclusive of all taxes

Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts / nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

## STARTERS

MAURITIAN GAJAK (G) 1,300  
Green banana chips, gateaux arouille, samosa, piment farcie

CURRY SPICED TUNA 1,400  
Tomato, passion fruit, citrus curry oil

RODRIGUAN GRILLED OCTOPUS (D) 1,750  
Pumpkin, herb oil, chili mayo, tamarind jam

TANDOORI CHICKEN SALAD (G) (D) 1,300  
Coconut, avocado, Madagascan pink pepper, garlic croutons

BEAU CHAMP HEART OF PALM SALAD (PB) 1,750  
Pomegranate, tomato, passion fruit vinaigrette

BLACK RIVER SMOKED MARLIN (G) (D) 1,500  
Eggplant, coriander, roasted bell pepper, smoked yoghurt

MADAGASCAN PRAWN SALAD (SF) 1,700  
Avocado, pickled pineapple, orange, bell pepper, tomato

## KATHI ROLL

Mauritian street food with a variety of fillings offering tender and spicy elements

GRANDMA'S STYLE POTATO & SHRIMP CHUTNEY (G) (SF) 950  
Farata, potatoes, onion, garlic, ginger, pickled chili

TANDOORI CHICKEN (G) (D) 1,300  
Naan, raita, garlic pickles, chat masala, tomato kachumber

LAMB CURRY (G) 1,500  
Farata, mango chutney, mint, garlic pickles, vegetable achard

## MAURITIAN FAVOURITES

ROSENBERGI VINDAYE (G) (SF) 2,600  
Garlic rice, lentil fricassee, farata, spicy tomato chutney

BANANA LEAF BAKED SNAPPER 2,500  
Coconut rice, tomato rougaille, kaffir lime, lemon grass

POINTE CANON SPOT BASS FILLET 2,600  
Taro root fricassee, tomato rougaille, coconut, turmeric emulsion

GRANDMA'S CHICKEN & PRAWN CURRY (G) (SF) 2,800  
Ground island spices, basmati rice, farata

VADOUVAN SPICED LAMB CUTLETS 3,500  
White beans, black lentils, tomato, curry leaves, roasted cumin lamb jus

GATEUX PIMENT & EGGPLANT CURRY (PB) (G) 2,300  
Basmati rice, farata, garlic, apple, chili pickles

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