

SIDES 800

GREEN PAPAYA SALAD (N)

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 1,050

MAURITIAN RASGOOLA (D) (G) (N)

Milk fudge, cinnamon syrup, kulfi ice cream

VICTORIA PINEAPPLE (D)

Caramel, pink pepper, Mauritian vanilla ice cream

RAW COCOA MOUSSE (PB) (N)

Dwarf banana, muscovado sugar, passion fruit sorbet

“BANA”MIER (D) (G) (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.

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

Prices are stated in Mauritian rupees inclusive of all taxes

Please notify our service colleagues if you have any known food allergies or intolerance. 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 & piment, samosa, piment farcie
- CURRY SPICED TUNA 1,350

Tomato, passion fruit, citrus curry oil
- SEA URCHIN & SCALLOPS (D) (A) 1,400

Bergamot crustacean cream, avocado, chili, garlic, lemon cress
- RODRIGUAN GRILLED OCTOPUS (D) 1,700

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) 1,500

Pomegranate, tomato, passion fruit vinaigrette
- BLACK RIVER SMOKED MARLIN (G) (D) 1,500

Eggplant, coriander, roasted bell pepper, smoked yoghurt
- MADAGASCAN PRAWN SALAD 1,600

Avocado, pickled pineapple, orange, bell pepper, tomato

KATHI ROLL

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

- DHAL PURI (G) 950

Butterbean curry, tomato rougaille, coconut chutney, piment confit
- TANDOORI CHICKEN (G) (D) 1,300

Naan, raita, garlic pickles, chat masala, tomato kachumber
- LAMB CURRY (G) 1,600

Farata, mango chutney, mint, garlic pickles, vegetable achard
- GRILLED MADAGASCAN LOBSTER (D) 4,100

Vadouvan glazed corn, curry leaf beurre blanc
- BANANA LEAF BAKED SNAPPER 2,500

Tomato rougaille, kaffir lime, lemon grass, coconut rice
- GRILLED BOURGEOIS FILLET (A) 2,650

Creole saffron seafood bouillon, clams, lemon, potatoes
- GRANDMA'S CHICKEN & PRAWN CURRY (G) 2,800

Ground island spices, basmati rice, farata
- ROASTED CAULIFLOWER CURRY (PB) (N) 2,300

Chickpeas, peanut & mint kachumber, basmati rice, farata