

SIDES

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

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

Le Badamier

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

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)

Green banana chips, gateaux arouille & piment, samosa, piment farcie

CURRY SPICED TUNA

Tomato, passion fruit, citrus curry oil

SEA URCHIN & SCALLOPS (D) (A)

Bergamot crustacean cream, avocado, chili, garlic, lemon cress

RODRIGUAN GRILLED OCTOPUS (D)

Pumpkin, herb oil, chili mayo, tamarind jam

TANDOORI CHICKEN SALAD (G) (D)

Coconut, avocado, Madagascan pink pepper, garlic croutons

BEAU CHAMP HEART OF PALM SALAD (PB)

Pomegranate, tomato, passion fruit vinaigrette

BLACK RIVER SMOKED MARLIN (G) (D)

Eggplant, coriander, roasted bell pepper, smoked yoghurt

MADAGASAN PRAWN SALAD

Avocado, pickled pineapple, orange, bell pepper, tomato

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KATHI ROLL

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

DHAL PURI (G)

Butterbean curry, tomato rougaille, coconut chutney, piment confit

TANDOORI CHICKEN (G) (D)

Naan, raita, garlic pickles, chat masala, tomato kachumber

LAMB CURRY (G)

Farata, mango chutney, mint, garlic pickles, vegetable achard

MAURITIAN FAVOURITES

GRILLED MADAGASAN LOBSTER (D)

Vadouvan glazed corn, curry leaf beurre blanc

BANANA LEAF BAKED SNAPPER

Tomato rougaille, kaffir lime, lemon grass, coconut rice

GRILLED BOURGEOIS FILLET (A)

Creole saffron seafood bouillon, clams, lemon, potatoes

GRANDMA'S CHICKEN & PRAWN CURRY (G)

Ground island spices, basmati rice, farata

ROASTED CAULIFLOWER CURRY (PB) (N)

Chickpeas, peanut & mint kachumber, basmati rice, farata

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