

ALL SHOTS 50ML



SINGLE MALT WHISKY

Glenmorangie 18 Years
Oban 12 Years

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label
J&B Rare

AMERICAN & IRISH WHISKEY

Jack Daniel's Single Barrel
Jack Daniel's No.7
Jameson Irish Whiskey

GIN

Bombay Sapphire
Tanqueray No. Ten
Geometric
Hendrick's
Monkey 47

VODKA

Absolut Blue
Grey Goose
Belvedere

TEQUILA

San José Silver
Don Fulano Blanco

MEZCAL

Del Maguey Crema de Mezcal

LIQUEUR

Amaretto Disaronno
Cointreau
Grand Marnier
Bailey's
Fernet-Branca

Prices are stated in Mauritian rupees inclusive of all taxes

COCKTAILS



BEACH PLANTER

New Grove silver rum, lime juice, passion fruit juice, grenadine

ISLAND DAIQUIRI

Chamarel white rum, lime juice, guava juice, banana liqueur

DARK & STORMY

New Grove oak aged rum, orange juice, lime juice, orgeat syrup

SMASH GINTO

Gordon's gin with fresh basil, lime juice, maple syrup & elderflower tonic

PIMM'S SPICED MOJITO

Chamarel rum, mint, lime juice, sugar, Pimm's No.1 & ginger beer

OAK FLOAT

Lemongrass rum, New Grove oak aged rum, Chambord, pineapple, lime

RHUBARB SANGRIA

Absolut vodka, rhubarb syrup, pineapple, cucumber & orange, white wine

MOCKTAILS



VIRGIN MOJITO

Fresh mint, lemon juice, sugar syrup & Indian tonic water

VIRGIN STRAWBERRY DAIQUIRI

Strawberry sorbet, lemon juice, sugar syrup

FLORE DE LA CANTUTA

Hibiscus spirit, rose syrup, orange & lime juice, lavender bitters, egg white

CITRONITO

Citrus spirit, grapefruit & lime juice, orange flower water, mint, soda water

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RUM - SHOT 50ML

LOCAL RUM

Labourdonnais Premium
New Grove Old Tradition 5 Years
New Grove Bourbon Cask
New Grove Silver
New Grove Bon Espoir
Labourdonnais Amélia
Blue Penny XO

IMPORTED RUM

Bacardi Carta Blanca
Captain Morgan
Diplomático Reserva Exclusiva

FLAVORED RUM & RUM LIQUEUR

Fusion ginger
Fusion coffee & vanilla
Fusion spiced
Fusion vanilla
Fusion orange & coffee
Chamarel vanilla
Pink Pigeon Spiced

LOCAL BEERS

Phoenix
Blue Marlin
Guinness
Manawa
Thirsty fox

IMPORTED BEERS

Heineken
Corona
Heineken 0%
3 Horses

APERITIFS - SHOT 50ML

Campari
Aperol
Ricard
Martini Bianco, Rosso, Dry
Pimm's No.1
Pastis 51

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NAZANI TEA

LEMON VERBENA

Vibrant, herbal & refreshingly crisp lemon notes

MOUNTAIN MINT

Bright, fresh, delicately minty with a warming & subtle sweet finish

AMBER ROSE TEA COMPANY

CATHERINE DESSERT TEA

Rich with sweet, chocolate tones, raspberry & malty black oolong tea

NEW WORLD TEA

LE SAINT GÉRAN BLEND

Rich & creamy with a hint of floral saffron, fresh mango finish

ORGANIC DA HONG PAO

Aromatic, deep body & subtle orchid notes & long lasting malty finish

CHILL TEA TOKYO

SAKURA GREEN TEA

Vibrant & creamy Sencha tea with a juicy, sweet berry finish

CHESTNUT GREEN TEA

Delicate sweetness of chestnuts create a perfect harmony & smoky note

CLASSIC COFFEE

Decaffeinated coffee
Espresso
Mocha
Cappuccino
Caffè Latte

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DESSERTS

CHILLED CITRUS BLOSSOMS

Earl grey tea dressed citrus salad, lemon sorbet (G/D/N)

CHEESECAKE CREAM BRÛLÉE

Baked cheesecake, demerara sugar, berries, cream cheese ice cream (G/D/N)

CHOCOLATE FONDANT

Soft chocolate fondant, marinated grapes confit in rum, vanilla soft serve (G/D/N/A)

MAURITIAN BANANA SPLIT

Chocolate sauce, peanut, marshmallow, vanilla ice cream, whipped cream (N/D)

SELECTION OF ICE CREAM & SORBET

Per scoop (D/N)

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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.

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SNACKS

EMPANADAS

Chili beef & bean, corn, jalapeño, cheese dip (D/G)

CALIFORNIAN CRAB CLAWS

Panko crumbed crab, lime, spicy mayo (G)

SHRIMP FRITTERS

Fried crispy shrimp, spicy mayo (G/A)

CHICKEN POT STICKERS

Shiitake, soy, foie gras, ginger & sesame dressing (G)

RAW BAR

RED SNAPPER CEVICHE

Leche de tigre, sweet potato, corn, aji Amarillo (D)

STARTERS

GUACAMOLE

Red onion, tomato, coriander, olive oil, nachos (G)

CRISPY TOFU

Rice flour batter, curried yoghurt, coriander (D)

SALT & PEPPER SQUID

Anis seed, tamarind, Victoria pineapple jam

SALADS

GREEK SALAD

Tomato, cucumber, red onion, olives, capers & marinated feta (D)

CAESAR SALAD

Romaine lettuce, garlic croutons, quail egg,
Parmesan cheese, anchovy, bacon (D/G/P)

add Chicken add Prawn

POKE BOWL

Tuna, Dupuis black lentils, sushi rice, avocado, edamame,
grapefruit, kale leaf

BUDDHA BOWL

Avocado, heart of palm, amaranth, wild rice, chickpeas,
kale, orange & ginger dressing

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BAO BUNS

(1 per serve)

HOISIN TOFU

Crispy vegetables, coriander slaw, peanuts, sesame (G/N/D)

SOFT SHELL CRAB

Pickled cucumber, spring onion, coriander, chili (D/G)

CHAR SIU

Steam pork buns, coriander, pickles (G/D/N/P)

TACOS

(2 per serve)

COCONUT CRUMBED AVOCADO

Slaw, tropical salsa, hot sauce (PB/G/N)

CREOLE SPICED MAHI MAHI

Avocado, slaw, tropical salsa, hot sauce & cream (D/G)

SMOKED PULLED PORK

Jalapeños, red cabbage, avocado, pickled cucumber (D/G/P)

BURGERS

All burgers are served with fries

GRILLED HALOUMI

Yoghurt, wild rocket, onion marmalade, avocado sumac (D/G)

FRIED CHICKEN

Coleslaw, miso mustard mayonnaise, pickle pineapple (G/D/A)

WAGYU BEEF

Double patty & cheese, pickles, ketchup, smoky mayo (G/D)

SIDES

Locavore green salad (PB)

Roasted potatoes, piquillos peppers & garlic confit (PB)

Grilled sweetcorn, smoked chili butter & Parmesan (D)

Sweet potato fries (G)

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MAIN COURSE

CHAR GRILLED CABBAGE

Braised tofu, shiitake mushrooms, spring onions (G/D/A)

SEAFOOD BATAYAKI

Udon noodles, seafood, batayaki butter, Cantonese sauce (G/D/A)

BEER BATTERED FISH & CHIPS

Watercress, radish, tartare sauce, lemon (G/A)

LOBSTER NACHOS

White beans, jalapeno, avocado, coriander, tomato, spicy feta cheese (G/D)

LOBSTER

Basted with rum butter & aneth (D/A)

ROSENBERGI U5 PRAWNS

Chili garlic potato fry (D)

CATCH OF THE DAY

Fish fillet with today's locally caught sustainable offering

KIDS MENU

PASTA

Choice of penne or linguine
Tomato & basil | Bolognese | Pesto (G/D)

CHICKEN TENDERS

Crumbed chicken breast & chips
(G)

HOT DOG

French fries, tomato sauce (G/D)

CHEESE BURGER

French fries, tomato sauce (G/D)

FISH & CHIPS

Lemon & tartare sauce (G)

CATCH OF THE DAY

Sautéed vegetables & steamed rice

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