



WELCOME TO PRIME

We use food to make an emotional connection with our guests - delivering a personalized experience with custom menus that reflect your tastes. Our vegetables and spices are locally grown by our farmers which they hand pick for us daily to supply us the best quality produce to satisfy our needs and our guests to experience the sense of place . We are environmentally sensitive and use seasonal and locally sourced products where possible.

THE BEGINNING

Kasnodar Oscietra Caviar 30g Blinis, crème fraîche, chives ° 8000	Ⓞ ⓓ
Belon oysters 3pc Pineapple & combava mignonette ° 2000	
Zucchini Avocado tartare, cashew nut cream, tomato sorbet, basil oil ° 1500	Ⓟ Ⓝ
Beef tartare Soy cured local quail egg yolk, freekeh ° 1750	Ⓞ
Cacao foie gras Chamarel coffee, pear, amarula cream, duck croustis ° 2000	ⓐ Ⓞ ⓓ Ⓝ
Watermelon carpaccio Heirloom tomato, tomato jelly ° 1500	Ⓟ
Mauritian mud crab Calamansi gel, Mauritian curry emulsion, herb oil ° 2000	
Scallops Potato "fettuccini", Thai pepper, smoked marlin, chicken jus ° 2000	ⓓ

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.

ⓓ Dairy Ⓟ Pork Ⓞ Gluten Ⓝ Nuts ⓐ Alcohol Ⓟ Plant Based

Prices are stated in Mauritian rupees and are inclusive of all taxes

TO FOLLOW

Baked celeriac Purée & fried, passion fruit ° 2500	Ⓟ Ⓣ
Zucchini linguini Local green, tomato, basil, chili ° 2500	Ⓟ
Wild seabass Tomato, spiced saag aloo, onion bhaji ° 3900	Ⓣ
Dover sole meunière Buttered mashed potato, capers, beurre noisette ° 4100	Ⓣ
Duck magret Orange glazed endive, confit duck pastilla, pistachio ° 3900	Ⓣ Ⓜ Ⓝ
BBQ Spatchcock chicken Oven baked rosemary potato, smoked BBQ sauce, citrus ° 2800	Ⓣ
Lamb duo Shoulder & saddle, braised fennel, mint yoghurt ° 4000	

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THE GRILL

Our cuts of beef are sourced globally for flavour and deliciousness, dry aged and cooked on our Josper charcoal oven. All our grills are served with a selection of premium mustards.

Charolais tenderloin

France 200g

A tender flavorful beef, renowned for its finesse & rich flavors ° 4500

Stockyard tenderloin

Australia 200g

A tender marbled beef cut, grain-fed for 240 days in Queensland ° 4500

Black angus sirloin

USA 300g

A premium tender beef cut, known for its rich marbling & bold savory flavor ° 6000

Tajima wagyu ribeye

Australia | marble 6/7 | 300g

An exceptional wagyu beef, known for its perfect marbling & unparalleled tenderness ° 5800

Margaret river full blood wagyu striploin

Australia | marble 8/9 | 250g

Unmistakably rich & buttery flavour, stress-free lifestyle & high-quality grain diet ° 6200

Kagoshima wagyu picanha

Japan A5 150g

This exquisite beef has a mild texture & rich sweet aroma that combines perfect balance of marbling ° 7500

Wagyu tomahawk

Great beef cut to share with an enhanced & rich flavor ° 14900

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Greens Radish, mustard, Sauvignon blanc dressing	Ⓐ Ⓟ
Mac & cheese Three cheeses, breadcrumbs	Ⓒ Ⓟ
Hand cut fries Vadouvan curry emulsion, our ketchup	
Mashed potato Fried garlic, shallots, chili, chives	Ⓟ
Roasted spring carrots Chermoula, garlic, thyme	Ⓟ

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TO END

Guanaja 70% Chocolate Hazelnut praline, hot chocolate, Chamarel coffee ice cream° 1000	(N) (D)
Soft meringue Chilled coconut soup, coconut & ginger sorbet° 950	(D)
Ice Cream Biscuit Caramelized banana, peanut, Madagascan vanilla ice cream° 1000	(N) (D)
Ile Flottante Vanilla crème Anglaise, toasted almonds, salted caramel ice cream° 950	(N) (D)
Tropical Sorbets Passion fruit, guava, lychee, coconut, mango coulis & tuile° 1000	(G) (D)

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