



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

ⓐ ⓓ

Mauritian Crab

Calamansi gel, Mauritian curry emulsion, herb oil

Scallops

Sunflower seed risotto, parmesan cheese, garlic, nuts

ⓓ Ⓝ

Gillardeau Oysters [3 pcs]

Cold – Pineapple & combava mignonette

Hot – Lemon, Amarula cream sabayon

ⓓ ⓐ

Beef Tartare

Soy-cured local quail egg yolk, freekeh

ⓐ

Foie Gras

Coconut & pineapple chutney, Malibu gel, pineapple confit, duck jus

ⓓ ⓐ

Oxtail Ravioli

Wild mushrooms, cheese espuma, sourdough, truffle jus

ⓓ ⓐ

Zucchini

Avocado, cashew cream, avocado sorbet, basil oil

Ⓝ ⓐ

Melon Carpaccio

Heirloom tomato, tomato jelly, pink pepper, basil

ⓐ

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.

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

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

TO KITCHEN

Beef Rossini Foie gras, brioche, mushroom, truffle jus	Ⓐ Ⓓ Ⓒ
Grilled New Zealand Lamb Cutlets Braised fennel, tomato confit, lamb jus	Ⓐ Ⓓ
Half Grilled Chicken Oven-baked rosemary potatoes, smoked BBQ sauce, citrus	Ⓓ Ⓐ
Wild Seabass Potato "fettuccini", Thai pepper, smoked marlin, matelot jus	Ⓐ Ⓓ
Dover Sole Meunière Buttered mashed potatoes, capers, beurre noisette	Ⓓ Ⓒ
Grilled Butternut Chimichurri, mushrooms, tomato confit	Ⓟ
Zucchini Linguini Local green, tomato, basil, chilli	Ⓟ

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THE JOSPER 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.

Argentinean Tenderloin

Argentina | 200g

A premium cut of tenderloin sourced from grass-fed Argentine cattle, prized for its natural flavor and delicate texture. Expertly trimmed and portioned at 200g for a refined dining experience.

Margaret River Wagyu Tenderloin

Australia | marble 6/7 200g

A luxurious cut of Wagyu tenderloin from the renowned Margaret River region of Western Australia. With a rich marbling score of 6/7, this 200g portion delivers exceptional tenderness and a deep, buttery flavor. Perfectly suited for discerning palates seeking a premium steak experience.

Black Angus Sirloin

USA | 300g

A bold and flavorful cut of certified Black Angus sirloin, renowned for its rich beef taste and balanced texture. Sourced from premium U.S. cattle, this cut is expertly aged and prepared to showcase its natural juiciness and hearty character — a classic steakhouse favorite.

Tajima Wagyu Ribeye

Australia | Marble 6/7 | 300g

A richly marbled ribeye cut from Australia's prized Tajima Wagyu cattle. With a marbling score of 6/7, this steak offers an indulgent balance of tenderness, depth of flavor, and a buttery mouthfeel. Perfect for those seeking an elevated Wagyu experience.

Ruby Galicia Ribeye

Spain | 300g

Sourced from mature, pasture-raised cattle in the Galicia region of Spain, this ribeye offers deep, concentrated beef flavor with natural marbling. Aged for complexity and tenderness, the Ruby Galicia Ribeye delivers a bold, earthy profile prized by steak connoisseurs.

Margaret River Full Blood Wagyu Striploin

Australia | Marble 8/9 | 250g

An exceptional 25 cut of full blood Wagyu from the pristine pastures of Margaret River, Western Australia. With a superior marbling score of 8/9, this striploin offers unmatched richness, tenderness, and a melt-in-your-mouth finish. A true indulgence for the refined palate.

Wagyu Tomahawk For Two

Australia | Marble 4/5

A showstopping, bone-in Wagyu Tomahawk steak designed for two. Sourced from premium Australian Wagyu with a marbling score of 4/5, this cut delivers bold beef flavor, tender texture, and dramatic presentation. Perfectly suited for a memorable shared dining experience.

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SIDES

Truffle Mac & Cheese

Three cheeses, truffle cream, breadcrumbs

G D

Buttered Mashed Potato

Crispy fried garlic, shallots, chili, fresh chives

D

Hand Cut Fries

Vadouvan spiced mayo, house-made ketchup

Steamed Vegetables

Asparagus, green beans, broccoli

PB

Josper Grilled Spring Vegetables

Charred pepper, smoky eggplant, cherry tomatoes, crisp baby gem lettuce

PB

Fresh Greens

Radish, baby gem lettuce, orange dressing

PB

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TO END

Absolute Chocolate

Praline, mousse, sorbet, warm chocolate sauce

(D) (N)

100% Vanilla

Caramelised puff pastry, soft biscuit, caramel,
Madagascan vanilla ice cream

(D) (G) (N)

Red Fruits Vacherin

Fresh red fruits, lemon marmalade, raspberry sorbet

(PB)

Mauritian Coconut

Coconut mousse, crumble, sauce

(D) (N)

Tropical Sorbets

Passion fruit, guava, lychee, coconut, mango coulis, tuile

(PB)

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