
Desserts

Mauritian Coconut Cake € 8
Coconut Pastry Cream, Grand Cru Pur Caraïbe Hot Chocolate Sauce

White Sesame Tube filled with Ginger Ice Cream € 10
Accompanied with Pineapple Tartar

Snow Eggs & Chamarel Bourbon Vanilla Custard Sauce € 9
Meringue Snow Eggs, Fresh Fruits, Toasted Almonds & Liquid Gold Caramel Sauce

Mauritian Delights € 10
Tamarind Jelly with Mauritian Tea Foam, Passion Fruit Crème Brûlée
Sour Sap Sorbet & Pineapple Caramelized in Mauritian Rum

Grand Cru Chocolate, Chocolate, Chocolate

Grand Cru Manjari Chocolate Crème Brûlée € 12
Mascareignes Island Honey Madeleine

Tart of Grand Cru Guanaja Chocolate € 14
Pistachio Sauce

Coconut Mousse in Grand Cru Pur Caraïbe Chocolates € 12
On Coconut Macaroon

Grand Cru Chocolate Symphony € 12
Chocolate Fondant, White Chocolate Cappuccino, Chocolate Sorbet

Desserts by the Glass

Martini Glass of Pineapple, Coriander Milk Chocolate Cream € 11
Pineapple Flavored with Kirsch, Madeleine

Green Tea Subtil € 10
Green Apple Flavoured Green Tea Jelly, Fried Apple & Ivory Cinnamon Cream

Martini Glass Caramelized Pears € 10
Chocolate Cream with Spices, Light Almond Sponge

Mauritian Sweet Pineapple € 10
Sweet Pineapple & Chamarel Bourbon Vanilla Ice Cream
Grand Cru Pur Caraïbe Hot Chocolate Sauce

Appetizers, Soups & Salads

Fresh Oysters, Mauritian Mignonette € 22
Mignonette of Shallots, Pickled Ginger, Rice Vinegar, Seaweed & Cilantro

Yellow Fin Tuna Sashimi € 20
Wakamé & Shredded Daikon Salad, Lemon Vinaigrette
Pickled Ginger, Wasabi & Shoyu Sauce

Thai Shrimp Lemongrass Broth € 12
Lemongrass, Kaffir Leaf & Galangal

Bread Fruit Velouté € 12
Dungeness Crab & Fresh Herbs

Seared Yellow Fin Tuna with Spicy Crust € 20
Green Papaya Salad & Sweet & Sour Vinaigrette

Vine-Ripened Tomatoes & Sweet Onions € 12
Mesclun Salad, Jerez Vinaigrette

Pebbles Salad of Sautéed Shrimps € 18
Avocado, Papaya, Mango, Hearts of Palm, Pear Tomatoes, Almonds
Sweet & Sour Vinaigrette

Pan-Sautéed Scallops € 22
Saint Felix Fresh Hearts of Palm, Green Beans & Sweet Onions
Marinated Vine-Ripened Tomato Vinaigrette

Tandoori Paneer aur Harra Phool € 18
Indian Cottage Cheese with Sweet Mango Chutney Grilled in Tandoor,
Roasted Broccoli with Cheese, Green Chilli and Mace

Tandoori Chaap € 28
Tandoor Roasted Lamb Chops Marinated in Garlic, Cheese and Fennel,
Seasonal Salad Leaves and Sweet Apple and Caraway Chutney

Main Course

Roasted Chicken Breast from Souillac € 28
Sautéed Seasonal Mushrooms & Spicy Mauritian Chili Sauce

Grilled Australian Wagyu Striploin € 36
Chutney of Sweet Onions, Mustard & Vine-Ripened Tomatoes

Selection of Seafood from the Indian Ocean

All Seafood Served with Steamed Lemongrass Basmati Rice

Steamed Snapper Chinese Style € 28
Sautéed Shiitake Mushrooms, Ginger & Cilantro

Roasted Filets of Sea Bass € 28
Vine-Ripened Tomatoes & Cilantro Curry Sauce

Mauritian Seafood Stew € 30
Sea Bass, Baby Octopus, Shrimps, Scallops, Clams & Mussels

Grilled Yellow Fin Tuna € 32
Vine-Ripened Tomatoes & Seasonal Mushroom Sauce

Flavours of India

*All Dishes Served with Lentil Stew, Vegetable of the Day,
Pulao Rice or Tandoori Breads, Pickle and Chutney Selection*

Roganjosh € 26
Spicy Lamb Curry from Kashmir with Ginger, Yoghurt and Red Chillies

Murgh Makhani € 18
*A Classic Dish of Tandoor Cooked Chicken Tikka
Simmered in a Creamy Tomato Sauce with Garam Masala*

Gosht Biryani € 25
*Lamb Cooked with Fragrant Basmati Rice, Saffron and Fresh Mint,
Cucumber and Chilled Yoghurt 'Raita'*

Mappas € 26
*Jumbo Prawns Simmered in a South Indian Style Coconut
and Tamarind Sauce Flavoured with Curry Leaf*

Tandoori Murgh € 24
*Baby Chicken Marinated with Yoghurt,
Garlic and Kashmiri Chillies, Red Onion and Ginger Salad*

Kerala Fish Curry € 28
*Fish Simmered in Kerala Style Curry with Shallots,
Green Chillies and Coriander*

Paneer Palak Makhani € 22
*Home-made Indian Cottage Cheese Simmered in a Creamy Tomato
Sauce with Baby Spinach and Fenugreek Leaf Powder*

Makai ke Koftay € 22
*Corn and Vegetable Dumplings Simmered in Yoghurt Sauce
with Creamed Spinach and Sweet Corn*

Tarkari Biryani € 22
*Seasonal Vegetable and Basmati Cooked with
Root Ginger and Mint, Served with Raita*