

ALL DAY DINING MENU

12:00 – 22:00

STARTERS

	MUR	HB/FB		MUR	HB/FB
BEETROOT TARTARE	300	INC	CEVICHE OF THE DAY (SF)	530	INC
Beetroot, avocado, parsley oil, micro herbs, crispy sourdough			Fresh fish marinated in lime juice, with tomato, cucumber, onion, cilantro, chilled tom yum sauce		
PALM HEART CEVICHE	725	325	CHILLED TOMATO GAZPACHO (G)	460	INC
Palm hearts, passionfruit & chilli lime foam			Cold tomato soup, sundried tomato croutons		
CRAB CAKES (SH) (E)	850	400	CRAB SOUP (G) (SF) (SH)	650	250
Crab cakes, topical salsa, lemon pearls, paprika herb salad			Warm crab soup, seafood ravioli, cherry tomatoes		
FUTO MAKI (D) (G) (SF) (SH)	440	INC			
Sushi roll with prawn tempura, tuna, surimi, cucumber, cream cheese					

SALADS & LIGHT FARE

	MUR	HB/FB
NIÇOISE SALAD (SF) (E)	700	350
A classic French salad with seared red tuna, green beans, tomatoes, potatoes, egg, black olives, anchovies		
MAURITIAN FISH SALAD (SF)	450	INC
Crispy fried fish, onions, tomatoes, pineapple, lemon juice, fresh coriander		
CALAMARI SALAD (SH)	450	INC
Calamari, tomatoes, onions, coriander, pineapple aioli		
YAM NUA (THAI BEEF SALAD) (S)	520	INC
Spicy Thai-style beef, straw mushrooms, tomatoes, baby corn, onions, spring onions, cucumber, nam jim jaew sauce		
WATERMELON GOAT CHEESE SALAD (D) (G)	600	350
Watermelon, marinated goat cheese, beetroot reduction, fresh herbs, black olive focaccia		

ARTISANAL SANDWICHES & PANINIS

	MUR	HB/FB
CHICKEN CAESAR BURGER (D) (G) (E)	600	INC
Grilled chicken fillet, bacon, crispy lettuce, anchovy, egg, Parmesan		
BEEF BURGER (D) (G)	650	300
Beef patty, gherkins, caramelised onions, cheddar cheese, lettuce, tomato		
LAMB BURGER (D) (G) (E)	675	300
Lamb patty, lettuce, tomato, onions, cheddar cheese, egg, tzatziki sauce		
CHICKEN MAYO PANINI (D) (G) (E)	675	300
Grilled chicken, mayonnaise, Parmesan, mozzarella, spring onions		
ROASTED BEEF PANINI (G) (S)	575	INC
Slow-cooked beef, chilli mayo, spring onions, beef demi-glace		



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SPAGHETTI BOLOGNESE (G)

Classic Italian pasta, rich meat sauce

SEAFOOD TAGLIATELLE (G) (SF) (SH)

Tagliatelle, prawns, calamari, mussels, creamy seafood bisque

VEGETABLE PENNE (D) (G)

Penne pasta, seasonal vegetables, black olives, creamy sauce

VEGETABLE LASAGNA (D) (G)

Layered lasagna, vegetables, pesto, béchamel, tomato compote

CATCH OF THE DAY (D) (SF)

Fresh fish, sautéed vegetables, lemon butter sauce, white rice

CRISPY FISH AND CHIPS (G) (SF)

Battered dorado, golden fries, tartare sauce

MAURITIAN FISH ROUGAILLE (SF)

Local-style fish, tomato sauce, rice, black lentils, daily pickles

SEARED YELLOWFIN TUNA (D) (SF)

Seared tuna, aubergine hummus, watercress salad, lemon salsa, grapefruit butter sauce

FISH IN BANANA LEAF (SF)

Grilled fish wrapped in banana leaf, vegetables, romesco, pepper sauce

PAN-SEARED RIBEYE

Ribeye steak, mashed potatoes, vegetables, red wine sauce

LOBSTER RISOTTO (D) (SH)

Risotto, lobster, rich bisque

MAINS

MUR HB/FB

800 400

1 700 900

600 INC

870 INC

700 INC

400 INC

650 200

925 500

650 200

1 400 600

2 200 1 100

HONEY SESAME CHICKEN BANH MI (G) (S)

Baguette, honey sesame chicken, soy mayo, cucumber, carrot, chilli, coriander

TERIYAKI TOFU POKE BOWL (S)

Sushi rice, teriyaki tofu, cucumber, pickled ginger, edamame, spring onions, mushroom broth

SPICY TUNA POKE BOWL (SF) (S)

Sushi rice, spicy tuna, nori, edamame, spiced kombu, pickled radish

MAURITIAN VEGETABLE CURRY

Seasonal vegetables, coconut curry, rice, daily pickles

PAD SEE EW TOFU (G) (S)

Stir-fried rice noodles, tofu, vegetables, savoury wok sauce

PAD THAI GOONG (SH) (N) (S) (E)

Shrimp & egg stir-fried with rice noodles, pad Thai sauce, peanuts, chilli

THAI GREEN CHICKEN CURRY (S)

Green curry, chicken, bamboo shoots, mushrooms, herbs, Nishiki rice

LAMB MASSAMAN CURRY (N)

Slow-cooked lamb, massaman curry, pumpkin, cashews, Nishiki rice

CREOLE OCTOPUS CURRY (SF)

Octopus, Creole curry, green papaya, coconut milk, rice, tomato salad

MUR HB/FB

500 INC

650 200

950 400

550 INC

500 INC

580 INC

700 300

1 025 400

650 200

(D) Dairy (G) Gluten (SF) Seafood (SH) Shellfish (N) Nuts (E) Eggs (S) Soy



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DESSERTS

	MUR	HB/FB		MUR	HB/FB
TIRAMISU (D) (G) (E)	325	INC	WARM BANANA BROWNIE (D) (G) (E)	400	150
Layers of coffee-soaked sponge, smooth mascarpone cream			Chocolate brownie, silky banana cream		
MYSTIK CHOCOLATE DOME (D)	475	275	SEASONAL TROPICAL FRUIT SALAD	325	INC
Chocolate mousse, berry coulis centre			Fresh local fruits, tropical juice		
CHEESECAKE (D) (G)	400	150	COCONUT PANNA COTTA (D) (N)	350	INC
Baked cheesecake, buttery crust, berry compote			Coconut panna cotta, chocolate sauce, coconut ice cream, roasted coconut powder		
PINEAPPLE CARPACCIO	325	INC	VANILLA & CHOCOLATE BAVAROIS (D) (E)	325	INC
Sliced pineapple, pineapple sorbet, chutney			Mousse in vanilla & chocolate flavors		

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