STARTERS

Crispy homemade tortillas

With guacamole and Prosociano [VEGAN, VEG, GLU, NUT, LUP] Rs 520

Caesar Chicken salad

Lettuce, Parmesan, Anchovy, Pancetta, Croutons, Caesar dressing [MLK, FSH, MTD, EGG, GLU, PRK] Rs 590

Chilled Steak tartar

Wasabi mayonnaise, Crunchy Granny Smith and Steak fries [EGG, BEF, CEL, MTD] Rs 715

Puff pastry tart

Zucchini, Eggplant, Parma ham, Caramelized figs [GLU, NUT, PRK] Veg option available: Replace Parma ham by Goat cheese Rs 550

Vegan Calamari ring

With lentil salad and guacamole [VEGAN, VEG, GLU]
Rs 520

MAIN COURSE

BURGER SELECTION

All burgers are served with French fries.

Attitude Trio

Beef patty, Russian dressing, Spicy mayonnaise, Avocado salsa [MLK, EGG, BEF, MTD, SUL, GLU] Rs 625

The Ravenala Classic

Beef patty, Tomato, Lettuce, Cheddar, Grilled onions, Pickles, Horseradish, Avocado sauce [MLK, MTD, SUL, BEF, GLU, EGG] Rs 625

Brie

Beef patty, Tomato, Lettuce, Mature Cheddar, Grilled onions, Homemade pickles, Brie, Creamy cheese sauce [MLK, MTD, SUL, BEF, GLU, EGG] Rs 590

Crispy Chicken

Oven-baked pineapple, Lettuce, Tomato, Mature Cheddar, Honey mustard sauce [MLK, MTD, SUL, GLU, EGG] Rs 625

Veggie

Smoked vegetable patty, Green leaves, Tomato, Vegan cheese, Sweet mustard sauce

[VEG, VEGAN, GLU, SSE, MTD] Rs 550 MUST TRY

Slow-braised Pork ciabatta

Green leaves, Mustard, Pickled cucumber, Smoky sweet BBQ sauce [PRK, SUL, MTD, LUP, GLU]
Rs 615

Fish

Battered Fish, Lemon, Homemade potato wedges, Tartare sauce [FSH, GLU, CEL, EGG, MTD, SUL] Rs 590

Market vegetable quiche

Flavoured with truffle, Roasted Pumpkin & Fresh herbs [VEG, VEGAN, GLU]
Rs 520

Smoked vegan meat puff pastry

With caramelized onion and grilled pineapple [VEGAN, GLU] Rs 550

SUPPLEMENT DISH

Braised Beef ribs

Baby roasted potato, Pumpkin puree, Truffle jus [BEF, MLK, ALC]
Rs 1400

LA ROTISSOIRE

Smoked Beef tenderloin [BEF] Rs 735

Mediterranean roasted leg of Lamb [CEL] Rs 745

BBQ roasted Chicken Rs 700

Texas Pork ribs [PRK, GLU] Rs 750

Roasted Venison fillet

With 4 spices and vanilla pumpkin puree Rs 750

ACCOMPANIMENTS

Mashed potatoes, Roasted vegetables, Sautéed greens, Battered onion rings [VEG, MLK, GLU]

SAUCES

Bearnaise, Thyme, Green peppercorn, Wild mushrooms, Raisins [MLK, SUL, ALC, GLU]

DESSERT

Chocolate Dome

With passion fruit and zesty fruit segments [VEGAN, VEG, GLU]
Rs 255

Crunchy Eclair

Vanilla cream, Pistachio [MLK, NUT, GLU, EGG]
Rs 255

Caramelized Banana Delight [VEGAN]

Rs 255

Tropical Fruit platter Rs 255

Crêpe Suzette

With vanilla ice cream [GLU, MLK]
Rs 255

Included in the HB, FB and All-Inclusive packages.

Prices are in Mauritian rupees.

All prices are inclusive of 15% government tax and exclusive of 10% discretionary service tips.

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

[SOY]
[CEL]
[NUT]
[PNT]
[MTD]
[LUP]
[SUL]
[SSE]
[GLU]
[MLK]
[EGG]
[CRU]
[FSH]
[MLS]
[ALC]
[VEG]
[PRK]
[BEF]