

**THE BISTROT**

In the evening, the bistrot turns cosy and indulgent.  
think slow-cooked dishes, roasted meats, hearty plates  
and bold flavours. the kind of dinner you settle into.

P.S: yes, the desserts are worth it.

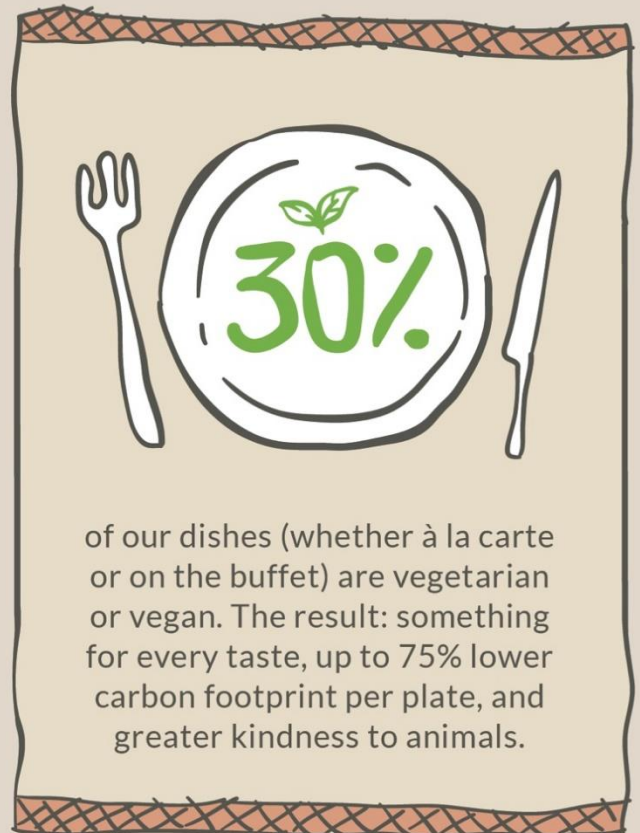
# Committed – Right to your plate

As a purpose-led, B Corp certified business, we cook responsibly, with heart and good sense.





# 52%

of the food and drink on our menus comes from local producers certified **Made in Moris.**



of our dishes (whether à la carte or on the buffet) are vegetarian or vegan. The result: something for every taste, up to 75% lower carbon footprint per plate, and greater kindness to animals.

Look for these symbols:  100% PLANT-BASED  VEGETARIAN

## Less waste

We forecast covers, track waste with smart bins, cook to order, and reuse surplus for staff meals. Want to help? Just listen to your appetite - you can always come back for more.

## No salmon here

Too many chemicals, too big an environmental impact. We choose fresh, local and more sustainable species instead.



## STARTERS

### Crispy homemade tortillas

With guacamole and Prosociano

[GLU, NUT, LUP]

[PLANT-BASED, VEG]

**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**

### Sea-free crispy Calamari ring



With lentil salad and guacamole

[GLU]

[PLANT-BASED, VEG]

**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**

#### Greens & Grains

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

[GLU, SSE, MTD]

[PLANT-BASED, VEG]

**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 harvest quiche

Seasonal vegetable flavoured with truffle, Roasted Pumpkin & Fresh herbs

[GLU]

[PLANT-BASED, VEG]

**Rs 520**

### Smoked plant-based puff pastry

With caramelized onion and grilled pineapple

[GLU]

[PLANT-BASED, VEG]

**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

[MLK, GLU]

[VEG]

## SAUCES

Bearnaise, Thyme, Green peppercorn, Wild mushrooms, Raisins

[MLK, SUL, ALC, GLU]

[VEG]

## DESSERT

### Chocolate Dome

With passion fruit and zesty fruit segments

[GLU]

[PLANT-BASED, VEG]

**Rs 255**

### Crunchy Eclair

Vanilla cream, Pistachio

[MLK, NUT, GLU, EGG]

**Rs 255**

### Caramelized Banana Delight

[PLANT-BASED, VEG]

**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.

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

## DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *plenty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes. Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS   
SUITABLE FOR PLANT-BASED 

[VEG]  
[PLANT-BASED]

## FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

**If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.**

SOYA	[ SOY ]
CELERY	[ CEL ]
NUTS	[ NUT ]
PEANUTS	[ PNT ]
MUSTARD	[ MTD ]
LUPINS	[ LUP ]
SULPHATES	[ SUL ]
SESAME	[ SSE ]
GLUTEN	[ GLU ]
MILK	[ MLK ]
EGG	[ EGG ]
CRUSTACEAN	[ CRU ]
FISH	[ FSH ]
MOLLUSK	[ MLS ]
ALCOHOL	[ ALC ]
PORK	[ PRK ]
BEEF	[ BEF ]