

THE BISTROT

Laid-back, generous, and full of good things. At lunchtime, it's all about the classics: fresh salads, juicy burgers, toasted paninis to grab on the go or enjoy slowly. Perfect for a quick bite between adventures... or stretching lunch just a little longer.

P.S. Save room for dessert. You'll thank us later.

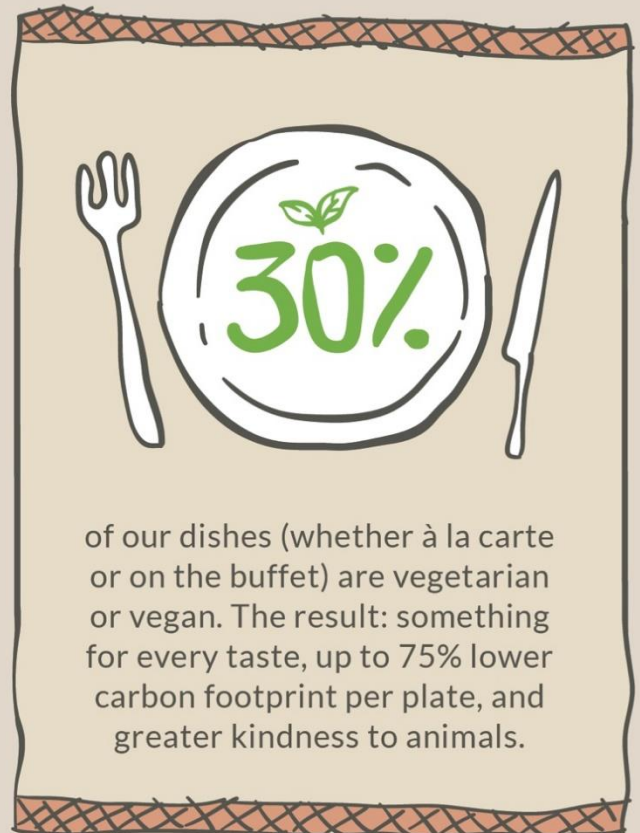
Committed – Right to your plate

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.



STARTER

House side

Quail egg, candied onions and cucumber, smoked chicken, romaine lettuce, corn, honey mustard dressing
[MTD, EGG]

Rs 500

Marinated goat cheese & grilled vegetable tart

With grilled vegetables and Pesto dressing
[MLK, NUT, GLU, SUL]

[VEG]

Rs 500

Corn-fed Chicken & pineapple salad

Grilled Chicken leg in tandoori spices, Victoria pineapple, bell pepper, fresh cilantro and Balsamic dressing

[MTD, SUL]

Rs 500

Greek salad

Feta, bell pepper, cucumber, olive, tomato, pickled onions, fresh mint and Sherry dressing

[MLK, MTD, SUL]

[VEG]

Rs 520

Pomegranate Quinoa salad

With orange and Tamari dressing

[SOY, SUL]

[PLANT-BASED, VEG]

Rs 480

Crispy Mongolian salad

With grilled vegetables

[SOY]

[PLANT-BASED, VEG]

Rs 520

Nicoise salad

Pan-seared fresh tuna, potato, green beans, olives, tomato

[FSH]

RS 520

Chicken liver salad

Sauteed chicken liver glazed with balsamic, onion, garlic, and coriander

Rs 540

Prawn salad

Sauteed prawns, onion, capsicum, mustard vinaigrette and lemon wedges

[CRU]

Rs 600

Avocado toast

Sliced avocado on toasted bread, topped with cherry tomatoes, microgreens and olive oil

[GLU]

[PLANT-BASED, VEG]

Rs 500

MAIN COURSE

All dishes are accompanied with lettuce, tomato, onion ring, mayonnaise, gherkins, Cheddar cheese and French fries.

BURGERS

[MTD, MLK, EGG, GLU, SSE]

Garden patty

Seasonal market selection

[PLANT-BASED, VEG]

Rs 510

The Better patty

Plant-based meatless patty

[SSE]

[PLANT-BASED, VEG]

Rs 535

Bryiani-spiced veggie burger

Local root-vegetable patty, raita, star fruit pickle, lettuce, coriander and cumin bun

[GLU, MLK, MTD]

[VEG]

Rs 400

Breaded fish

[FSH, EGG, GLU]

Rs 525

Chicken patty

Rs 550

Beef patty

[BEF]

Rs 550

PANINI

Grilled vegetables

[MLK, GLU]

[VEG]

*PLANT-BASED option available 

Rs 520

Chicken and cheese

[MLK, GLU]

Rs 520

SANDWICH

Beef baguette

Beef steak, red onion mustard dressing, spicy mayonnaise

[GLU, BEF, MLK]

Rs 520

The Local Sandwich

Local greens, taro and potato toasted sandwich, curry leaves pesto and tamarind chutney

[GLU]

[PLANT-BASED, VEG]

Rs 400

DESSERT

Pineapple Carpaccio, mango sorbet

[PLANT-BASED, VEG]

Rs 250

Zesty parfait, mango sorbet

[MLK, GLU, EGG]

Rs 250

Soft chocolate cake, Vanilla ice cream

[MLK, GLU, EGG]

Rs 250

Green papaya creamy pie 

[GLU, MLK]

[VEG]

Rs 225

Coconut tart 

[PLANT-BASED, VEG]

Rs 225

Selection of ice creams 

[MLK]

[VEG]

Rs 255

Seasonal fruit platter 

[PLANT-BASED, VEG]

Rs 255

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]