

Kid's Menu





THE DODO'S RECIPE

for a feel-good plate

Ingredients

- ✓ Tasty treasures from our island
- ✓ Veggie dishes to mix things up, be kind to animals and the planet
- ✓ Zero salmon that's flown on a plane
- ✓ Traditional Mauritian recipes
- ✓ A teeny-tiny footprint* for the Earth

Method

- 3 Stir it all together
- * Add a sprinkle of creativity
- 3 Serve on colourful plates, full of variety, to delight little taste buds... and the planet too

💡 Best enjoyed with friends and family and always in just the right portion, so nothing goes to waste!



*What's a carbon footprint?

Every 🍴 leaves a mark on the 🌍, like a 👣 👣 in the sand. The further the food has ✈️, the bigger the mark. We like to keep our footprints light - so we choose local, 🌱-based and seasonal goodies.

STARTERS - Rs 230

Crudités salad
[VEG]

Or

Platter of braised ham -
Choice of Pork [PRK]
Or Chicken

Or

Garden vegetable soup
[VEG, MLK]

MAIN COURSE - Rs 325

Crumbed Fish, Rice,
Vegetables
[FSH, GLU, EGG]

Or

Chicken nuggets, French fries,
Green peas
[GLU, MLK]

Or

Choice of Grilled Chicken
breast Or Chicken sausages,
served with mashed potato
and glazed carrots
[MLK]

Or

Minced Beef steak, Seasonal
vegetables, Buttered pasta

[BEF, GLU, MLK]

Or

Baked plain omelet and
French fries
[EGG, MLK, GLU]

Or

Spaghetti Or Macaroni [GLU]

Selection of sauces:

Butter [VEG, MLK], Tomato [VEG],
Bolognese [BEF], Cheese
[VEG, MLK]

DESSERTS - Rs 200

Soft chocolate cake, Vanilla
custard
[GLU, EGG, MLK]

Or

Fresh fruit salad

Or

Homemade tart
[GLU, EGG]

Or

Selection of Ice creams
[EGG, MLK] or Sorbets





Want to try the grown-ups' menu? I can make it just for you - milder or smaller



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]