

KARAY

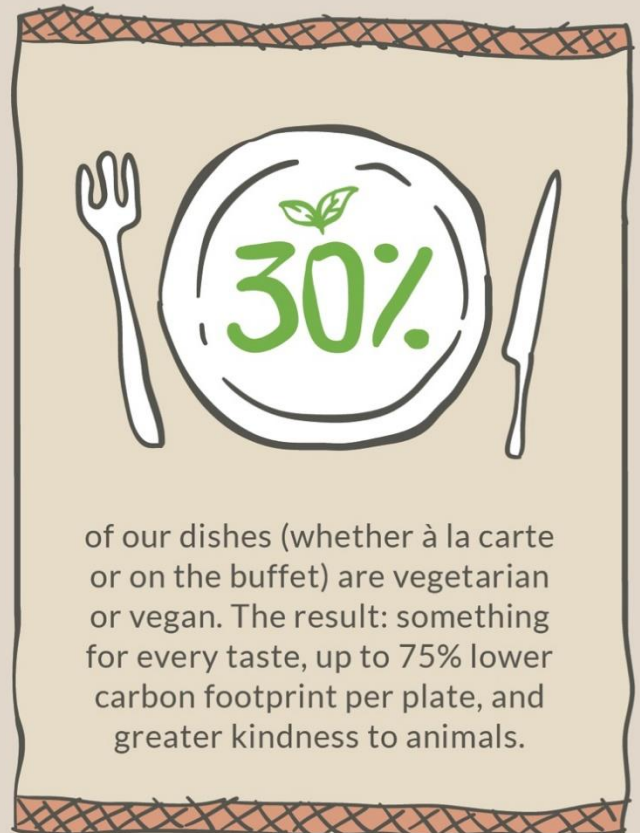
Committed – Right to your plate

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.



The Karay is to Mauritian cuisine what Karay restaurant is to your holiday: an absolute must. Varied buffets, local and international cuisine – our main restaurant is a central hub where everyone finds something delicious, from morning until night. Its cuisine speaks only one language: generosity.

* Karay refers to the traditional wok.

SALADS

Fresh Oyster & Sea Urchin

Red vinegar, shallot sauce & tabasco

[MLS]

Half-Cooked White Tuna

With saffron, burnt orange sauce & avocado purée

[FSH]

Chicken Salad

Sweet corn & ginger syrup

[MTD]

Seafood Salad

Fresh lemon dressing

[CRU, FSH, MLK]

Pasta Salad

Basil pesto

[GLU, NUT]

[VEG]

Prawn Salad

Cucumber, olives & capers dressing

[CRU, MTD, EGG]

Smoked Marlin & Chayote Salad

Fresh coriander

[FSH]

Fish Escabeche

Coconut infusion

[FSH]

CRUDITÉS & CONDIMENTS

Lettuce, Carrot, White & Red Cabbage, Cucumber, Tomato Capers, Gherkins [MTD], Black & Green Olives, Sweetcorn,

Chickpeas 

[PLANT-BASED, VEG]

Sauces & Dressings:

Mayonnaise [MTD, EGG], Ketchup,

Sweet Chilli, Chilli Paste

Balsamic, Saffron, Mustard,

Lemon Dressings

Basil Oil, Rosemary Oil, Thyme

Oil, Chilli Oil, Citrus Oil

CHEESE & COLD CUTS

Brie, Camembert, Gorgonzola,

Fontal, Emmental, Goat Cheese 

[MLK]

[VEG]

Salami [PRK, GLU]

Chicken Mortadella [GLU, SOY]

Beef Bresaola [BEF]

Crackers [GLU], Dried Fruits,

Honey

FRITTERS CORNER

Deep-Fried Calodyne Bay Parrot Fish

Served with Lemon Wedges, Chilli [FSH]

SOUP

Traditional Fish Soup

Crispy Spicy Croutons

[FSH, GLU]

PIZZA

Curried Seafood Pizza

[MLK, CRU, MLK, GLU]

Margherita Pizza 

[MLK, GLU]

[VEG]

PLANT-BASED option available

PASTA LIVE

Sautéed Pumpkin Tortellini

Saffron Mussel Sauce & Parmesan
Cheese

[MLK, CRU, MLK, GLU]

GRILL & CARVING

Fish skewer, lemon butter sauce
[FSH]

Grilled beef escalope, mushroom
sauce & mashed potato
[MTD, MLK, BEF]

Live station

Octopus stew with fresh garden
vegetables
[MLS]

MAIN COURSE

Seafood casserole
[CRU, MLK, MLK]

Prawn & white bean stew
[CRU]

Grilled calamari with vindaye
sauce
[MLK, MTD]

Baked catch of the day with
roasted vegetables
[FSH]

Lamb with cumin & curry sauce
Chicken blanket
[MLK, GLU]

SIDE DISHES

Carrot vichy 
[MLK]
[VEG]

Mauritian-style seafood paella
[MLK, CRU, MLK]

Oven-baked vegetable gratin 
[GLU, MLK]
[VEG]

Sautéed broccoli with garlic 
[PLANT-BASED, VEG]

Saffron rice 
[PLANT-BASED, VEG]

LITTLE EXPLORERS' TABLE

Grilled lamb sausage
[GLU]

Cauliflower gratin 
[MLK, GLU]
[VEG]

Sauteed green beans 
[PLANT-BASED, VEG]

DESSERT

Paris Brest
[GLU, EGG, MLK, NUT]

Vanilla-Amarena cake 
[GLU, MLK]
[VEG]

Lemon coconut financier
[EGG, MLK, NUT]

Banana tonka cremeux
[MLK, EGG]

Hazelnut pie
[EGG, NUT, GLU, MLK]

Dark chocolate mousse
[EGG, MLK]

Fruit salad 
[PLANT-BASED, VEG]

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]