

KARAY

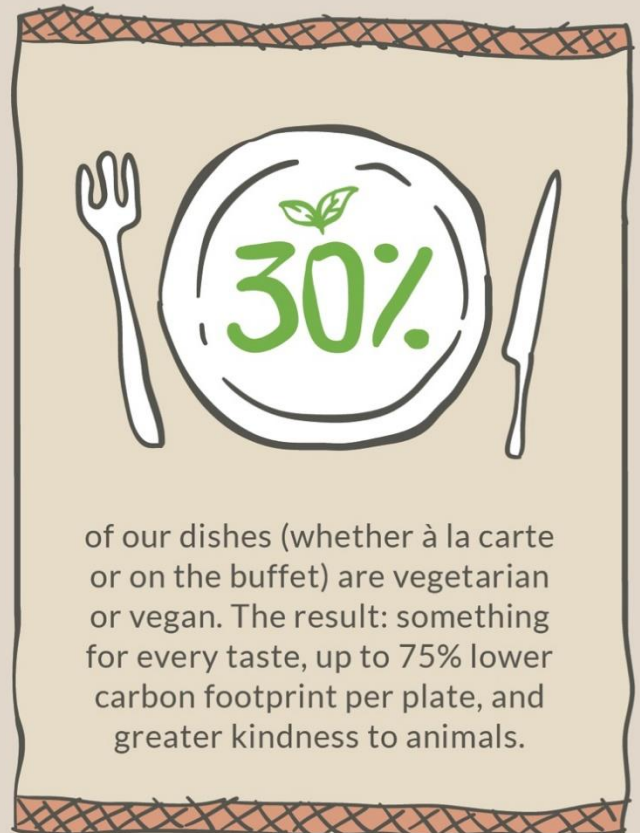
Committed – Right to your plate

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

Asian chicken salad

[GLU, SOY, SSE]

Beetroot carpaccio and avocado salad with orange segment 

[PLANT-BASED, VEG]

Pasta and beef pastrami salad

[GLU, BEF, MLK]

Crab stick salad with chayote and coriander

[CRU]

Thai cucumber salad 

[NUT]

[PLANT-BASED, VEG]

Mauritian-style Octopus salad with lemon confit

[MLS]

Waldorf salad with mixed dried fruits 

[MTD, MLK]

[VEG]

Artichoke barigoule with carrot and orange 

[PLANT-BASED, VEG]

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, Coppa, Pork

[PRK]

Chicken ham

Crackers [GLU], Dried Fruits,

Honey

ASIAN FLAVORS

Chicken laksa noodle soup

[SOY, GLU]

Sweet and sticky char-siu pork

[PRK, GLU, SOY]

LIVE

Nasi goreng with shrimps

[EGG, CRU, SOY, GLU]

INDIAN FLAVORS

Chana dal fry 

Split chickpea gravy tempered with spices

[PLANT-BASED, VEG]

Goan fish curry

[FSH]

Lamb rogan josh

[MLK]

MAURITIAN SPECIALITIES

Mauritian chicken stew

Vegetable lasagna grated with Kraft cheese 

[MLK]

[VEG]

White rice 

[PLANT-BASED, VEG]

LIVE

Seafood risotto with grated
Parmesan cheese and selection
of garnishes
[CRU, FSH, MLS, MLK]

PIZZA STATION

Margherita pizza 
[GLU, MLK]

[VEG]

PLANT-BASED available

Salami pizza
[GLU, MLK, PRK]

FRENCH BISTRO CORNER

Beef bourguignon
[BEF, ALC, GLU]
Broccoli and toasted almonds
flakes blanket 
[MLK, GLU, NUT]
[VEG]

LIVE FROM THE GRILL

Marinated fish with lemon butter
sauce
[FSH, MLK]

VEGETARIAN DISHES

Cauliflower and potato curry 
[PLANT-BASED, VEG]
Roasted pumpkin & walnut 
[NUT]
[PLANT-BASED, VEG]

LITTLE EXPLORERS' TABLE

Sauteed chicken sausage
Grilled fish
[FSH]
Creamy green peas 
[MLK]
[VEG]

DESSERT

Red berries chou craquelin
[GLU, EGG, MLK]
Lemon meringue tart
[GLU, EGG, MLK]
Chocolate Mississippi cake
[NUT, GLU, EGG, MLK]
Tiramisu
[MLK, EGG, GLU]
Black forest
[GLU, MLK, EGG]
Green tea-coconut bavaois
[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]