

KARAY

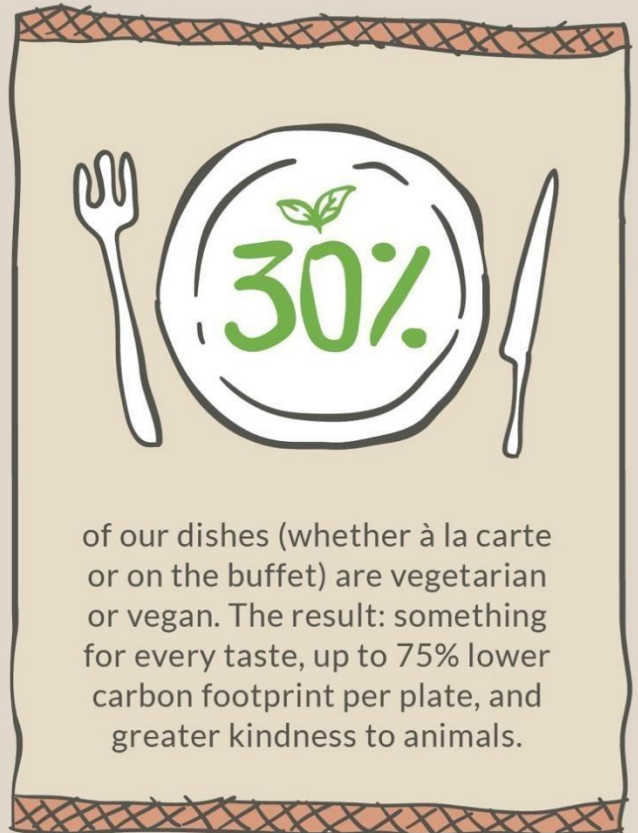
Committed – Right to your plate

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

Seafood cocktail with avocado

[MLS, CRU, MTD, FSH, EGG]

Dorado Fish vindaye with onions
& bell pepper

[FSH, MTD]

Octopus salad with lime,
coriander & tomato

[MLS]

Roasted egg

[GLU, SOY, EGG]

Curried chicken salad with corn

[MTD]

Chargrilled eggplant chutney,
garlic croutons 

[GLU]


[PLANT-BASED, VEG]

Beetroot & coriander salad 

[PLANT-BASED, VEG]

Okra salad with spring onion 

[PLANT-BASED, VEG]

Pickled fruits & vegetables creole-
style 

[PLANT-BASED, VEG]

CRUDITÉS & CONDIMENTS

Lettuce, Carrot, White & Red

Cabbage, Cucumber, Tomato 

Capers, Gherkins [MTD, SUL],

Black & Green Olives, Sweetcorn,

Chickpeas

[PLANT-BASED, VEG]

Sauces & Dressings: Mayonnaise

[MTD, EGG], Ketchup, Sweet

Chilli, Chilli Paste

Balsamic, Saffron, Mustard

[MTD], Lemon Dressings

Basil Oil, Rosemary Oil, Thyme

Oil, Chilli Oil, Citrus Oil

CHEESE & COLDCUTS

Brie, Camembert, Gorgonzola,

Fontal, Emmental, Goat Cheese 

[MLK]

[VEG]

Mortadella, Chicken Ham,

Chicken Terrine [MLK,

EGG, FSH, SOY]

Crackers [GLU], Dried Fruits,

Honey

ON ICE

Sea Urchins with condiments

[CRU]

SOUP

Calodyne Crab soup with local

spices

[CRU]

LIVE COOKING

Farata [Mauritian flatbread] 

[GLU]

[PLANT-BASED, VEG]

Stir-fried noodles with vegetables

& garlic sauce 

[GLU, SOY]

[PLANT-BASED, VEG]

CRISPY FRITTERS

Vegetable samosas [GLU], Chilli

bites & Taro cakes 

Served with assorted chutneys &

pickles

[PLANT-BASED, VEG]

FROM THE STEAMER

Assorted Dim Sum with

Condiments

[CRU, GLU, SOY, MLS, FSH]

PIZZA STATION

Salted Fish Pizza with tomato, onion, coriander & chilli

[GLU, FSH, MLK]

Curried Vegetable Pizza 

[MLK, GLU]

[VEG]

PLANT-BASED available 

MAIN COURSES

Seafood rougaille with coriander


[CRU, MLS, FSH]

Beef kalia with egg, mint & fried onions

[BEF, MLK, EGG]

Lamb salmi with potatoes & peas

Chicken curry enhanced with local spices

Pilaf rice with fried onions & island spices 

[MLK]

[VEG]


Grilled fish. lemon butter sauce

[MLK, FSH]

Pork vindaloo

[PRK, MTD]

VEGETARIAN & PLANT-BASED SPECIALTIES

Pumpkin fricassee with mustard seeds 

[MTD]

[PLANT-BASED, VEG]

Butter beans & chayote curry 

[PLANT-BASED, VEG]

Taro leaves stew with

tamarind 

[PLANT-BASED, VEG]

Potato chutney with dried

chilli 

[PLANT-BASED, VEG]

Chayote fricassee with curry leaves & coriander 

[PLANT-BASED, VEG]

LITTLE EXPLORERS' TABLE

Fish nuggets

[FSH]

Potato wedges 

[PLANT-BASED, VEG]

DESSERT

Puits d'amour

[GLU, EGG, MLK, SOY]

Banana Crumble tart

[GLU, EGG, MLK]

Napolitaine 

[GLU]

[PLANT-BASED, VEG]

Coconut sponge cake

[SOY, EGG, GLU]

Lychee mango mousse

[EGG, GLU, MLK]

Exotic custard pudding 

[MLK]



[VEG]

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]