KARAY

STARTER

CRUDITÉS & CONDIMENTS

Lettuce, carrot, cabbage, cucumber, tomato, celery [CEL], capsicum

Capers, gherkins [MTD], black olive & green olive, croutons [GLU]

Mayonnaise [MTD, EGG], tomato sauce, lemon dressing, balsamic vinegar, cocktail sauce [EGG, MTD]

Basil oil, rosemary oil, thyme oil, chilli oil, citrus oil

SALADS

Tuna tataki [SOY, FSH]
Green papaya and dried shrimp salad [CRU]
Artichoke salad with Parmesan cheese [VEG, MLK]
Roasted pumpkin with goat cheese [VEG, MLK]
Anti-pastis [MLK, SOY]
Grilled chicken, beans and sweet corn salad
Carrot salad with cumin and dried raisins [VEG]
Mauritian-style calamari salad [MLS]

Live salad station

Beef tartar [BEF] Basil, onion, semi-dried cherry tomato, olives

COLD CUTS & CHEESE CORNER

Salami [PRK, GLU], Chicken mortadella [GLU, SOY], Beef bresaola [BEF]

Brie cheese, Roquefort, Camembert, Gouda, Goat cheese [MLK]

Crackers [GLU], Dried fruits, Grissini [GLU], Lavroche [GLU]

Honey selection

Plain, rosemary, thyme, vanilla, truffle

MAIN COURSE

ITALIAN CORNER

Grilled vegetable pizza [VEG, GLU, MLK]
Spicy beef pizza [GLU, MLK, BEF]
Seafood arancini with salsa verde
[MLS, MLK, CRU, FSH]
Eggplant Parmigiana [VEG, MLK, GLU]

LIVE PASTA STATION

Penne, Spaghetti, Fusilli [GLU]

Pesto sauce [VEG, NUT, MLK] Tomato sauce [VEG] Cheese sauce [VEG, MLK, GLU] Beef Bolognese [BEF, CEL]

Onion, tomato, basil, garlic, bacon [PRK, CEL], olive, Parmesan [MLK]

ASIAN CORNER

Beef rendang [BEF]
Fish in banana leave [FSH]
Thai pineapple rice [SOY, FSH, MLS]
Chicken and vermicelli soup [GLU]

Live station

Ayam goreng with sweet chilli sauce [EGG, GLU]

INDIAN CORNER

Darbari dal - mixed lentils with yoghurt and cream [VEG, MLK] Paneer methi malai - creamy paneer curry with fenugreek leaves [VEG, MLK] Chicken vindaloo [MTD] Subz tawa masala – mixed vegetable curry platter [VEG, MLK]

Live station

Lamb kebab, cucumber yoghurt sauce [MLK]

MAURITIAN CORNER

Black lentils fricassee with chicken feet Beef rougaille [BEF] Vegetable curry [VEG] White rice

Live

Stir-fried rice with chicken and egg [SOY, GLU, EGG]

FRENCH BISTRO CORNER

Mushroom and boucané quiche [MLK, GLU, EGG, PRK]
Lamb navarin
Pomme rissole with thyme [VEG]
Vegetable Jardinière [VEG]

Live

Pan-seared sheep liver with red wine sauce [ALC]

SWEET CORNER

Fruit crumble [GLU, MLK]
Lemon tart [GLU, MLK, EGG]
Black forest cake [MLK, EGG, SOY, GLU]
Bread pudding with dried fruits [GLU, EGG, MLK]
Peach puff pastry tart [MLK, EGG, GLU]
Choux caramel [EGG, MLK, GLU]
Chocolate cookies [EGG, MLK, GLU, SOY]

Live station

Atayef - sweet dumplings [MLK, GLU]

Please notify the restaurant manager should you have any food allergies.

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]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]