# 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

Seafood ballotine [FSH, MLS, CRU, FGG1 Moroccan quinoa salad [VEGAN, NUT] Baba Ghanoush [VEGAN, SSE] Calamari vindaye [MLS, MTD] Spicy chicken salad with pineapple and bean sprouts Crunchy vegetable salad [VEGAN] Tofu salad with mushroom and young corn [VEGAN, SOY] Pasta salad with crab sticks [GLU, CRU] Mushroom and corn salad [VEGAN] Potato and apple salad [VEGAN]

## 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**

Spicy lamb pizza [GLU, MLK] Margherita pizza [VEG, GLU, MLK]

## LIVE PASTA STATION

Penne, Spaghetti, Fusilli [GLU]

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

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

### ASIAN CORNER

Black bean pork [PRK, SOY, GLU, MLS] Steamed Bok Choy with shitake [VEGAN] Stir fried angel hair with tofu and shitake mushroom [VEGAN, SOY]

### Live station

Fish tempura [GLU, FSH, EGG] Ponzu sauce [SOY, FSH] and sweet chilli [GLU]

## **INDIAN CORNER**

Dal maharani- creamy slowcooked mixed pulses [VEG, MLK] Butter chicken [MLK] Chole masala – chickpea curry [VEGAN] Veg kolhapuri – spicy mixed vegetable curry [VEG, MLK]

#### MAURITIAN CORNER

Potato chutney [VEGAN] Beef Salmis[BEF, ALC] Crab soup [CRU] Chilli bite curry [VEGAN] Lima bean stew [VEGAN]

## FRENCH BISTRO CORNER

Guinea fowl à l'orange Lamb ragoût Vegetable gratin [VEG, GLU, MLK]

# SWEET CORNER

Chocolate moelleux with coffee ganache [GLU, MLK, EGG, NUT] White chocolate and passion fruit verrine [GLU, MLK, EGG] Lychee chou craquelin [GLU, MLK, EGG] Mango cheesecake [GLU, MLK, EGG] Papaya tartlet [GLU, MLK, EGG] Opera [GLU, MLK, EGG, NUT] Fresh fruit cuts Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

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]