

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

SALAD

Seafood cocktail with avocado [MLS, CRU, FSH, MTD, EGG]

Dorado fish vindaye with onions & bell pepper [FSH, MTD]

Octopus salad with lime, coriander, and tomato [EGG, MTD, MLS]

Roasted egg stuffed with surimi [EGG, CRU, MTD]

Curried chicken salad with corn [MTD, EGG]

Chargrilled eggplant chutney with garlic crouton [GLU]

Sweet okra salad with spring onion [VEGAN]

Fruits & vegetables confit à la créole [VEG]

Crispy bittergourd salad [VEGAN]

COLD CUTS & CHEESE CORNER

Salami [PRK, GLU] chicken mortadella [GLU, SOY], beef bresaola [BEF]

Brie cheese, roquefort [RAW MLK], camembert, gouda, goat cheese [MLK]

Crackers [GLU], dried fruits, grissini [GLU], lavroche [GLU]

HONEY SELECTION

Plain, rosemary, thyme, vanilla, truffle

SOUP

Calodyne crab soup with local spices [CRU]

LIVE COOKING

Farata [GLU]

Chicken curry

Stir-fried noodles with vegetables and garlic sauce [VEG, GLU, SOY, SSE]

CRISPY CORNER

Vegetable samosas, chili bites & taro cakes served with assorted chutneys and pickles [VEGAN, GLU, MTD]

FROM THE STEAMER

Assorted dimsum with condiments [CRU, GLU, SOY]

PIZZA STATION

Salted fish, tomato, onions,
coriander, and chili pizza
[GLU, FSH, MLK]

Curried vegetables pizza [GLU, MLK]

MAIN COURSES

Chicken merguez sausages
rougaille with coriander
[SOY, MLK]

Beef kalia with egg, mint, and fried
onions [BEF, MLK]

Lamb salmis with potatoes [ALC]

Pilaf rice with fried onions and
island spices [MLK]

Pumpkin fricassée with mustard
seed [VEGAN, MTD]

Broad beans curry with
christophine [VEGAN]

Taro leaves stew with tamarind
[VEGAN]

Potato chutney with dried chili
[VEGAN]

White cabbage fricassée [VEGAN]

SWEET CORNER

Vanilla crèmeux with exotic fruits
compote [MLK, EGG]

Banana & chocolate tartlet
[GLU, EGG, MLK]

Vanilla-lychee craquelin choux
[GLU, EGG, MLK]

Baba with Chamarel rum
[GLU, EGG, MLK, ALC]

Passion fruit cheesecake
[GLU, EGG, MLK]

Mango crème brûlée [EGG, MLK]

Puit d'amour [MLK, EGG, GLU]

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]