

**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

Quinoa and citrus salad [VEGAN]  
Fish ballotine with asparagus [FSH, EGG]

Russian salad [EGG, MTD]

Tuna niçoise salad [FSH, EGG]

Cucumber, dill and yogurt salad [VEG, MLK]

White bean and chorizo salad [PRK]

Eggplant and chickpea salad, curry dressing [VEGAN, MTD]

Mauritian fish salad with watercress [FSH]

Vegetable pickles [VEGAN, MTD]

Watermelon salad with vegan cheese [VEGAN]

### Live salad station

Crostini [GLU, MLK]

Beef bresaola [BEF], avocado guacamole, rocket, Parmesan cheese [MLK]

## 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

## MAIN COURSE

### ITALIAN CORNER

Country pizza with chicken and bbq sauce [GLU, MLK]

Margherita pizza [VEG, GLU, MLK]

Beef meat ball in tomato sauce [BEF]

### LIVE PASTA STATION

Tagliatelle, 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

Stir-fried tofu and vegetable with chili bean sauce [SOY, MLS]

Sauteed mutton liver with oyster sauce [MLS]

Jasmine rice [VEG]

Sauteed Bok choy with garlic [VEGAN]

### Live station

Dim sum selection [GLU]

Beef [BEF], Chayote Niouk yen,

Chicken niouk yen, Tofu [VEG, SOY],

Chicken Saw Mai [GLU], Vegetable

Saw Mai [VEG, GLU]

Spring onion, sweet chilli sauce, fish sauce [FSH], oyster sauce [GLU,MLS]

### INDIAN CORNER

Moong dal tadka - pulses with Indian spices [VEG]

Matar mushroom - green peas and mushroom curry [MLK]

Subz tehri - vegetable puloa [VEG, MLK]

### MAURITIAN CORNER

Fish curry with eggplant [FSH]

Broad bean fricassee [VEG]

Lamb salmis [ALC]

Grilled calamari with virgin sauce [MLS]

Lentils fricassee with root vegetables [VEGAN]

Chickpea stew [VEGAN]

### FRENCH BISTRO CORNER

Mushroom chicken ragout [MLK]

Sautéed green beans with bacon and almond flakes [CEL, NUT, PRK]

Pommes-au-four with chives and sour cream [VEG, MLK]

### SWEET CORNER

Pear trifle verrine with almonds [MLK,NUT]

White cheese & red fruits

Entremets [MLK, EGG, GLU,SOY]

Chocolate Éclair [MLK, EGG, GLU, SOY]

Lemon meringue tart [MLK, EGG, GLU]

Vanilla creme caramel [MLK, EGG]

Black forest [MLK, EGG, GLU, SOY]

Fresh fruit salad

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 ]