

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, 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 [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]

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, EGG, GLU, NUT]

White cheese & red fruits

Entremets [MLK, EGG, GLU]

Chocolate Éclair [MLK, EGG, GLU, NUT]

Lemon meringue tart [MLK, EGG, GLU]

Vanilla creme caramel [MLK, EGG]

Black forest [MLK, EGG, GLU, ALC]

Fresh fruit salad

FRENCH BISTRO CORNER

Mushroom chicken ragout [MLK]

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]