



CORAL
A LA CARTE DINNER

STARTER

Red Tuna trilogy: Seared and served with eggplant caviar, Tempura-style with wasabi flavoured mayonnaise, Tartar-style with tomatoes, lemon and capers
[FSH, MTD, GLU, EGG, SUL]
Rs 400*

Or

Shrimp carpaccio, Avocado puree, Balsamic pearls
[CRU, MTD, SUL]
Rs 400*

Or

White fish carpaccio, Microgreens salad, Chives cream
[FSH, MTD, MLK]
Rs 400*

Or

Roma tomato, Burratta cheese, Sweet basil pesto
[VEG, MLK, NUT, SUL]
Rs 475*

Or

Eggplant caviar on a couscous salad, Fancy vegetables, Raspberry vinaigrette
[VEGAN, GLU, SUL]
Rs 350*

Or

Palmheart salad, tomato, saffron dressing and grass jelly
[VEGAN, SUL]
Rs 550*

SOUP

Vichyssoise
[MLS, MLK, GLU]
Rs 150*

Or

St Germain potag, Rosemary croutons
[VEG, MLK, GLU]
Rs 150*

MAIN COURSE

Slow-cooked Chicken, Sauteed mushrooms, Pink peppercorn sauce
[MLK, SUL, ALC]
Rs 500*

Or

Plancha-seared Yellow fin Tuna, Wok vegetables, Satay sauce
[FSH, MLK, NUT, PNT, SOY, GLU]
Rs 575*

Or

Sacrechien Fish bouillabaise, Saffron potato
[FSH, CRU, MLS, MLK, GLU]
Rs 600*

Or

Grilled Cuttlefish, Sauteed artichokes, asparagus & sundried tomatoes, White wine sauce
[FSH, MLK, ALC, MLS, SUL]
Rs 600*

Or
Asparagus risotto, Truffle oil, Basil
flavoured oil
[VEG, MLK, ALC]
Rs 450*

Or
Cheese tortellini in a creamy
pesto sauce
[EGG, MLK, GLU, NUT]
Rs 550*

Or
Vegan chicken balls and chickpea
stew in local flavours, Bulgur,
Mint sauce
[VEGAN, GLU, SOY]
Rs 550*

Or
Creamy black risotto creamy with
vegan bacon
[VEGAN]
Rs 650*

Or
Palmheart and chayote cannelloni,
Pumpkin puree
[VEGAN, GLU]
Rs 675*

DESSERT

Milk chocolate mousse, Dark
chocolat crumble, Raspberry
sorbet
[GLU, MLK, EGG, NUT, SOY]
Rs 300

Or
Napoleon papaya nankhatai,
Avocado sorbet
[VEGAN, GLU]
Rs 275*

Or
Exotic fresh fruits, Vanilla short
crust with cinnamon cream,
Mango sorbet
[EGG, MLK, GLU, NUT]
Rs 225*

Or
Ice-cream, Red fruits coulis,
Crispy orange crackers
[VEG, GLU, MLK]
Rs 200*

*Included in the HB/FB & All In
All Out Package

All Prices are in Mauritian rupees.
All prices are inclusive of 15%
government tax and exclusive of
10% discretionary service tips.

ON SUPPLEMENT

MAIN COURSE

Grilled Australian beef fillet
, Sweet potato and caramelised
baby vegetables, Truffle sauce
[BEF, MLK, ALC]

Rs 850*

Grilled Spiny rock Lobster, Black
truffle foam
[MLS, CRU, GLU, MLK, MTD]

Rs 3000*

Seared fresh water Prawns
marinated with lemongrass,
Ginger and chilli vegetable
spaghetti, Tomato and pineapple
salsa
[CRU, CEL, SOY]

Rs 1800*

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]