



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, SOY]

**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]

**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]

**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]

**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]

**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]  
**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]  
**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]

**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 ]