



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]

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, MLK, 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 2000

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]