



CORAL
A LA CARTE DINNER

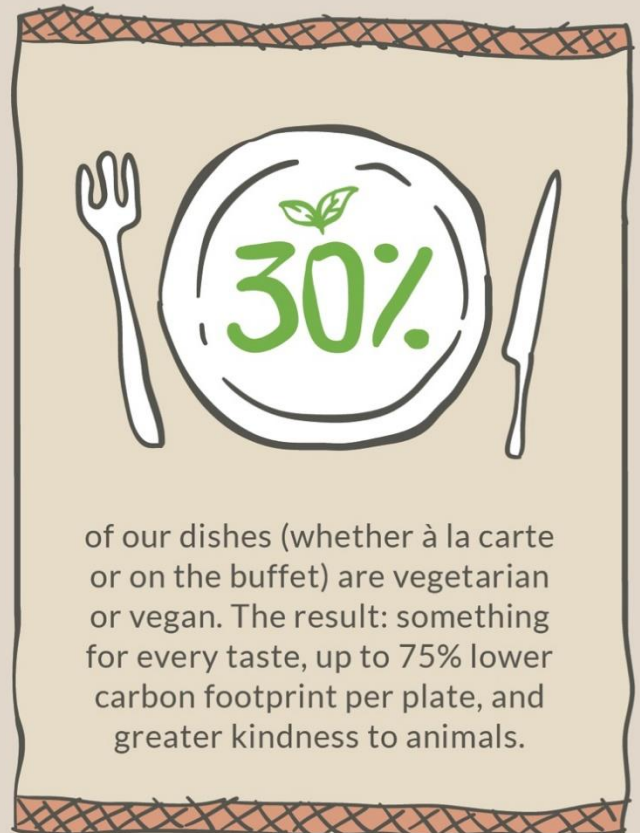
Committed – Right to your plate

As a purpose-led, B Corp certified business, we cook responsibly, with heart and good sense.



52%

of the food and drink on our menus comes from local producers certified **Made in Moris.**



of our dishes (whether à la carte or on the buffet) are vegetarian or vegan. The result: something for every taste, up to 75% lower carbon footprint per plate, and greater kindness to animals.

Look for these symbols:  100% PLANT-BASED  VEGETARIAN

Less waste

We forecast covers, track waste with smart bins, cook to order, and reuse surplus for staff meals. Want to help? Just listen to your appetite - you can always come back for more.

No salmon here

Too many chemicals, too big an environmental impact. We choose fresh, local and more sustainable species instead.



What do Mauritius and the Mediterranean have in common? A love of simplicity, quality ingredients, and marine flavours at the heart of the plate.

In the evening, Coral brings this spirit to life: natural décor, seafood specialities, and Mauritian cuisine with Mediterranean influences for a dinner full of flavour.

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, SSE]

Rs 400*

Or

Roma Tomato Tartar

Burratta cheese, Sweet basil pesto
[MLK, NUT, SUL]

[VEG]

Rs 475*

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

Eggplant caviar

Tangy couscous salad, Fancy vegetables, Raspberry vinaigrette
[GLU, SUL]

[PLANT-BASED, VEG]

Rs 350*

SOUP

Vichyssoise

[MLS, MLK, CEL]

Rs 150*

Or

St Germain potage

Rosemary croutons

[MLK, GLU, CEL]

[VEG]

Rs 150*

MAIN COURSE

Slow-cooked Chicken

Sauteed mushrooms, Pink peppercorn sauce

[MLK, CEL, ALC]

Rs 500*

Or

Asparagus risotto

Truffle oil, Basil-flavoured oil

[MLK, ALC]

[VEG]

Rs 450*

Or

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

Rs 575*

Or

Sacrechien Fish Bouillabaisse
Saffron potato
[FSH, CRU, MLS, MLK]

Rs 600*

Or

Calamari
Sauteed artichokes, asparagus &
sundried tomatoes, White wine
sauce
[MLK, ALC, MLS, SUL]

Rs 600*

Or

Hearth & Harvest 

Vegan chicken balls and chickpea
stew in local flavours, Bulgur, Mint
sauce
[GLU]

[PLANT-BASED, VEG]

Rs 550*

Or

Cheese Tortellini
In a creamy pesto sauce
[EGG, MLK, GLU, NUT]

Rs 550*

Or

Creamy Black Risotto 

With vegan bacon
[GLU]

[PLANT-BASED, VEG]

Rs 650*

DESSERT

Milk chocolate mousse

Dark chocolate crumble, Raspberry
sorbet

[GLU, MLK, EGG, FSH, SOY]

Rs 300*

Or

Napoleon papaya nankhatai 

Avocado sorbet

[NUT, SOY]

[PLANT-BASED, VEG]

Rs 275*

Or

Exotic fresh fruits

Vanilla short crust with cinnamon
cream, Mango sorbet
[EGG, MLK, GLU]

Rs 225*

Or

Ice-cream & Red fruits coulis 

Crispy orange crackers
[MLK, GLU, NUT]

[VEG]

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, CEL, ALC]

Rs 850

Grilled Spiny rock Lobster,
Black truffle foam
[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

DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *plenty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes. Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS 
SUITABLE FOR PLANT-BASED 

[VEG]
[PLANT-BASED]

FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.

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]
PORK	[PRK]
BEEF	[BEF]