



CORAL
A LA CARTE LUNCH

SALAD

The Mauritian

Lettuce, tomato, crispy chicken, pineapple, onion, avocado, grated coconut and honey mustard dressing
[GLU, MTD, MLK, NUT]

Rs 220

Niçoise

Grilled Tuna steak, green beans, boiled eggs, potato, olive, tomato, homemade vinaigrette
[FSH, EGG, MTD, SUL]

Rs 250

Coral

Tomato, bell pepper, onion, oregano, cucumber, cubed cheddar cheese, black olive, croutons, lemon juice, olive oil, vinegar
[VEG, MLK, GLU, SUL]

Rs 210

Vegan

Tomato, bell pepper, onion, oregano, cucumber, vegan cheese, black olive, smoked tofu, avocado, croutons, lemon juice, olive oil, vinegar
[VEG, VEGAN, GLU, MTD, SUL]

Rs 210

BAGEL

*Gluten free available upon request

All items are served with French fries Or Wedges, Or Sweet potato chips.

Roasted Beef

Gratinated with Emmental cheese and sunny side up egg
[BEF, GLU, MLK, EGG, MTD, SUL]

Rs 320

Crispy Chicken

Gratinated with Cheddar cheese topped with pineapple
[GLU, MLK, SUL, EGG]

Rs 320

Local groove

Grilled local vegetables, rocket, hummus
[VEG, VEGAN, GLU, SSE, SUL]

Rs 280

OUR SIGNATURE BAGEL

Smoked Salmon

Smoked salmon, avocado, cream cheese and tangy mayonnaise
[FSH, MLK, EGG, GLU, SUL, MTD]

Rs 450

Mauritian

Tuna salad with boiled eggs
[FSH, EGG, GLU, SUL, MTD]

Rs 320

SANDWICH

*Gluten free available upon request

Bryiani-spiced Veggie Burger

Local root-vegetable patty, raita, star fruit pickle, lettuce, coriander and cumin bun

[VEG, GLU, MLK, MTD]

Rs 400

The Local Sandwich

Local greens, taro and potato toasted sandwich, curry leaves pesto and tamarind chutney

[VEGAN, VEG, GLU]

Rs 400

DESSERT

Fresh fruit gratin

[MLK]

Rs 250

Sundae ice cream

[MLK, NUT]

Rs 250

Yuzu tart

[MLK, EGG, GLU, NUT]

Rs 250

Green papaya creamy pie

[GLU, MLK]

Rs 225

Assorted sorbet

Rs 250

Included in the FB & All In All Out Packages.

You can select 2 dishes per person.

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

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]