

CORAL
A LA CARTE LUNCH



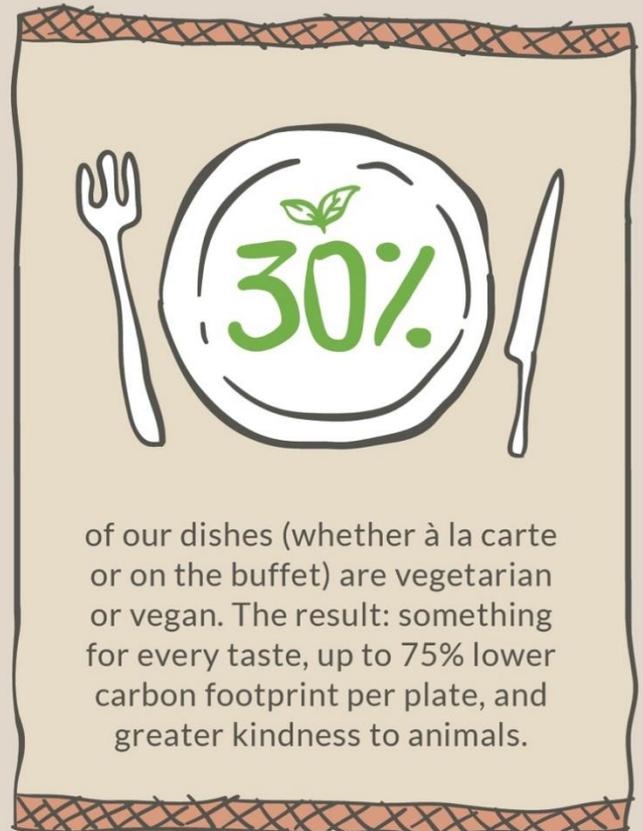
Committed – Right to your plate

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.



Wind in your hair, the gentle scent of grilling, and the sparkling sea before you... At Coral, lunch tastes like pure holidays. Between a Mauritian-inspired bagel and a coconut chicken salad, what you savour most is the simplicity of the moment in a warm and welcoming setting.

SALAD

The Mauritian

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

Rs 220

The Tropical

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

[PLANT-BASED, VEG]

Rs 210

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

BAGEL

*Gluten-free available upon request

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

Local groove

Grilled local vegetables, rocket, hummus

[GLU, SSE, SUL]

[PLANT-BASED, VEG]

Rs 280

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

OUR SIGNATURE BAGEL

Smoked Marlin

Smoked marlin, 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

[GLU, MLK, MTD]

[VEG]

Rs 400

The Local Sandwich

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

[GLU]

[PLANT-BASED, VEG]

Rs 400

DESSERT

Fresh fruit gratin

[MLK]

[VEG]

Rs 250

Sundae ice cream

[MLK, NUT]

[VEG]

Rs 250

Yuzu tart

[MLK, EGG, GLU, NUT]

Rs 250

Green papaya creamy pie

[GLU, MLK]

[VEG]

Rs 225

Assorted sorbet

[PLANT-BASED, VEG]

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.

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]