



LOR DISAB

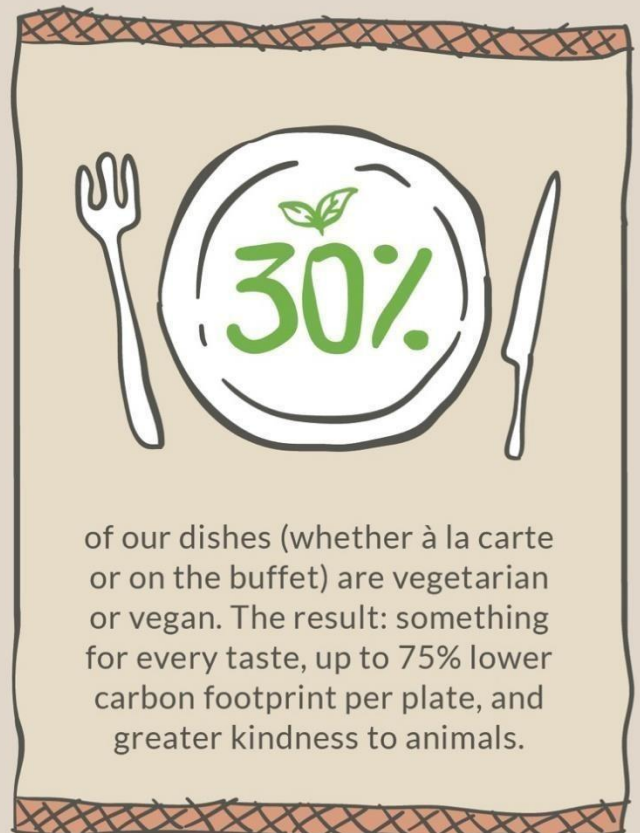
Committed – Right to your plate

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.



In Creole, Lor Disab means 'on the beach'. As the sun sets, the atmosphere becomes more intimate and is reserved for adults. Lor Disab offers a menu with Mauritian influences, for a dinner with your feet in the sand, savouring local flavours and the sea breeze.

STARTER

Prawn Tempura,
Avocado puree, Tamarind and taro leaves jelly

[CRU, GLU, EGG]

Rs 335

Or

Smoked Marlin cigar,
Tropical vegetables, Homemade dressing

[FSH, MTD]

Rs 275

Or

Fresh tomatotartar 

Goat cheese, Croutons, Sundried tomatoes, French dressing

[MLK, GLU, MTD]

[VEG]

Rs 255

Or

Red Tuna trilogy

Seared and served with aubergine caviar,
Tempura-style with wasabi flavoured mayonnaise,
Tartar style with tomatoes, lemon and capers

[FSH, GLU, EGG, MTD]

Rs 275

Or

Seasonal vegetable meli-melo 

Crispy Parmesan basket, raspberry coulis

[MLK]

[VEG]

Rs 255

Or

Baby carrot confit 

Orange segments, avocado jelly, organic greens with truffle oil

[PLANT-BASED, VEG]

Rs 255

Or

Quinoa salad 

With chickpeas, dried seeds and cucumber, citrus dressing

[MTD]

[PLANT-BASED, VEG]

Rs 290

SOUP

Coconut cauliflower cream 

Saffron emulsion

[MLK]

[VEG]

Rs 240

Or

Clam Vichyssoise

[MLS, MLK, ALC, CEL]

Rs 320

Or

Curried coconut soup 

With squash and lentils

[VEG]

Rs 240

MAIN COURSE

Olive and Parmesan-crusteD Pork medallion,
Vegetable tagliatelle, apple and lavender sauce

[PRK, MLK]

Rs 440

Or

Pan-seared baby Chicken breast and crispy stuffed thigh,
Sautéed green leaves, mushroom confit, truffle jus

[MLK, GLU, EGG]

Rs 520

Or

Brown butter Dorado fillet,
Sweet potato and pumpkin gratin, sea urchin sauce

[FSH, MLK, CRU]

Rs 450

Or

Beef tenderloin,
Pickled bell pepper, Roquefort cheese sauce

[BEF, RAW MLK]

Rs 620

Or

Grilled vegetable lasagna 

Tomato compote, crispy Arancini, arugula coulis

[GLU, MLK]

[VEG]

Rs 400

Or

Grilled palmheart medallion 

With pumpkin tortellini, morel-sage sauce

[GLU, MLK]

[VEG]

Rs 520

Or

Mushroom and cabbage spring roll 

With sweet & sour vegetables and crispy angel hair

[GLU, SOY, MLK]

[VEG]

Rs 400

Or

Whole Grilled Lobster (500g)

With roasted seasonal vegetables, potato wedges, and lemon butter sauce

[MLK, CRU, ALC]

(Supplement of Rs 2450)

Or

Seafood Platter (Prawns, Calamari, Mussels, Fish, Octopus, Crab)

With vegetable lasagna, fresh green leaves, pumpkin puree, and mussel butter sauce

[CRU, MLK, GLU, MLS, ALC, FSH]

(Supplement of Rs 2250)

Or

Mixed Meat Skewers (Lamb rack / Australian beef tenderloin / Pork chop)

With sweet potato gratin, asparagus, beetroot confit and cheese sauce

[PRK, MLK, BEF, ALC]

(Supplement of Rs 2450)


DESSERTS – Rs 320

William pear flavoured Panna cotta,
Soft five-spice biscuits, roasted pear
[ALC, MLK, GLU, BEF]

Or

Hockey-sphere,
Crispy popcorn and Chocolate sauce
[MLK, EGG]

Or

Coffee and chocolate Delice, 
Aniseed cream, Mangocoulis
[MLK]
[VEG]

Or



Vanilla Creme Brulee
[MLK, EGG]

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]