



Lunch Menu

(12hr30 – 14hr30)

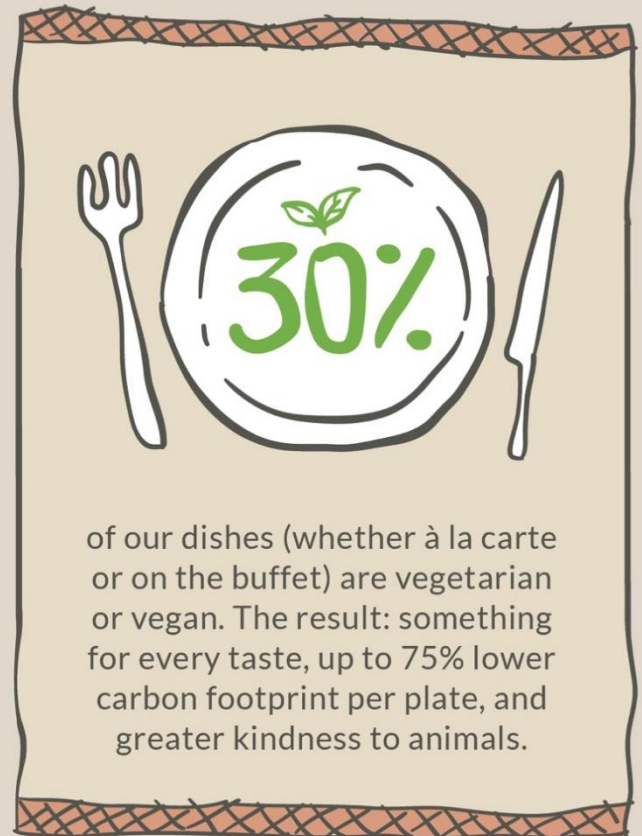
Committed – Right to your plate

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.



SPECIALITY OF THE DAY

Ask your waiter for the special local dish of the day

Rs 500

**Vegetarian local dish of the day*

Rs 480

ON THE GRILL *

Grilled Fish, Garlic butter sauce

Local vegetables, French fries
[FSH, MLK]

Rs 495.00

Beef steak, Black pepper sauce

Local vegetables, French fries
[BEF]

Rs 550.00

Grilled Chicken, BBQ sauce

Local vegetables, French fries

Rs 450.00

PASTA *

Beef Bolognese sauce

Beef, tomato, celery, carrot, garlic, basil, Parmesan cheese
[BEF, CEL, MLK]

Rs 395.00

Smoked Marlin cream

Smoked Marlin, cream, garlic, parsley, Parmesan cheese
[FSH, MLK]

Rs 395.00

Carbonara sauce

Cream, garlic, bacon, egg, Parmesan cheese
[PRK, EGG, MLK]

Rs 360

Napolitana sauce

Tomato, onion, peppers, garlic, olive

[PLANT-BASED, VEG]

Rs 345.00

*Served with Tagliatelle Or Spaghetti
[GLU], chillies and pickles [MTD]*

SEAFOOD

Grilled Indian Ocean Lobster

With saffron rice, sautéed local greens, vegetables, grilled tomato, cassava katkat, lemon butter sauce

[CRU, MLK]

Rs 1700.00

Grilled King Prawns

With parsley rice, market vegetables, sautéed local greens, grilled tomato, garlic butter sauce
[CRU, MLK]

Rs 1200.00

SALADS *

Coin de Mire salad

Flaked tuna, potato, olives, onion rings, tomato, cucumber, lettuce, boiled egg, lemon, classic dressing
[FSH, EGG, MTD]

Rs 445.00

Le Cap salad

Lettuce, mixed grilled vegetables, tomato, onion rings, quinoa, pesto dressing
[NUT]

PLANT-BASED, VEG

Rs 460.00

Chicken Caesar salad

Roasted chicken, lettuce, tomato, black olives, Parmesan, anchovy, boiled egg, croutons, ceasar dressing

[FSH, EGG, MLK, GLU]

Rs 490.00

SANDWICHES*

Club sandwich

Chicken, fried egg, bacon, lettuce, tomato, mayonnaise

[GLU, PRK, EGG, MLK]

Rs 550.00

Croque Monsieur

Toasted Chicken ham and cheese sandwich, topped with a fried egg
[GLU, MLK, EGG]

Rs 450.00

Croque Madame

Toasted Pork ham and cheese sandwich, topped with a fried egg
[GLU, MLK, PRK, EGG]

Rs 450.00

Tuna salad

Homemade traditional bread, lettuce, mayonnaise, onion, tuna, tomato, coriander

[GLU, FSH, EGG]

Rs 450.00

Roasted Chicken

Baguette, roasted chicken, cheese, mayonnaise, lettuce, onion ring, tomato

[GLU, EGG]

Rs 470.00

Cheese

Baguette, lettuce, tomato

[GLU, MLK]

[VEG]

Rs 450.00

The Mauritian "falafel"

Pita bread, chilli bites, hummus, lettuce, tomato, onion, coriander

[GLU, SSE]

[PLANT-BASED, VEG]

Rs 450.00

The Local Sandwich

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

[GLU]

[PLANT-BASED, VEG]

Rs 400

BURGERS *

Beef

Onion, tomato, cheese,
mayonnaise, fried egg, lettuce
[BEF, GLU, MLK, EGG, SSE]
Rs 490.00

Chicken

Onion, tomato, cheese,
mayonnaise, lettuce
[GLU, MLK, EGG, SSE]
Rs 470.00

Veg

Bryani-spiced burger patty,
tamarind chutney, raita and star
fruit pickles
[GLU, MLK, MTD]
[VEG]
Rs 400.00

PANINIS *

Tomato, cheese, pesto

[MLK, GLU]
[VEG]
Vegan cheese available upon request
Rs 400.00

Grilled vegetables

Eggplant caviar, pesto, vegan
cheese
[GLU]
[PLANT-BASED, VEG]
Rs 400.00

Smoked Marlin

Pesto, and cheese
[FSH, GLU, MLK]
Rs 450.00

Chicken ham

Pesto, and cheese
[MLK, GLU]
Rs 450.00

PIZZA *

Margherita

Tomato sauce, mozzarella, basil
[GLU, MLK]
[VEG]
Vegan cheese available upon request
Rs 450.00

3 Cheese

Tomato sauce, 3 cheese mix, basil
[GLU, MLK]
[VEG]
Rs 480.00

Veggie lovers

Tomato sauce, grilled vegetables,
caramelized onions, mozzarella,
basil
MLK, GLU]
[VEG]
Vegan cheese available upon request
Rs 450.00

The Provencal

Tomato sauce, vegan cheese, bell
peppers, mushrooms, black olives,
basil
[GLU]
[PLANT-BASED, VEG]
Rs 450.00

BBQ Chicken

Tomato sauce, pineapple, chicken,
olive, onion, green chillies, bbq
sauce, mozzarella, oregano
[GLU, MLK]

Rs 480.00

La passe

Tomato sauce, seafood,
mushrooms, capers, mozzarella,
oregano
[GLU, MLK, CRU, MLS, FSH]

Rs 550.00

DESSERT *

Rs 290.00

Chocolate cake

Vanilla ice cream
[GLU, MLK, EGG, SOY]

Caramelized pineapple

Coconut ice cream
[MLK]
[VEG]

Green papaya creamy pie

[GLU, MLK]
[VEG]

Fresh fruit salad

[PLANT-BASED, VEG]

Selection of ice creams

[MLK, EGG]

*Included in the All In All Out
package.
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]