



STARTERS AND SOUPS

Rs 505

Chinese crispy vegetable spring rolls

With glass noodles, Shitake mushroom, Cabbage, Bean sprouts

[VEGAN, SOY, GLU, SSE]

Thai green papaya salad

With cherry tomatoes, Chilli, Dried shrimps, Fine bean, Carrot, Peanut, Crispy shallots

[CRU, PNT, SSE, LUP]

*Vegan option available with vegan lemon shrimps



Vietnamese chilled chicken rolls

Chicken, Wombok, Carrot, Coriander, Lime, Shallots

[GLU, CEL]



Peking Tofu and mushroom

Tofu, Mushroom, Sweet chilli, Soy sauce

[VEGAN, SOY, GLU]

Malaysian mushroom noodle soup

Mushroom broth with fresh tofu, Mushroom, Carrots, Beansprouts, Spring onions, Asian greens, Flat rice noodles garnished with coriander, chilli, and lime

[VEGAN, GLU, CEL, SOY]

Tom Yam Soup

Chilli paste, Kaffir lime, Ginger, Cherry tomato, Baby Prawn, Fish sauce, Lemongrass

[CRU, FSH, ALC]



Thai Tom Kha Gai Soup

Chicken, Coriander, Cherry tomato, Green cabbage, Coconut milk

[MLK, CEL]

MAIN COURSE

TOFU AND VEGETABLES

Rs 630

Singaporean Tofu and vegetable stir-fry

Tofu, carrots, spring onion, zucchini, Asian greens, mixed pepper in an oyster mushroom and soya bean sauce

[VEGAN, GLU, SOY]

Green Thai vegetable curry

Broccoli, Cauliflower, Carrot, Mushroom, Bell Pepper, Onions, Green Thai curry paste

[VEGAN, CEL, SSE]



Tofu and 3 kinds of Chinese mushrooms

Tofu, Shitake, Straw mushroom, Seaweed

[VEGAN, GLU, SOY, CEL]

CHICKEN

Rs 765

Vietnamese lemon chicken

Crispy Chicken, Lemon, Scallions, Pepper, Lemongrass, and Chili
[GLU, CEL, SSE, SOY]



Thai sweet & sour chicken

Chicken, Pineapple, Onions, Spring onions, Cherry tomato, Cucumber, and Carrots
[LUP, GLU]

Malaysian Duck green curry

Duck, Lychee, Basil, Bamboo shoots and Pineapple
[MLK, SSE, CEL]



BEEF

Rs 860

Thai Beef red curry

Red curry paste with Coconut milk, Cashew nut, Zucchini, Chili, Green beans, and Basil
[BEF, MLK, SSE, NUT]



Chinese Beef stir-fry

Beef, Onion, Straw mushroom, Bean curd, Bok choy, Soy sauce
[SSE, BEF, NUT, SOY, LUP, CEL]

PORK

Rs 830

Thai honey garlic spare-ribs

Pork ribs, Garlic, Honey, Sesame seeds
[PRK, SSE, SOY]

Ka nom pany na moo

Pork belly, Tamarind, Coriander, Vegetable pickles
[PRK, SUL]

FISH

Rs 830

Indonesian steamed fish

Basil, Lemongrass, Garlic, Ginger, Coriander, Lime and Asian greens
[FSH, CEL, SSE]

Thai crispy fish fillet with yellow curry sauce

Yellow curry, Coriander, Chili, Basil, Chestnut, Roasted peanuts
[FSH, GLU, PNT]



PRAWN – WITH SUPPLEMENT

Sizzling Tiger prawns (3 pcs of U10)
With stir-fried wok vegetables & fried rice
[CRU, MLK, SOY, ALC]
Rs 1200

RICE AND NOODLES

Rs 485

Pad Thai Jay

Flat rice noodles with Tofu, Asian greens, Spring onions, Carrots, Beansprouts, Peanuts, Lime, and Tamarind sauce
[VEGAN, SOY, GLU, PNT]

Singapore Noodles

Noodles with Chicken, Spring onions, Carrots, Asian greens, Chili, Beansprout, and Egg
[SOY, FSH, GLU]



Chinese Chow mein

Noodles with Pork, Carrots, Spring onions, Asian greens, Bean sprouts and Egg
[PRK, GLU, SOY, FSH, EGG]

Special fried rice with Chicken or Beef

Fried rice with chilli, Green beans, Zucchini, Carrot, Sweet basil, Egg, and Cashew nuts
[BEF, EGG, SOY, NUT, PNT]



All Main Course dishes are accompanied with Jasmine rice.

DESSERT

Rs 450

Chinese mango pudding with berries

[MLK]

Caramelised lychee parfait, Honey sauce

[MLK, EGG, GLU]

Coconut Sagoo, Almond jelly and lychee syrup

[VEGAN, NUT]

Red bean chocolate cake

With red fruit coulis

[VEGAN, GLU]

Ming chocolate cake

Sesame seeds, Vanilla ice cream

[GLU, EGG, MLK, SSE]

Fruit platter



KID'S MENU

STARTER - Rs 255

Chinese crispy vegetable spring rolls with sweet sauce
[SOY, VEGAN, GLU]

Crispy Chicken salad with crunchy vegetables and plum dressing
[GLU, SOY]

Coconut milk soup with cabbage and tomato
[MLK, VEG, GLU]

Mushroom noodle soup with tofu and carrots
[VEGAN, SOY, GLU]

MAIN COURSE - Rs 355

Chicken Noodles with spring onions, carrots, Asian greens, basil, beansprouts, and egg
[EGG, SOY, GLU, CEL]

Chicken fried rice with green beans, zucchini, carrot, sweet basil, egg
[EGG, GLU]

Beef fried rice with green beans, zucchini, carrot, sweet basil, egg
[EGG, BEF, GLU]

Crispy Fish fillet with broccoli stir-fry
[FSH, SOY, GLU]

Tofu and veg stir-fry with rice
[VEGAN, SOY]

DESSERT - Rs 250

Pandan jelly with tapioca and coconut milk
[MLK, GLU]

Ming chocolate cake
Sesame seeds, Vanilla ice cream
[GLU, EGG, MLK, SSE]

Selection of ice creams
[VEG, MLK]

Included in the HB, FB and All-Inclusive packages, except for supplement dishes.

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]