

Maño

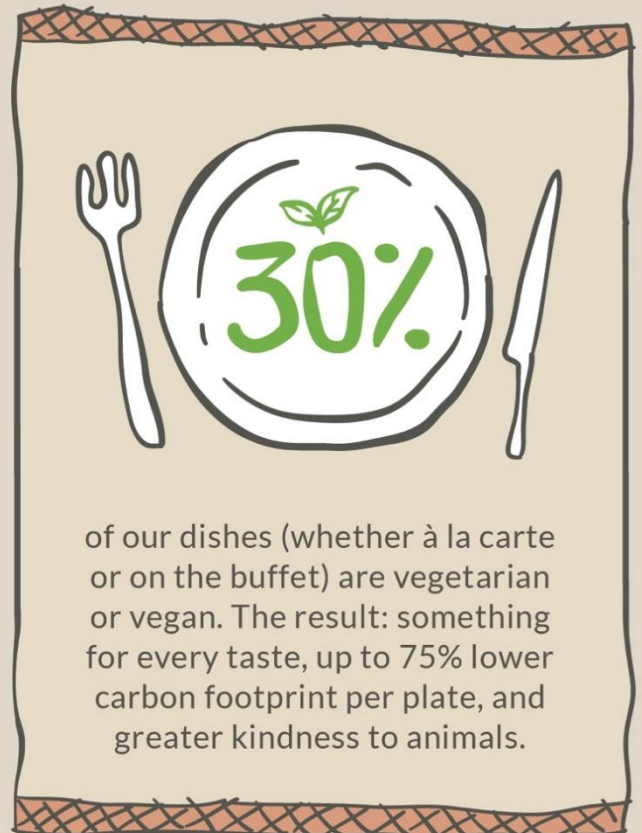
Committed – Right to your plate

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.



Here, one foot is in mauritius and the other is in thailand.
Welcome to a traditional thai house full of charm and asian-
inspired touches, surrounded by a tranquil garden.

On the menu? Prawn salad blending mauritian papaya and
asian spices, chicken green curry, and traditional pad thai.
Close your eyes, taste, and travel!

STARTERS

Tod Mun Kung

Prawn Cake

Prawn mince, bread crumbs, red curry paste, sweet chilli sauce
[CRU, GLU, EGG, SSE]

Rs 565

Yum Luam Mit Talay

Seafood Salad

Prawn, calamari, onion, tomato, celery, spring onion, Thai dressing
[CRU, CEL, FSH]

Rs 420

Kai Satay

Chicken Satay

Chicken, coconut milk, turmeric powder, peanut sauce
[PNT, NUT]

Rs 330

Lab Nuea Yang

Thai Beef Salad

Grilled beef, rice powder, chilli powder, mint leaves, celery & Thai dressing
[BEF, FSH, CEL]

Rs 515

Som Tum

Papaya Salad

Green papaya, lime juice, soy sauce, tomato, palm sugar, roasted peanuts
[SOY, PNT]
[PLANT-BASED, VEG]

Rs 125

Thod mon khao pod

Thai Corn Fritters

Corn, red curry paste, basil, herbs
[PLANT-BASED, VEG]

Rs 130

SOUP

Tom Yum Kung

Prawn Soup

Prawn, mushroom, lemongrass, coconut milk, lime juice, fish sauce
[CRU, FSH]

Rs 465

Tom Kha Kai

Chicken Coconut Soup

Chicken, mushroom, lemongrass, coconut milk, lime juice, fish sauce
[FSH]

Rs 325

Tofu Tom Yum

Seaweed Mushroom Soup

Sweet & sour tofu, mushroom, seaweed, chilli samba
[SOY, SSE]
[PLANT-BASED, VEG]

Rs 250

MAIN COURSE

FISH AND SEAFOOD

Pla Phat Prieu Wan

Sweet & Sour Fish

Sweet & sour sauce, fish, pineapple, capsicum, onion, tomato ketchup
[FSH]

Rs 550

Pad Thai Kung

Prawn Pad Thai

Stir-fried, rice noodles, prawn, tamarind sauce, chives, bean sprouts, and peanut
[EGG, CRU, FSH, NUT, PNT]

Rs 730

BEEF AND LAMB

Kare Pud Sauce Prik

Chilli Lamb

Stir-fried lamb, capsicum, onion, spring onion, samba chilli paste, oyster sauce
[SOY, MLS]

Rs 755

Naue Pad Num Mon Hoi

Beef in Oyster Sauce

Stir-fried beef, oyster sauce, mushroom, spring onion
[SOY, MLS]

Rs 605

CHICKEN AND DUCK

Kai Pud Med Mamuang

Cashew Nut Chicken

Stir-fried chicken, cashew nuts, oyster sauce, onion, capsicum
[MLS, SOY, NUT]

Rs 560

Ped Pud Pad Kaprao

Chilli Basil Duck

Stir-fried duck, chilli, garlic, basil
[SOY, MLS]

Rs 504

CURRIES

Kaeng Dang Tofu

Red Curry Vegetable Tofu

Red curry, vegetables, tofu, coconut milk & basil
[SOY]

[PLANT-BASED, VEG]

Rs 350

Kaeng Kai Wan Kai

Green Curry Chicken

Chicken, Egg Plant, Coconut Milk & Basil

Rs 365

Kang Lueng Pla

Yellow Curry Fish

Deef-fried fish, eggplant, coconut milk, green curry
[FSH]

Rs 425

Kang Pad Kung
Red Curry Shrimp

Shrimp, red curry, coconut milk,
pineapple, seasonal vegetables
[CRU]

Rs 615

NOODLE

Kuay Tiaw Pad Prik Phao Kai
Chicken Rice Noodles

Stir Fried Rice Noodle, Chili Paste,
Chicken, Coconut Cream, Capsicums,
Onion
[SOY, MLS]

Rs 360

RICE

Steamed Jasmin Rice

Kow Pad Jae

Vegetable Rice Stir-fry

Stir-fried rice with vegetables
[SOY]
[PLANT-BASED, VEG]

Rs 115

Khao Pad Gai

Chicken Rice Stir-fry

Stir-fried rice with chicken, egg &
vegetables
[SOY, EGG]

Rs 285

DESSERT

Mango Creme Brulee

Mango, coconut milk, egg
[MLK, EGG]

Rs 255

Fried Banana & Vanilla Ice Cream

Deep-fried banana, palm sugar, vanilla
ice cream
[MLK]
[VEG]

Rs 215

Pumpkin Custard

Pumpkin, coconut milk, egg, palm
sugar, fried shallots
[MLK, EGG]

Rs 150

Sako Kao Pod

Tapioca Corn Coconut

Tapioca, corn, coconut cream milk
[MLK]
[VEG]

Rs 160

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]