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ISLAND 1

Cheese and cold cut platter

Brie, Camembert, Provolone,
Emmental Swiss

Biscuits and crackers, nuts and
dried fruits
[GLU, NUT, MLK]

Salami, jambon Coppa ham,
Chicken ham, Parma ham
[PRK]

Gherkins, pickled onions,
marinated olives

ISLAND 2

Pizza

Margherita
[VEG, SUL, GLU, MLK]
Curried chicken pizza
[GLU, MLK]
Genovese
White sauce, fresh basil, pesto,
Parmesan
[VEG, MLK, GLU, NUT]

Infused oils
Olive oil, Garlic oil, Chilli oil,
Thyme oil

Pasta

Farfelle, Spaghetti
[GLU]
Aglio olio
Garlic, chilli, white wine, parsley
[VEG, ALC]

Alla puttanesca
Olive, parsley, tomato sauce,
anchovy fillet
[FSH]

Chopped onions, Chopped garlic,
Basil, Diced tomato & Pesto [NUT]

ISLAND 3

Breads and spreads

Beurre
[VEG, MLK]
Cream cheese
[VEG, MLK]
Pesto
[VEG, NUT, MLK]
Black olive Tapenade
[VEG, VEGAN]
Hummus
[VEG, VEGAN, SSE]
Remoulade sauce
[MTD, SOY, EGG]
Mayonnaise
[EGG, MTD]
Mustard
[MTD, SUL]

ISLAND 4

Live station

Grilled fish fillet, creole sauce
[FSH]

ISLAND 5

Indian corner

Mustard rice

[MTD, VEG]

Panchratan dal fry

[MLK, VEG]

Carai do piazza

[MLK, VEG]

Dum aloo

[VEG]

Naan

[VEG, GLU]

Butter chicken

[MLK]

Condiment: Cucumber raita [MLK],
Lemon, Mixed pickles, Fresh chilli,
Onion ring, Tomato and Green
cucumber

ISLAND 6

Carving station

Mustard-honey roasted chicken

[MLK, MTD]

Spiced roasted lamb

[MLK, MTD]

ISLAND 7

Kids corner

Pasta

[VEG, GLU]

Creamy chicken ham, green peas
sauce

[MLK]

Mashed potato

[VEG, MLK]

Vegetable fried rice

[SOY, EGG, SSE]

ISLAND 8

Salads and crudites

Roquette / Mignonette/

Mesclun/Watercress/White and

Green cucumber/ Carrot/

Beetroot/ Tomato/Red Cabbage/

White Cabbage

Mustard vinaigrette, Balsamic
dressing, Orange dressing, Ranch,
Italian dressing, 100 island
dressing

Selection of flavoured oils

Selection of vinegars

Selection of nuts and dried fruits

Mixed salads

Octopus salad, green papaya,

fresh coriander and chilli

[MLS]

Sweet potato, grilled pistachio and
bell pepper salad

[VEG, VEGAN, NUT]

Shrimp salad with limon

[CRU]

Grilled vegetable salad

[VEG, VEGAN]

Live salad

Fish salad Mauritian-style

[FSH]

ISLAND 9

Vegetarian dishes

- Creole rice
[VEG, VEGAN]
- Chayote gratin
[VEG, MLK]
- Potato chutney
[VEG, VEGAN]
- Snake gourd fricassee
[VEG, VEGAN]
- Cauliflower curry
[VEG VEGAN]
- Pea rougaille
[VEG, VEGAN]
- Chilli bite curry
[VEG VEGAN]
- Vegetable fricassee
[VEG, VEGAN]
- Butter beans and potato curry
[VEG, VEGAN]

ISLAND 10

Soups

- Leek and broccoli soup
[VEGAN, VEG]
- Fish soup
[FSH]

Sides

- Spring onions, Croutons, Fried onions [GLU]

Mauritian flavours

- Octopus curry with coriander
[MLS]
- Minted chicken salmis
- Roti, Vegetable samosa, Vegetable fritters
[VEG, GLU]

Chutneys and Pickles [VEG, VEGAN]

- Eggplant chutney
- Grilled local tomato chutney
- Coconut chutney
- Green papaya pickles
- Tamarind pickles
- Chilli pickles

ISLAND 11

Dessert

- Lemon meringue tart
[GLU, MLK, VEG]
- Red berries charlotte
[GLU, EGG, NUT]
- Paris brest
[GUL, MLK, EGG, NUT]
- Chocolate cake
[GLU, MLK, VEG]
- Vanilla mille feuille
[GLU, MLK, VEG]
- Caramelised banana
[VEGAN]
- Mousse
[MLK, VEGAN]
- Mango tapioca
[VEGAN]
- Cut fruit platter
[VEG, VEGAN]

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]