

If Ō could speak, it would do so
with a Mediterranean accent.
Fresh fish, sun-kissed flavours, light
dishes and sea air, right by the
beach. And when night falls? It
turns into a postcard: warm sand
underfoot, stars overhead, and
dinner that tastes like summer.

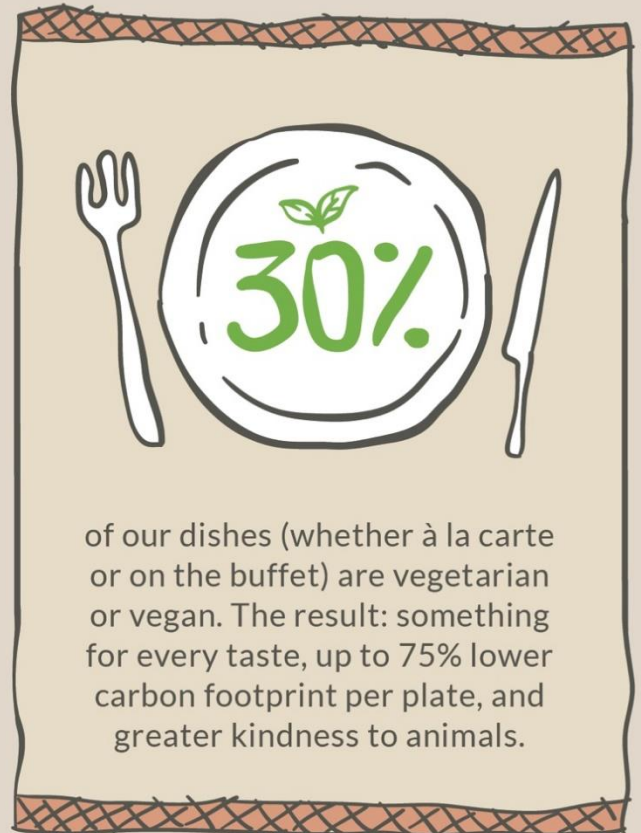
Committed – Right to your plate

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.



SALADS

La Baie Salad

Green salad, smoked marlin, prawn, mussel, and fish,
Lemon vinaigrette

[FSH, MLS, CRU]

Rs 590

O Salad

Lettuce, tomato, cucumber, bell pepper, feta cheese
Cherry vinaigrette & virgin oil

[MLK]

[VEG]

Rs 560

PLANT-BASED option available 

Octopus & Beans

Octopus salad with cannellini beans, capers and lemon dressing

[MLS]

Rs 590

SNACKS

Prawns

Crispy prawns, Asian sauce

[GLU, MLK, CRU]

Rs 590

Chicken

Fried chicken lollipop, Sriracha mayonnaise

[GLU, MLK]

Rs590

Samosa

Fried vegetable samosas, tomato chutney

[GLU]

[PLANT-BASED, VEG]

Rs 250

Spring Roll

Fried vegetable spring rolls, Asian sauce

[GLU]

[PLANT-BASED, VEG]

Rs 250

SANDWICH

Classic Beef Burger

Home-made beef patty, onion, tomato, lettuce, mustard, mayonnaise
& cheese

[BEF, MTD, MLK, GLU]

Rs 690

Club Sandwich

Toasted bread, chicken, fried eggs, bacon, lettuce, tomato,
mayonnaise

[PRK, GLU, EGG, MTD]

Rs 690

O Sandwich

Whole grain toast, grilled market vegetables,
vegan pesto, cucumber, onion, lettuce

[NUT, GLU]

[PLANT-BASED, VEG]

Rs 630

Crispy Chicken Burger

Crispy fried chicken, jalapeños, tomato, gherkins, cheddar cheese,
chipotle mayonnaise

[GLU, MLK, MTD]

Rs 690

PIZZA

Margherita

Tomato sauce, mozzarella cheese, basil and extra virgin oil

[GLU, MLK, CEL]

[VEG]

Rs 540

PLANT-BASED option available



Vegetable Antipasto

Tomato sauce, mozzarella cheese, artichoke, vegetables, capers, basil,
and extra virgin oil

[GLU, MLK, CEL]

[VEG]

Rs 540

Garlic Prawns

Tomato sauce, mozzarella cheese, garlic prawns

[GLU, MLK, CRU, CEL]

Rs 560

Chicken BBQ

Tomato sauce, mozzarella cheese, chicken, BBQ sauce, onion, basil

[GLU, MLK, CEL]

Rs 560

PASTA

Napolitana

Homemade tomato sauce & parmesan cheese

[CEL, MLK]

[VEG]

Rs 550

Ham & Cheese

Pasta, cream, butter, ham & parmesan cheese

[MLK, GLU]

Rs 640

Seafood

Pasta, tomato, butter, olive, garlic, & parmesan cheese
[MLK, CRU, MUL, FSH, GLU, CEL]

Rs 670

Bolognaise

Pasta, beef ragout, parmesan cheese
[CEL, MLK, BEF]

Rs 670

MAIN COURSE

Catch Of The Day

Grilled fish fillet, caper butter sauce
[MLK, FSH]

Rs 810

Peri Peri Chicken

Grilled chicken, peri peri sauce
[MTD]

Rs 810

Cauliflower Skewer

Grilled cauliflower on a skewer, tomato salsa
[PLANT-BASED, VEG]

Rs 690

ACCOMPANIMENTS

Sautéed Vegetables

[MLK]

[VEG]

French fries

[PLANT-BASED, VEG]

Side Salad 
[PLANT-BASED, VEG]

White Rice 
[PLANT-BASED, VEG]

DESSERT

Yoghurt Parfait

Creamy yoghurt, layered with toasted nuts, golden honey,
and mango coulis

[MLK, EGG, NUT]

Rs 390

Orange Crème Brûlée

Delicately infused with orange zest,
Topped with a crisp caramelised sugar crust

[MLK, EGG]

Rs 350

Vegan Mahalabia

Almond milk pudding infused with rose water,
topped with crushed pistachio and cinnamon

[NUT]

[PLANT-BASED, VEG]

Rs 390

Chocolate Olive Oil Cake

Moist dark chocolate cake with olive oil, red coulis,
chocolate sauce and vanilla ice cream

[MLK, EGG, GLU]

Rs 390

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]