

OBEACH

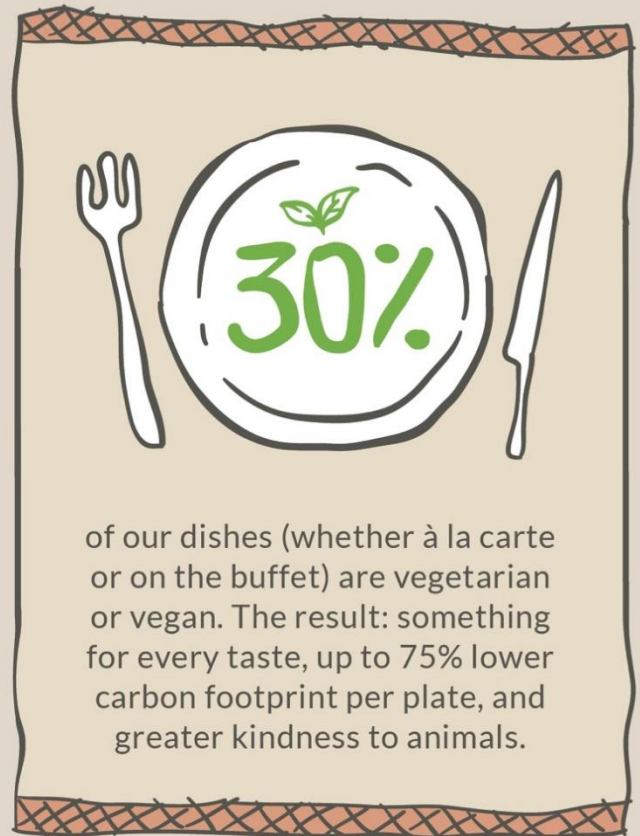
Committed – Right to your plate

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.



STARTERS

La Baie Salade

Green salad, lemon vinaigrette, smoked marlin, prawn, mussel and fish
[FSH, MLS, CRU]

Rs 590

O Salade

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

[SUP] [VEG]

Rs 560

PLANT-BASED option available 

Octopus with Beans

Octopus salad with capers and lemon dressing
[MLS]

Rs 590

SNACKS

Prawns

Crispy prawn with Asian sauce
[GLU, MLK, CRU]

Rs 590

Chicken

Fried chicken lollipop with Sriracha mayonnaise
[GLU, MLK]

Rs590

Samousa

Fried vegetable samousa with tomato chutney
[VEG]

Rs 250

Spring roll

Fried vegetable spring roll with Asian sauce
[VEG]

Rs 250

SANDWICHES

Classic beef burger

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

[BEF, MTD, MLK, GLU]

Rs 690

Club Sandwich

Toast, chicken, fried eggs, bacon, lettuce, tomato & mayonnaise

[PRK, GLU, EGG, MTD]

Rs 690

O Sandwich

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

[NUTS, GLU]

[VEG]

Rs 630

PLANT-BASED option available 

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 PRAWN

Tomato sauce , mozzarella cheese, garlic prawn

[GLU, MLK, CRU, CEL]

Rs 560

CHICKEN BBQ

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

[GLU, MLK, CEL]

Rs 560

MAIN COURSE

Catch of the Day

Grilled fish fillet served with butter caper

[MLK, FSH]

Rs 810

Peri Peri Chicken

Grilled chicken with peri peri sauce

[MTD]

Rs 810

Cauliflower Skewer

Grilled cauliflower on skewer , tomato salsa

[MLK]

[PLANT-BASED, VEG]

Rs 690

PASTA OF THE DAY

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

ACCOMPANIMENTS

Sautéed Vegetables 

[MLK]

[VEG]

French fries 

[VEG]

Side Salade 

[PLANT-BASED, VEG]

White Rice 

[PLANT-BASED, VEG]

DESSERT

Yogurt Parfait

Creamy yogurt, layered with toasted nuts, golden honey with mango coulis

[MLK, EGG, NUTS]

Rs 390

Orange Crème Catalane

Classic Spanish custard infused with fresh orange zest, caramelised sugar crust

[MLK, EGG]

Rs 350

Vegan Mahalabia with Pistachio & Cinnamon

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

[NUTS]

[PLANT-BASED, VEG]

Rs 390

Chocolate Olive Oil Cake

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

[MLK, EGG, GLU]

Rs 390

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]