

R I V I E R A

Riviera is a world of its own: calm, floating, and adults only. Romantic without fuss, elegant without formality. Dinner here feels like time has slowed down... and every bite is part of the moment

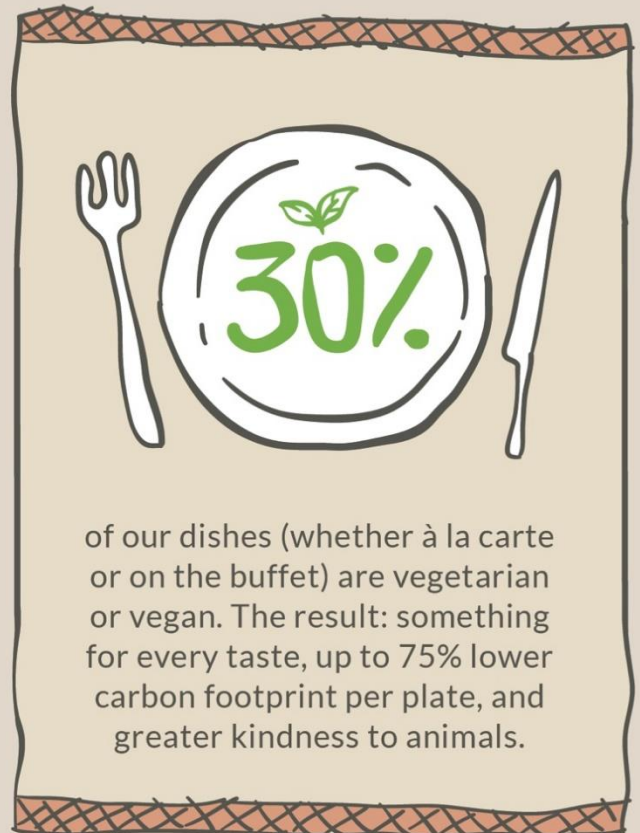
Committed – Right to your plate

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

Aged Palmheart Tartar

Truffle, Smoked quail egg

[EGG]

Rs 680

*PLANT-BASED option available 

Thai Scallops & Crab Meat Risotto

Pan-seared Scallops, Lemongrass, Lime leaf, Green chilli, Shaved
Parmesan & Asparagus

[CRU, MLK, PRK]

Rs 800

Fish Duo

Tropical bar & Yellow-fin Tuna ribbon, Yuzu, Avocado

[FSH, SSE]

Rs 800

Terracine Foie gras

Pan-seared foie gras, Pineapple chutney, Port wine & tamarind dressing

[ALC, GLU]

Rs 925

SOUP

Riviera Crab soup

Garlic rouille, Croutons

[CRU, CEL, GLU]

Rs 520

Creamy Asparagus

Sauteed asparagus and sundried tomato

[MLK]

[VEG]

Rs 480

MAIN COURSE

FROM THE SEA

Seafood Grill

Fish, Scallop, King prawns, Calamari, Sauteed vegetables, Garlic butter
sauce

[FSH, CRU, MLK, MLS, ALC, SUL]

Rs 1,275

BBQ King Prawns

Open-butterfly King prawns, Tomato salsa with kaffir lime leaves

[CRU, SUL, ALC]

Rs 1,625

Whole Lobster

Grilled Lobster, Black garlic butter sauce

[CRU, SUL, MLK, ALC]

Rs 2,255

Spiced-Crusted Red Snapper

Charred baby leeks, Brown butter emulsion with sea urchin

[FSH, MLK, CRU]

Rs 800

FROM THE LAND

Crusted Lamb Loin

Caramelized onions, Goat cheese, Gravy

[MLK, ALC, SUL]

Rs 1,275

Tomahawk

Char-grilled tomahawk beef (700gm), Potato galette, Red wine Jus

[BEF, ALC, GLU]

Rs 1,975

Souillac Duck Breast

Pan-fried Duck breast, Sweet potato mash, Tamarind reduction

[MLK, ALC]

Rs 1,275

Roasted Butternut

Baked parsnip, Pumpkin seeds, Sundried tomato chutney, Sriracha foam

[PLANT-BASED, VEG]

Rs 550

SPECIALITY OF THE CHEF

East meets west

Selection of Chicken, Lamb, Prawns, Fish, Calamari, Mussels
Roasted vegetables, Fine potato mash, Three-pepper sauce, Lemon
emulsion

[CRU, FSH, MLS, SUL, MLK, ALC]

Rs 2,825

Seafood Symphony

Lobster ½, Giant prawns, Shrimps, Fish, Mussels, Calamari, Garden
vegetables, Parsnip puree, Garlic butter sauce

[CRU, FSH, MLS, MLK, ALC]

Rs 3,050

DESSERT

Arla Baked Cheesecake

Raspberry cream, Mango coulis

[MLK, EGG, GLU]

Rs 335

Chocolate Fondant

Vanilla cream, Wild berry compote

[MLK, EGG, GLU]

Rs 335

*PLANT-BASED option available 

Tropical fruit platter

Seasonal fruit selection

[PLANT-BASED, VEG]



Rs 335

To make a reservation 24hrs in advance.

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]