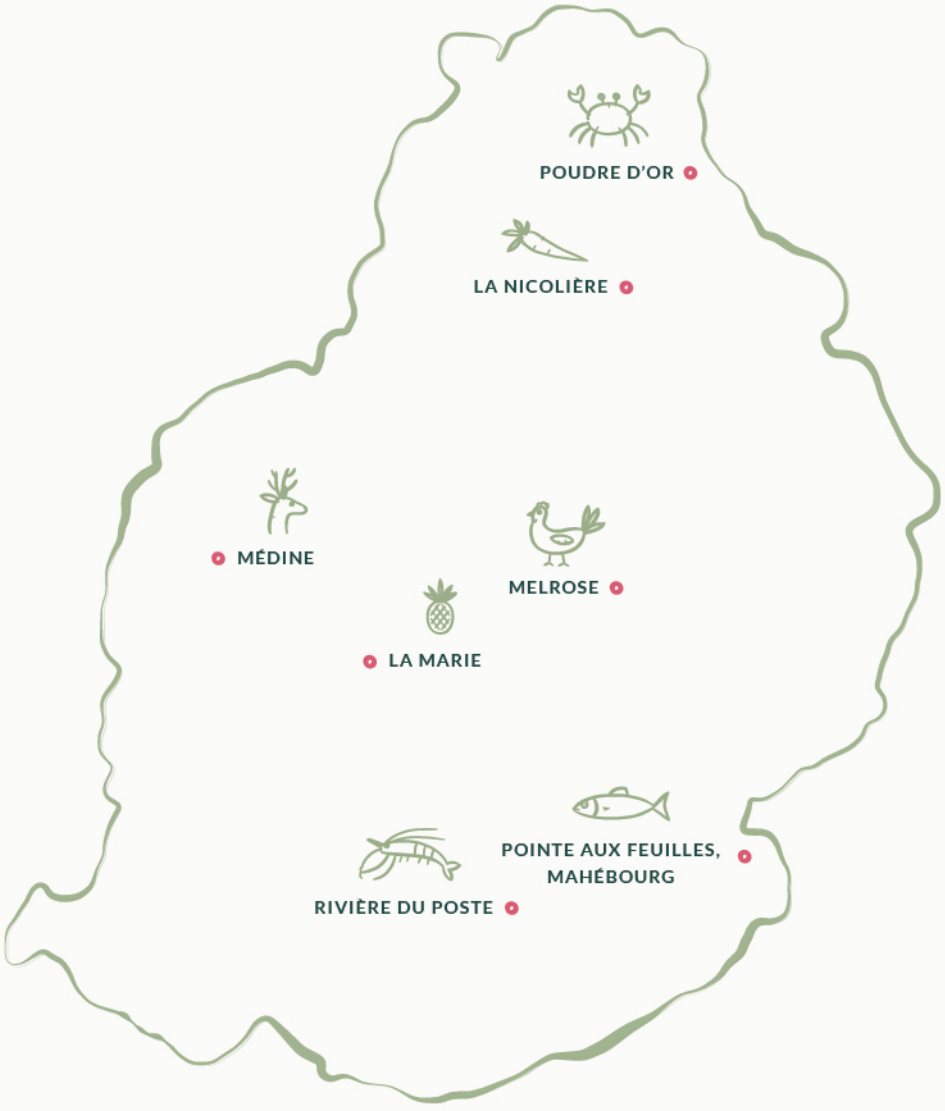
RIVIERA

Riviera's a little world of its own:
quiet, floating, adults only.

Our menu is built on flavours grown in Mauritian soil, from oysters and prawns sourced along the coast to organic veg from local farms. Curious who grew it all? Have a look at the map.



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.

made in moris™ | Certified B Corporation

STARTERS

Fish
Cured fish with pink peppercorns, wasabi mayonnaise, orange jelly, coconut and lemongrass emulsion
[MLK, FSH, EGG]
Rs 690

Heart of palm
Heart of palm salad with confit quail egg, passion fruit, and tamarind dressing
[MLK, EGG]
Rs 890

Shrimp
Shrimp mosaic with moringa leaves and watercress emulsion
[MLK, CRU]
Rs 890

Mushroom
Mushroom salad & tahina sauce
[SSE, SOY]
[PLANT-BASED, VEG]
Rs 690

SOUP

Cauliflower
Caulifower soup, roasted cauliflower and organic pumpkin seeds
[MLK]
[VEG]
Rs 690

MAIN COURSE

Seafood Platter
Pan-seared prawn, garlic octopus, fish fillet
With market vegetables, and lemon butter sauce
[CRU, FSH, MLK, ALC]
Rs 2400

Bouillabaisse
Clams, fish, garlic shrimps, saffron potato rouille
Served with a seafood soup
[CRU, FSH, GLU, ALC]
Rs1890

Fish
Pan-seared fish fillet
With tomato chutney, market vegetables,
and kaffir lime sauce
[FSH, MLK, ALC]
RS 1300

Venison
Herb-crusted deer loin, roasted carrots and red wine jus
[ALC, GLU]
RS 1800

Chicken
Stuffed chicken with fresh mushrooms and gravy,
market vegetables
[ALC, EGG, MLK]
Rs1200

Risotto
Creamy risotto with pumpkin and green vegetables
[PLANT-BASED, VEG]
Rs1100

DESSERT

Banana Crème Brûlée
Silky banana-infused cream topped with a crisp caramelised sugar crust
[EGG, MLK]
Rs550

Pumpkin Cheesecake
Braised pumpkin cheesecake with a crispy curry leaf tuile
[MLK, GLU, EGG]
Rs550

Exotic Mousse
Passion fruit and coconut mousse with almonds
[MLK, NUT]
[VEG]
Rs550

To make a reservation 24hrs in advance.
Included in the HB, FB and All-Inclusive packages.
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 *planty* 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	[VEG]
SUITABLE FOR PLANT-BASED	[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]