

R I V I E R A

STARTERS

Aged Palmheart Tartare

Truffle, Smoked quail egg

[EGG]

Rs 725

(Vegan option available)

Thai Scallops & Crab Meat

Risotto

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

[CRU, MLK, PRK]

Rs 900

Fish Duo

Scottish Salmon & Yellow-fin

Tuna ribbon, Yuzu, Avocado

[FSH, SSE]

Rs 900

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 595

Creamy Asparagus

Sauteed asparagus and sundried
tomato

[VEG, MLK]

Rs 525

MAIN COURSE

FROM THE SEA

Seafood Grill

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

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

Rs 1,475

BBQ King Prawns

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

[CRU, SUL, ALC]

Rs 1,825

Whole Lobster

Grilled Lobster, Black garlic
butter sauce

[CRU, SUL, MLK, ALC]

Rs 2,455

Spiced-Crusted Red Snapper

Charred baby leeks, Brown
butter emulsion with sea urchin

[FSH, MLK, CRU]

Rs 900

FROM THE LAND

Crusted Lamb Loin

Caramelized onions, Goat
cheese, Gravy

[MLK, ALC, SUL]

Rs 1,475

Tomahawk

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

[BEF, ALC, GLU]

Rs 2,175

Souillac Duck Breast

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

[MLK, ALC]

Rs 1,475

Roasted Butternut

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

[VEGAN, VEG]

Rs 595

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 3,125

Seafood Symphony

Lobster 1/2, Giant prawns, Shrimps, Fish, Mussels, Calamari, Garden vegetables, Parsnip puree, Garlic butter sauce

[CRU, FSH, MLS, MLK, ALC]

Rs 3,350

DESSERT

Arla Baked Cheesecake

Raspberry cream, Mango coulis

[MLK, EGG, GLU]

Rs 355

Chocolate Fondant

Vanilla cream, Wild berry compote

[MLK, EGG, GLU]

Rs 355

(Vegan option available)

Tropical fruit platter

Seasonal fruit selection

[VEG, VEGAN]

Rs 355

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.

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]