

*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

Ask your server for one of our selections of Nespresso PRO Ristretto, Legerro, Intenso, Decaffeinato, Vanilla, Caramel

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 ]