



A BITE BY THE POOL

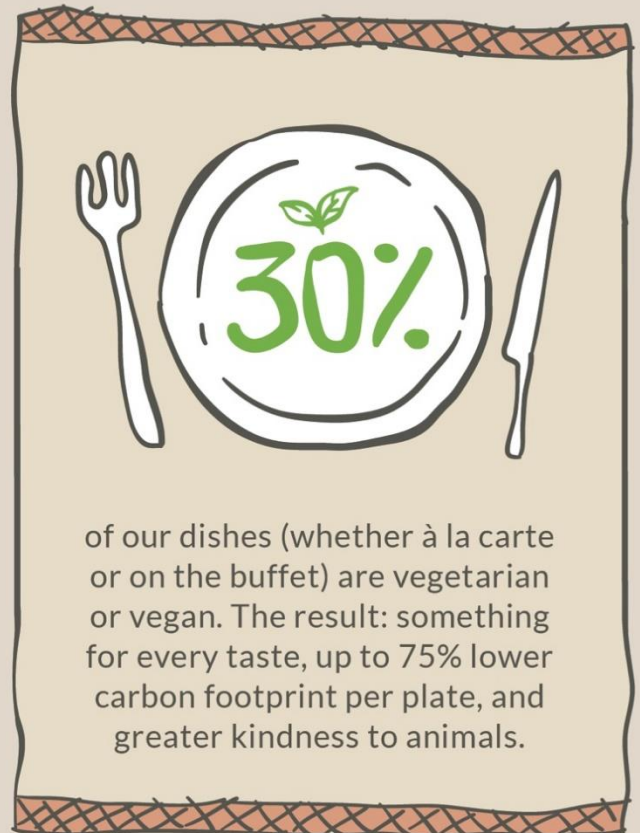
Committed – Right to your plate

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.



The Market

Here, the atmosphere is as lively as a Mauritian market: colours, aromas, live cooking... From morning until evening, The Market offers a variety of pleasures: a generous breakfast, à la carte lunch with Papaya, or dinner across several stations – salads, curries, pasta, grilled dishes... And always vegan alternatives.

POKÉ BOWLS

RS 750

Seafood Cocktail

Fish, Calamari, Shrimp, Lettuce, Pineapple, Onion, Tomato, Peppers, Cucumber, Barley pearl
Cocktail sauce
[FSH, MLS, CRU, MLK, EGG, MTD]

Seared Tuna Niçoise

Seared Red Tuna, Tomato, Hard-boiled egg, French Beans, Peppers, Lettuce, Olives, Red radish, Anchovy and Glass noodles, Honey mustard dressing
[FSH, MTD, EGG]

Mauritian Poke Bowl

Steamed Octopus, Tomato, Onion, Lettuce, Green papaya, Coriander, Chilli, Cucumber, Chives, Steamed rice, Passion fruit vinaigrette
[MLS]

Quinoa Bowl

Tofu, Quinoa, Beetroot, Alfalfa sprouts, Butter beans, Carrot, Lettuce, Orange & soy vinaigrette
[SOY]
[PLANT-BASED, VEG]

Roasted & Rooted Bowl

Lettuce, Roasted carrot, Zucchini, Tomato, Black lentils, Steamed sweet potato, Young sprouts, Creamy relish
[SOY]
[PLANT-BASED, VEG]

Healthy bowl

Avocado, Chickpeas, Cucumber, Cherry tomato, Lettuce, Pumpkin, Red cabbage, Orange, Brown rice, Sunflower seeds, Tahini sauce
[SSE]
[PLANT-BASED, VEG]

SANDWICHES & BURGERS

All sandwiches & burgers to be served with French fries Or Salad.

Croque Monsieur

White toast, Cheddar cheese, Chicken Ham, Bechamel
[GLU, MLK]
Rs 750

French Baguette

Grilled Beef mini steak, Mustard, Lettuce, Tomato, Gherkin, Caramelized onions
[BEF, MTD, GLU]
Rs 750

Tofu Baguette

Grilled tofu, Mustard, Lettuce, Tomato, Onion, Gherkins
[MTD, SOY, GLU]
[PLANT-BASED, VEG]
Rs 450

Club Sandwich

Chicken slices, Tomato, Lettuce, Mayonnaise, Bacon, Fried egg
[GLU, PRK, EGG, MLK, MTD]
Rs 850

The Local Sandwich

Local greens, taro and potato
toasted sandwich, curry leaves
pesto and tamarind chutney
[GLU]

[PLANT-BASED, VEG]

Rs 400

Beef Burger

Ground Beef patty, Lettuce,
Cheese, Bacon, Tomato,
Caramelized onions, Gherkin,
Honey-mustard

[BEF, GLU, MTD, MLK, PRK]

Rs 850

Bryiani-spiced Veggie Burger

Local root-vegetable patty, Raita,
Star fruit pickle, Lettuce,
Coriander and Cumin bun
[GLU, MLK, MTD]

[VEG]

Rs 400

The Unconventional Burger

“Unconventional” burger patty,
Tapenade, Lettuce, Tomato,
Caramelized onions, Gherkins,
Vegan cheese

[GLU, MLK]

[PLANT-BASED, VEG]

Rs 750

Chicken Wrap

Wholewheat tortillas, Crispy
Chicken, Tartar sauce, Onion,
Lettuce, Cucumber, Tomato
[GLU, EGG, MTD]

Rs 750

Garden Wrap

Wholewheat tortillas, Roasted
local vegetables, Hummus and
Watercress

[GLU, SSE]

[PLANT-BASED, VEG]

Rs 550

Green Panini

Grilled vegetables, Vegan
Mozzarella cheese, Tomato and
Homemade pesto

[GLU, NUT]

[PLANT-BASED, VEG]

Rs 650

PIZZA

*Gluten-free pizza available upon
request.*

Early Sunrise

Tomato sauce, Mushroom,
Smoked marlin, Mozzarella, Chilli
oil and Onions

[GLU, MLK, FSH]

Rs 650

Cured Meat

Tomato sauce, Salami, Onions,
Pineapple, Olives & Mozzarella
[GLU, PRK, MLK]

Rs 650

The Provencal

Tomato sauce, Tomato,
Mushroom, Origano, Olives and
Vegan Mozzarella

[GLU, MLK]

[PLANT-BASED, VEG]

Rs 550

PASTA

Gluten free pasta available upon request

Signature Napolitana

Tomato sauce, Spinach, Eggplant, Olives and Herbs

[PLANT-BASED, VEG]

Rs 500

Marinara

Fish, Shrimp, Calamari, Tomato sauce, Cream and Herbs

[FSH, CRU, MLS, MLK]

Rs 550

ON THE GRILL

For your sides, you can choose 2 from the following selection: 

Sautéed vegetables

Mixed salad

Saffron rice

Potato chips

Potato wedges

[PLANT-BASED, VEG]

Chicken

Roasted Chicken breast with garlic & herbs, Creole sauce

Rs 700

Beef

Mini steak, Pepper sauce

[BEF, MLK]

Rs 850

Fish

Grilled Fish fillet, Lemon butter sauce

[FSH, MLK, MTD]

Rs 700

Earthy Meatballs

Vegan meatballs, vegetable and young corn skewers, Satay sauce

[PNT, SOY]

[PLANT-BASED, VEG]

Rs 600

MAURITIAN SPECIALITY

Dry Beef curry with potato, Vegetable fricassée, Rice, Lentils, Local tomato chutney, Cucumber and carrot salad

[BEF]

Rs 850

Plant-based option

Jackfruit curry with potato, Vegetable fricassée, Rice, Lentils, Local tomato chutney, Cucumber and carrot salad

Rs 650

SUPPLEMENTS

Millionaire salad

Palmheart, Tomato, Onion, Chilli, Fresh coriander, Lettuce,

Cucumber, Lemon

[PLANT-BASED, VEG]

Rs 920

King Prawns

Grilled King Prawns, Creole rice, Young vegetables, Lemon butter sauce

[CRU, MLK]

Rs 1725

Rock Lobster

Grilled Rock Lobster glazed with lime and garlic, Creole rice, Young vegetables, Lemon butter Or Rougaille sauce

[CRU, MLK]

Rs 2415

Seafood platter

Half Lobster, Giant Prawn, Shrimp skewer, Mussels, Calamari, Fish, Creole rice, Young vegetables and Lemon butter Or Rougaille sauce

[CRU, FSH, MLS, MLK]

Rs 2645

Beef Rump steak

Potato wedges, Mesclun salad and Bearnaise sauce

[BEF, MLK]

Rs 2070

Whole Baby Fish

(upon fresh availability)

Creole rice, Sautéed vegetables, Potato wedges, Grilled lemon, Sauce duo

[FSH, MLK]

Rs 1380

Lamb chop Cacciatore

Rosemary, Tomato, Garlic, Onions, Olives, Red wine, Spaghetti

[ALC]

Rs 2070

DESSERT

Coconut dome

[EGG, MLK, GLU, NUT]

Rs 400

White chocolate mousse

[MLK, EGG]

Rs 400

Caramelized pineapple 

[MLK]

[VEG]

Rs 350

Exotic fruit salad flavoured with lemongrass 

[PLANT-BASED, VEG]

Rs 350

Tapioca pearls with coconut milk and grass jelly 

[NUT]

[PLANT-BASED, VEG]

Rs 250

Green papaya creamy pie 

[GLU, MLK]

[VEG]

Rs 225

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]