



VEGAN MENU

AMUSE BOUCHE

From this moment on...

Veggie cup with plant-based cheese and confit vegetables
[GLU]

STARTER

Sharing of love

Avocado, fresh palm heart salad, miso mayo, micro herbs salad, taro tuile
[SOY]

SOUP

Love me tender

Roasted cauliflower soup
[CEL]

MAIN COURSE

I'll be there for you

Plant-based meat wellington, Cherry tomatoes, Sautéed baby vegetables,
Roasted potatoes
[GLU]

DESSERT

Together forever

Rhum baba, Vanilla chantilly & plant-power cream
[GLU, ALC]

Rs 2500 per person

Prices are in Mauritian Rupees and inclusive of the government tax.

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]