



the social house

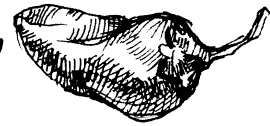
RESTAURANT.BAR.POOL

GRILLICIOUS

#comeasyouare

WE ♥♥♥

PLATTERS
OF THE
WORLD

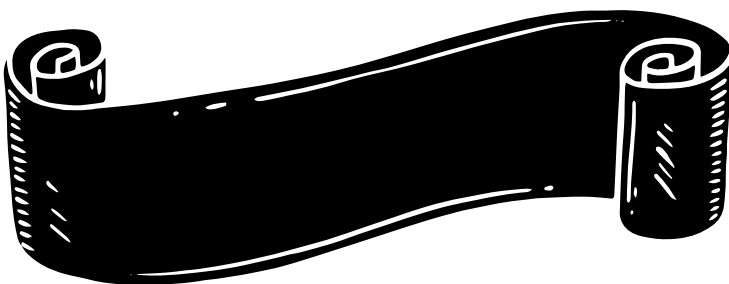


VEGAN OPTION

HUMMUS

Serial Lover

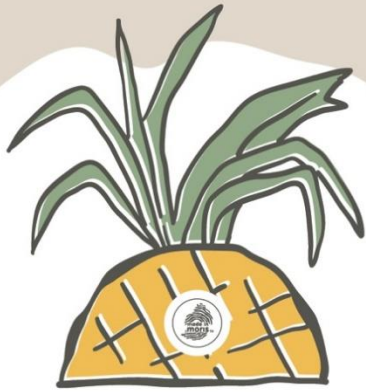
BURGEROUS



DIPS

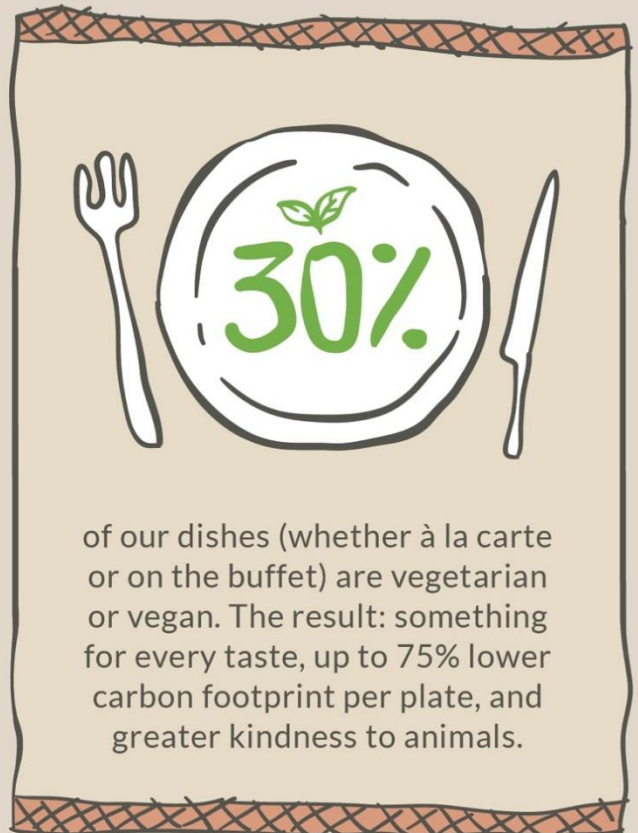
Committed – Right to your plate

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.



In the evening, indulgence takes centre stage: sharing tapas, sushi, mezze, wraps, tempura, a wide vegan selection... Create your own menu, eat with your fingers if you like, and share the pleasure – or not. Every platter is also available as an individual option.

Indulgence, served on a platter.

TO START OFF

A selection of 2 dips... 

Sundried tomato pesto [NUT]

Guacamole

Babaganoush

Pumpkin dip

Curry leaves hummus

Coriander pesto [NUT]

[PLANT-BASED, VEG]

...And 2 sides 

Garlic Sourdough toast [GLU] (GF available)

Toasted farata [GLU] (GF available)

Roasted coriander carrot sticks

Cucumber sticks

Sweet potato crisps

Nachos [GLU] (GF available)

[PLANT-BASED, VEG]

FOR YOUR MAIN

Please select 3 tapas

Fish ceviche

Fresh fish, avocado, cherry tomato, red onion,
jalapeno, lime, olive oil, fresh coriander

[FSH]

Or

Chilled seared red tuna

Marinated with lemon pepper & served with plum sauce

[FSH, SSE]

Or

Eggplant boat 🌿

filled with couscous and chickpeas, moringa sauce

[GLU]

[PLANT-BASED, VEG]

Or

Teriyaki Shrimp maki roll

Wasabi and Kikkoman sauce

[CRU, SOY]

Or

Fresh vegetables & avocado maki 🌿

Wasabi and Kikkoman sauce

[SOY]

[PLANT-BASED, VEG]

Or

Greenshell Mussels

Garlic butter sauce

[MLS, MLK]

Or

Crispy Calamari

Sweet chilli sauce

[MLS, GLU, EGG]

Or

Vegetable tempura 🌿

Coriander & tomato chutney

[GLU]

[PLANT-BASED, VEG]

Or

Turmeric marinated octopus

[MLS, MTD]



Or

Sesame Beef tataki

[BEF, SOY, SSE]

Or

Sautéed Beef quesadillas

[GLU, BEF, MLK]

Or

Falafel quesadillas 

[GLU]

[PLANT-BASED, VEG]

Or

BBQ Chicken lollipops

[GLU, EGG]

Or

Chicken skewers

Satay sauce

[PNT]

Or

Sweet potato balls 

Peri peri sauce

[GLU]

[PLANT-BASED, VEG]

Or

Grilled five-spice tofu skewers 

With mushroom, zucchini, and capsicum

Rougaille sauce

[SOY]

[PLANT-BASED, VEG]

Or

Raz Al hanout Lamb kebab

Fresh green mint sauce



Or

Vegan meatball-style skewer 

Fresh green mint sauce

[SOY]

[PLANT-BASED, VEG]

Or

Taro root croquette 

[PLANT-BASED, VEG]

Or

Hakien 

Crispy local roll speciality, filled with vegetable julienne

[GLU]

[PLANT-BASED, VEG]

WITH A SUPPLEMENT

Grilled Prawn, Lemon-garlic butter sauce

[CRU, MLK]

Rs 1725

Grilled Lobster half, Thermidor sauce

[CRU, MLK]

Rs 1250

Australian Beef fillet, Chimichurri sauce

[BEF]

Rs 1600

Lamb chop, Mustard-thyme sauce

[MTD]

Rs 2070

Crab meat gratin

[CRU, MLK, GLU]

Rs 1050

Fresh palm heart gratin 

[GLU]

[PLANT-BASED, VEG]

Rs 920



DESSERT

Chef's selection of the day



* Plant-based alternative available 🌱

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 *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]