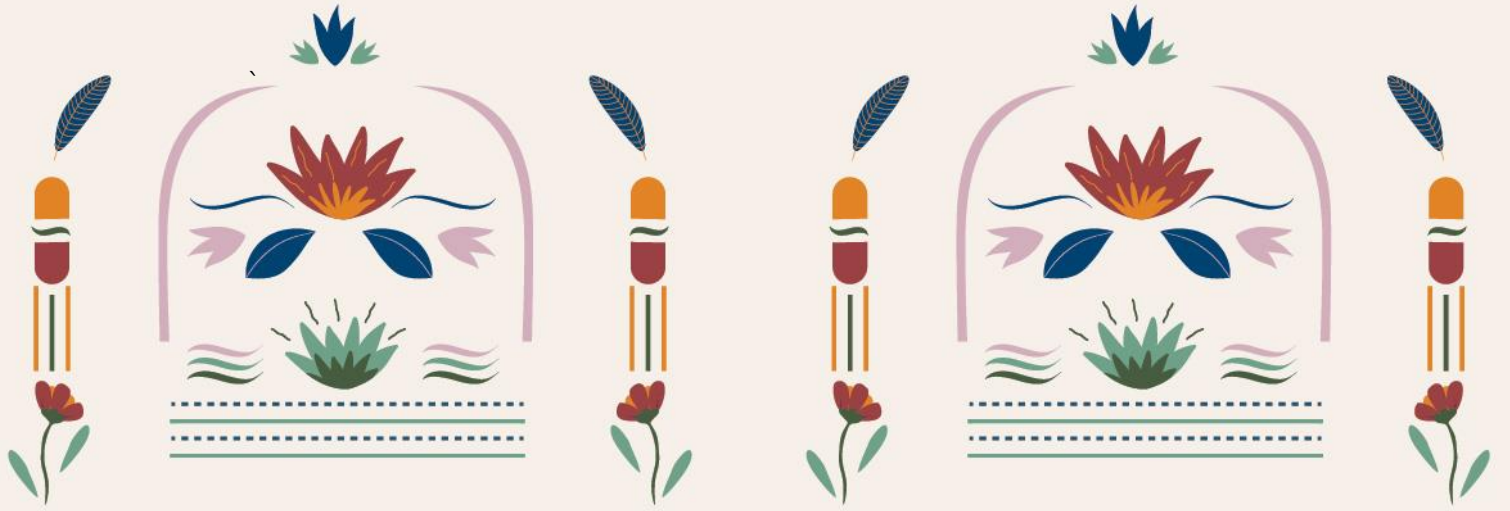
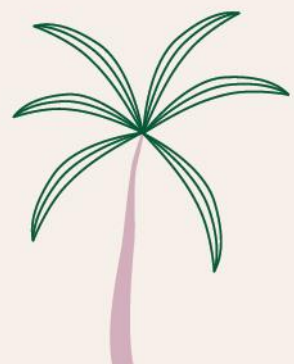
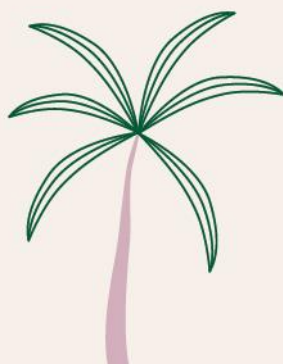
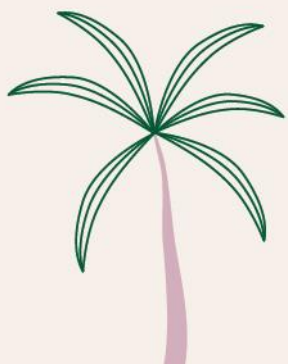




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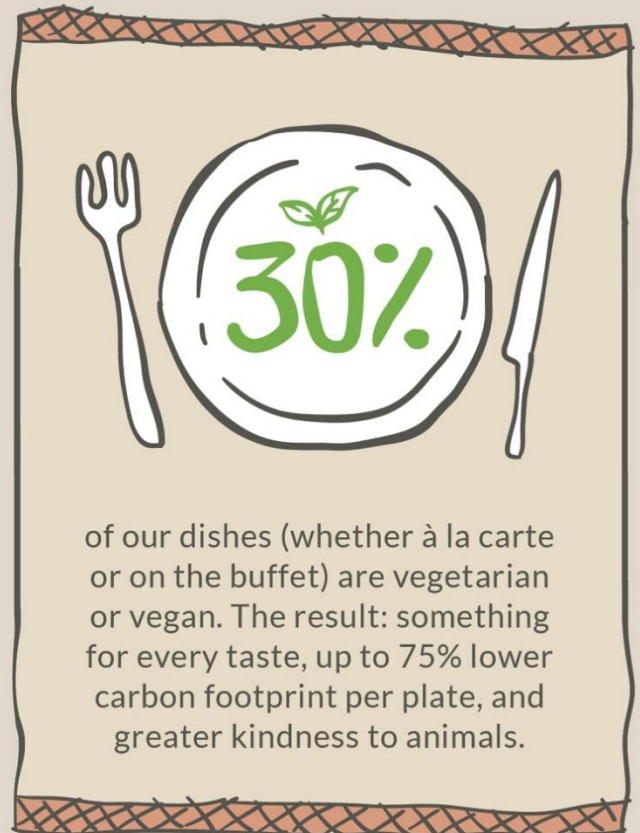
Committed – Right to your plate

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.



Your mauritian holiday makes a stop in India.
Asvada means “to savour” in sanskrit.

Behind the glass of our kitchen, watch our chefs bring
you the flavours of India,
from tandoor classics to slow-cooked curries,
prepared with traditional spices and made for sharing.

WELCOME

Papadum

Tamarind chutney and mint raita

[MLK]

[VEG]

STARTERS

Tikka Chicken

A unique blend of Indian spices marinated chicken thigh,
cooked in tandoor

[MLK]

Rs 590

Tikka Shaslik Paneer

Indian cottage cheese, Indian spices, bell pepper and onions,
cooked in tandoor

[MLK]

[VEG]

Rs 490

Aloo Chaat

Potatoes tossed in spicy and sweet chutney with onions, tomato, chilli and
ground spice powder, topped with tamarind sauce

[PLANT-BASED, VEG]

Rs 470

Broccoli & Cheese Kebab

Kebab made with a broccoli, potato and cheese blend

[MLK]

[VEG]

Rs 490

Lamb Kebab

Lamb mince kebab with chef's special spice mix, cooked in tandoor

[MLK]

Rs 690

SOUP

Smoky Tamatar Shorba

Light and smoky tomato broth finished with fresh coriander

[PLANT-BASED, VEG]

Rs 510

Mughlai Chicken Soup

Light, aromatic chicken soup delicately flavoured with spices

[CEL]

Rs 590

MAIN COURSE

Jhinga Curry*

Simmered prawns with fresh onions, tomatoes, curry leaves,

Fresh coriander & mustard seeds

[CRU, SUL, MLK, MTD]

Rs 920 (With supplement)

Fish

Goan fish curry cooked in a rich coconut, tomato and onion gravy

[FSH, MLK, MTD]

Rs 790

Butter Chicken

Tender chicken cooked in a creamy spicy tomato gravy

[NUT, MLK]

Rs 850

Jahangiri Chicken

A rich and aromatic royal Mughlai chicken curry,

Inspired by the flavours of old Delhi

[NUT, MLK]

Rs 850

Chicken Biryani

Fragrant basmati rice layered with tender marinated chicken, spices, Saffron, caramelised onions and fresh herbs, served with raita

[MLK]

Rs 790

Badami Gosht

Slow-braised mutton cooked with almond, fried onions, yoghurt, Saffron cream and hint of rose water

[MLK, NUT]

Rs 920

Lamb Rojan Gosh

Northern India speciality,
Slow-cooked boneless leg of lamb in onion and tomato gravy

[MLK]

Rs 920

Lamb Biryani

Fragrant basmati rice layered with tender, slow-cooked lamb, spices, Saffron, caramelised onions and fresh herbs, served with raita

[MLK]

Rs 890

Shahi Paneer

Paneer cooked in a rich Mughlai gravy with tomato, onions, cashews, And aromatic spices

[MLK, NUT]

[VEG]

Rs 650

Bhindi Do Pyaza

Lady fingers cooked with onions, tomato and Indian spices

[PLANT-BASED, VEG]

Rs 650

Butter Masala Paneer

Soft paneer in rich tomato, cashews, butter and cream gravy

[MLK, NUT]

[VEG]

Rs 650

Vegetable Kadhai

Mixed vegetables and bell pepper cooked in a spicy masala gravy

[MLK]

[VEG]

Rs 620

Amritsari Channa Masala

An authentic Punjabi style chickpea dish cooked in onion gravy

[PLANT-BASED, VEG]

Rs 620

SIDE DISHES

Dal Makhani

Slow-cooked black lentils with tomato, butter and cream

[MLK]

[VEG]

Rs 610

Dal Fry

Split pea lentils tempered with cumin, onions and tomato

[PLANT-BASED, VEG]

Rs 610

ASSORTED INDIAN BREAD

Butter Naan

[GLU, MLK]

[VEG]

Rs 95

Garlic Naan

[GLU, MLK]

[VEG]

Rs 95

Cheese Naan 
[MLK]
[VEG]
Rs 110

Plain Roti 
[PLANT-BASED, VEG]
Rs 95

Butter Roti 
[GLU, MLK]
[VEG]
Rs 95

DESSERT

Gulab Jamun 
Sweet curd milk soaked in rose scented syrup
[MLK]
[VEG]
Rs 300

Rasmalai 
Cottage cheese ball simmered in saffron flavoured milk with pistachio
[MLK, NUT]
[VEG]
Rs 490

Carrot Halwa 
With coconut ice cream, passion fruit coulis, crispy cigare tuile
[MLK]
[VEG]
Rs 450

Cardamom Crème Brûlée
Silky vanilla custard infused with cardamom, crisp caramelised sugar crust
[MLK, EGG]
Rs 550

Kulfi Sundae

Kulfi ice cream with caramel rice crispies

[MLK]

[VEG]

Rs 490

Included in the HB, FB and All-Inclusive packages.

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]