

THE BISTROT

In the evening, the bistrot turns cosy and indulgent.
think slow-cooked dishes, roasted meats, hearty plates
and bold flavours. the kind of dinner you settle into.

P.S: yes, the desserts are worth it.

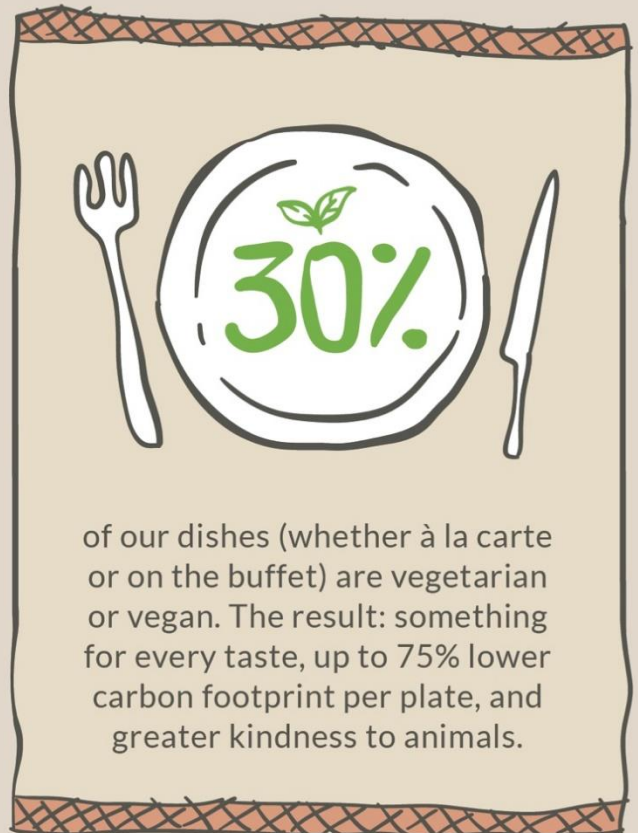
Committed – Right to your plate

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.



STARTERS

Octopus Carpaccio

Fine slices of octopus carpaccio with yuzu dressing

[ALC, MLS, CEL]

Rs 590

Caesar Chicken Salad

Lettuce, Parmesan tuile, Anchovy, Croutons, Caesar dressing

[GLU, FSH, MLK, MTD, SUL]

Rs 590

Organic quinoa

With avocado, cherry tomato, bell pepper

[PLANT-BASED, VEG]

Rs 570

Nicoise Salad

Seared tuna, boiled potato, green beans, cherry tomato and quail egg

[EGG, MLK, FSH]

Rs 590

Ravenala's Salad

Garlic prawns, lettuce, cherry tomato, watermelon, goat cheese, berries, avocado, garlic, passion fruit dressing

[CRU, MLK]

PLANT-BASED option available 

Rs 610

MAIN COURSE

Beef Bourguignon

Braised beef with red wine sauce, potato, carrot, green beans

[BEF, ALC, MTD, CEL, GLU]

Rs 790

Pork Ribs

Slow-cooked pork ribs, Texas-style

[PRK, GLU]

Rs 790

Spring Chicken

Roasted & stuffed with mushrooms

[GLU, MLK, CEL, MTD]

Rs 790

Steak

Grilled beef striploin

[MLK]

Rs 800

Fish

Grilled fish fillet, lemon sauce, tartare sauce

[MLK, MTD, EGG]

Rs 750

Strudel

Crisp pastry filled with vegetables, and mushroom stew

[GLU, MLK, ALC]

[VEG]

Rs 690

Duck Confit

Slow-cooked duck in its gravy

[MLK, ALC, GLU]

Rs 890

Stuffed Eggplant

Gratinated eggplant with creamy hummus

[SSE]

[PLANT-BASED, VEG]

Rs 690

Lentil Shepherd's Pie

Oven-baked braised lentil and potato

[PLANT-BASED, VEG]

Rs690

Lamb

Roasted leg of lamb marinated with rosemary and garlic

Rs 790

Seafood

Gratinated mussels, calamari and prawns with yams

[MLK, CRU, MLS]

Rs790

SUPPLEMENT

Cube Roll

Grilled cube roll marinated in fresh herbs and garlic

[BEF]

Rs810

Crazy Burger

Beef Wagyu patty with pan-seared foie gras,
grilled onions, tomato, lettuce

[BEF, GLU, MLK]

Rs1200

ACCOMPANIMENTS

Truffle potato mash [MLK] [VEG],

Or Potato mash [MLK] [VEG],

Or Steakhouse French fries [MLK] [VEG]

Or Salardaise potatoes

Roasted vegetables, 

Or Sautéed green vegetables


[PLANT-BASED, VEG]

SAUCES


Bearnaise, Thyme, Green peppercorns, Wild mushrooms 
[MLK, SUL, ALC, GLU]
[VEG]

Chimichurri sauce 
[PLANT-BASED, VEG]

DESSERT

Crème Royale 
Crème royale trio - coconut, passion, matcha
[PLANT-BASED, VEG]
Rs390

French Apple Tart 
Vanilla cream
[MLK, GLU]
[VEG]
Rs350

Tropical Fruit Platter 
Fresh fruit selection
[PLANT-BASED, VEG]
Rs320

Pear Belle Hélène 
With chocolate sauce and vanilla ice cream
[MLK]
[VEG]
Rs350

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]