

If Ō could speak, it would do so
with a Mediterranean accent.
Fresh fish, sun-kissed flavours, light
dishes and sea air, right by the
beach. And when night falls? It
turns into a postcard: warm sand
underfoot, stars overhead, and
dinner that tastes like summer.

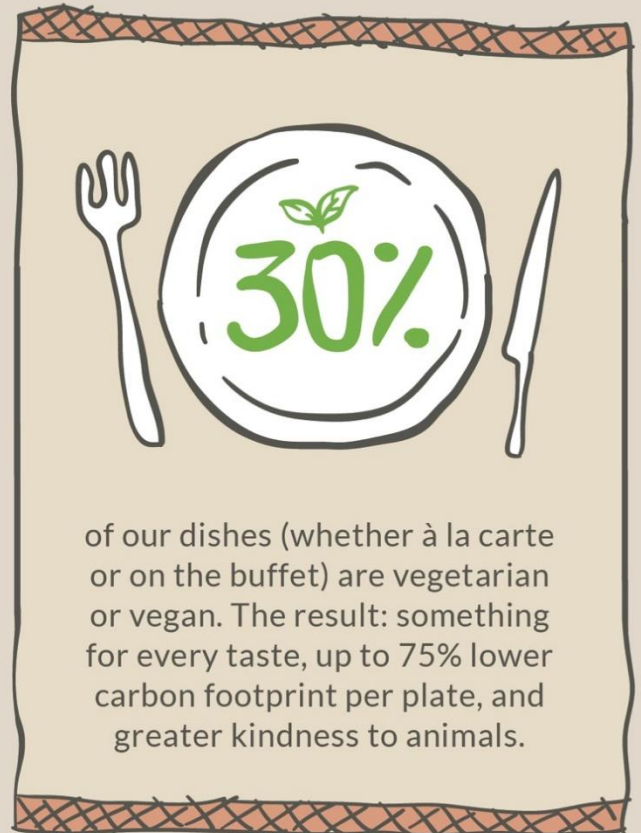
Committed – Right to your plate

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.



SANDWICH & PANINI

Rs 590

The O Club Sandwich

Chicken, bacon, tomato, mayonnaise,
egg, avocado, lettuce
[EGG, PRK, GLU, MTD]

Truffle Croque-Monsieur

Chicken ham, Cheddar cheese,
bechamel sauce, truffle oil
[MLK, GLU, EGG, MTD]

Chicken Focaccia

Chicken, tomato, onion, lettuce,
grilled pineapple, Pesto Mayonnaise
[GLU, EGG, NUT, MTD]

Beef Ciabatta

Roasted Beef, caramelized onions,
lettuce, creamy horseradish sauce
[GLU, MTD, BEF, MLK]

Open Multigrain Sandwich

Smoked Marlin, spicy hummus, pickled vegetables
[GLU, FSH, SSE]

Veggie Brown Toast

Pesto sauce, grilled vegetables, vegan mozzarella
cheese, tomato compote
[NUT, GLU]
[PLANT-BASED, VEG]

Tropicado Bun

Guacamole, grilled pineapple, pesto, tomato,
onion, lettuce, gluten-free bread
[NUT]
[PLANT-BASED, VEG]

All sandwiches are served with French fries.

SALADS

Rs 585

The Ultimate Prawn

Sauteed Prawns, white kidney beans,
celery, tomato, parsley
[CRU, LUP, CEL]

O Chef's Salad

Seared Chicken breast marinated with thyme,
rosemary, garlic and cumin seeds, onions, capers,
tomato, cucumber, pickled red peppers, croutons
[GLU, MTD, SUL]

Moroccan Tuna

Lightly seared Tuna, Ras el hanout spices, crunchy
vegetables, fruit salsa
[FSH]

Turkish Cilbir Crab

Crab meat, hummus, roasted baby potato
[CRU, EGG, MTD, SSE]

Traditional Greek

Feta cheese, cucumber, green olive, grilled mixed
peppers, onion, mustard dressing
[MLK, MTD]
[VEG]

Feel Good Salad

Chickpea, vegan cheese, bell pepper, cucumber,
jalapeno, old-mustard dressing, grilled pita bread
[MTD, GLU]
[PLANT-BASED, VEG]

PASTA

Rs 645

Pasta selection

Spaghetti

Penne

Farfadelle

[GLU]

Napolitana sauce

Tomato, onions, garlic, oregano, basil

[CEL]

[PLANT-BASED, VEG]

Arrabbiata sauce

Tomato, dried red chilli, onions, garlic, capers and
black olive

[CEL, SUL]

[PLANT-BASED, VEG]

Bolognaise sauce

Beef, tomato, garlic, onions, carrot, celery

[BEF, CEL]

O-Beach sauce

Sundried tomato, artichoke, rocket, kalamata olive,
crumbled Feta

[MLK, SUL]

[VEG]

All pasta dishes are served with Parmesan cheese.

PIZZA

Rs 520

La Passe Pizza

Tomato sauce, basil, Mozzarella

[GLU, MLK]

[VEG]

La Passe Pizza 2.0

Gluten-free base, tomato sauce, basil, and plant-based cheese

[NUT]

[PLANT-BASED, VEG]

20 Pied Pizza

Mozzarella, Feta, Ricotta, Goat cheese

[GLU, MLK]

[VEG]

Filao Pizza

BBQ sauce, Chicken, pineapple, olive, onion, green chilli, Mozzarella

[GLU, MLK]

Choisy Pizza

Tomato sauce, Chorizo, mushroom, oregano, Mozzarella, chilli oil

[GLU, MLK, PRK]

Riviere Citron Pizza

Tomato sauce, seafood, kalamata olive, Mozzarella

[GLU, MLK, FSH, CRU]

DESSERT

Rs 285

Pineapple Carpaccio

Mango sorbet

[PLANT-BASED, VEG]

D'aranchia Flan

Orange custard & fresh segments

[EGG, MLK, GLU]

Chocolate Delight

Soft chocolate cake, vanilla ice cream

[MLK, EGG, GLU]

Fruit salad

[PLANT-BASED, VEG]

Seasonal fruit platter

[PLANT-BASED, VEG]

Selection of the day

Ice creams [MLK]  [VEG] & Sorbet [PLANT-BASED, VEG] 

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]