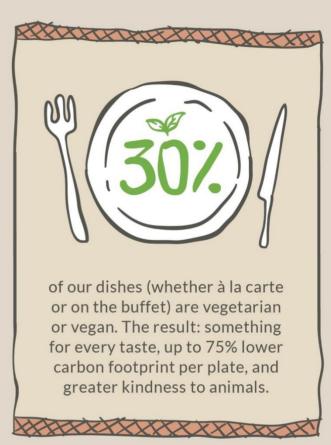
# POOL MENU

## **Committed - Right to your plate**

As a purpose-led, B Corp certified business, we cook responsibly, with heart and good sense.





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.





#### **SALADS**

#### House side

Quail egg, candied onions and cucumber, smoked chicken, romaine lettuce, corn, honey mustard dressing [MTD, EGG] Rs 520

## Marinated goat cheese & grilled vegetable tart **P**

With grilled vegetables and Pesto dressing [MLK, NUT, GLU, SUL] [VEG] Rs 520

## Corn-fed Chicken & pineapple salad

With grilled Chicken leg in tandoori spices, Victoria pineapple, bell pepper, fresh cilantro and Balsamic dressing [MTD, SUL]
Rs 520

### Greek salad P

Feta, bell pepper, cucumber, olive, tomato, pickled onions, fresh mint and Sherry dressing [MLK, MTD, SUL] [VEG]
Rs 520

### Pomegranate quinoa salad

With orange and Tamari dressing [SOY, SUL] [PLANT-BASED, VEG] Rs 520

#### Nicoise salad

Pan-seared fresh tuna, potato, green beans, olives, tomato [FSH]
Rs 520

#### Chicken liver salad

Sauteed chicken liver glazed with balsamic, onion, garlic, coriander Rs 540

#### Prawn salad

Sauteed prawns, onion, capsicum, mustard vinaigrette and lemon [CRU]
Rs 600

### Avocado toast \(\varphi\)

Sliced avocado on toasted bread, topped with cherry tomatoes, microgreens and olive oil [GLU]
[PLANT-BASED, VEG]
Rs 500

#### **BURGERS**

[MTD, MLK, EGG, GLU, SSE]

All dishes are accompanied with lettuce, tomato, onion ring, mayonnaise, gherkins, Cheddar cheese and French fries.

Vegetable patty [PLANT-BASED, VEG]
Rs 535

Breaded Fish [FSH, EGG, GLU] Rs 575

Chicken patty Rs 585

Beef patty [BEF]
Rs 610

#### **PANINI**

Grilled vegetables [MLK, GLU]
[VEG]

\*PLANT-BASED option available **PRs** 575

Chicken and cheese [MLK, GLU]
Rs 575

#### **BEEF BAGUETTE**

Beef steak, red onion mustard dressing, spicy mayonnaise [GLU, BEF, MLK]
Rs 575

#### **DESSERT**

Pineapple Carpaccio, mango sorbet © [PLANT-BASED, VEG] Rs 250

Zesty parfait, mango sorbet [MLK, GLU, EGG] Rs 250

Soft chocolate cake, Vanilla ice cream [MLK, GLU, EGG] Rs 250

Vegan coconut tart [PLANT-BASED, VEG]
Rs 225

Selection of ice creams [MLK]
[VEG]
Rs 255

Seasonal fruit platter FILANT-BASED, VEG]
Rs 255

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 *planty* 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.

[SOY]
[CEL]
[NUT]
[PNT]
[MTD]
[LUP]
[SUL]
[SSE]
[GLU]
[MLK]
[EGG]
[CRU]
[FSH]
[MLS]
[ALC]
[PRK]
[BEF]