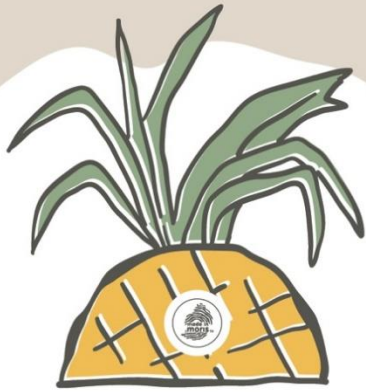


# POOL MENU

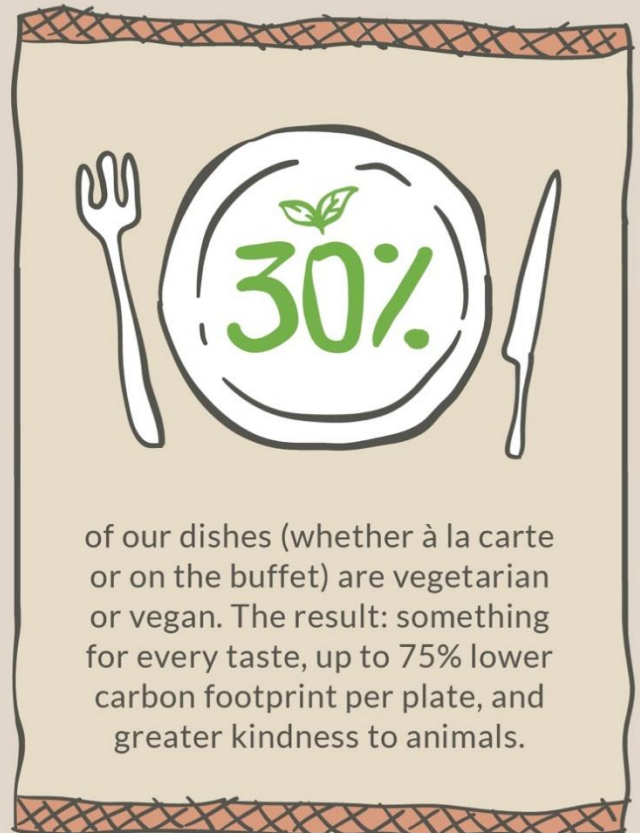
# Committed – Right to your plate

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.



## 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

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

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

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 

**Rs 575**

Chicken and cheese

[MLK, GLU]

**Rs 575**

## BEEF BAGUETTE

Beef steak, red onion mustard dressing, spicy mayonnaise

[GLU, BEF, MLK]

**Rs 575**

## DESSERT

Peach Melba Classic 

[MLK, GLU]

[VEG]

**Rs 250**

Zesty parfait, mango sorbet

[MLK, GLU, EGG]

**Rs 250**

Red fruit soup, berries sorbet

[MLK, GLU, EGG]

**Rs 250**

Vegan coconut tart 

[PLANT-BASED, VEG]

**Rs 225**

Selection of ice creams 

[MLK]

[VEG]

**Rs 255**

Seasonal fruit platter 



[PLANT-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 *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 ]