

ILOT A LA CARTE

SALADS, BURGERS AND SANDWICHES

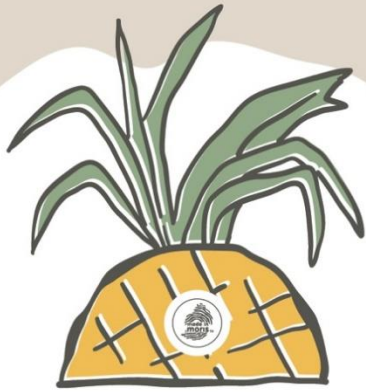
(12:30 - 15:30)

PIZZA

(12:30 - 17:00)

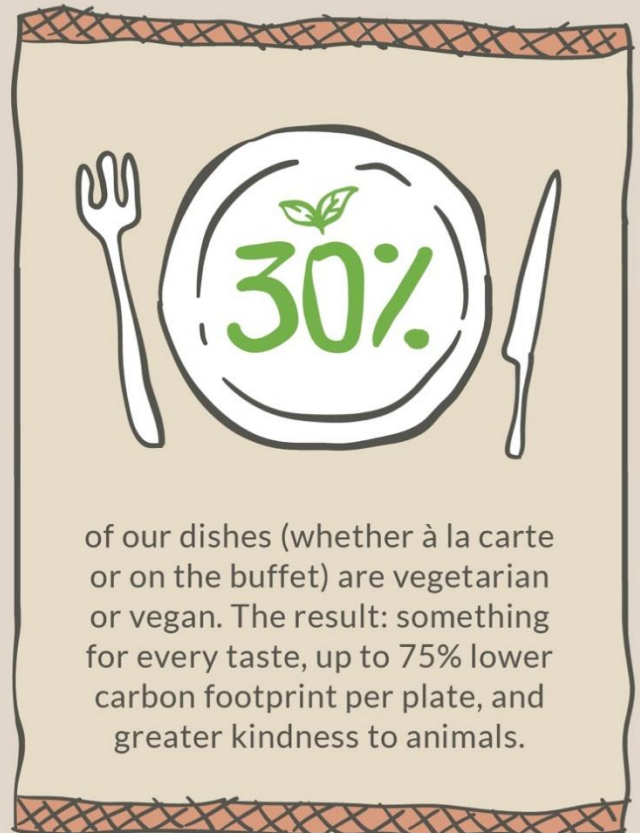
Committed – Right to your plate

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

**Served with French fries*

**Gluten free option available upon request*

White Fish Tartar

With pineapple relish, red onions, coriander, and yuzu dressing

[FSH, SOY, MTD, GLU]

Rs 500

Spicy Beef Steak

With pickled cucumber, spring onions, radish, and Thai style dressing

[NUT, FSH, SOY, BEF, SSE]

Rs 590

Greek Salad

Feta cheese, English cucumber, olives, tomatoes, red onions, green bell pepper, oregano, red wine vinegar and extra virgin olive oil

[MLK, MTD]

[VEG]

Rs 700

Caesar Salad

Chicken, anchovy, romaine lettuce, Parmesan, crouton, egg and caesar dressing

[MTD, EGG, FSH, GLU, MLK]

Rs 400

Vegan Caesar Salad

Vegan BBQ bacon, chickpeas, vegan cheese & tahini-capers dressing

[MTD, SSE]

[PLANT-BASED, VEG]

Rs 630

BURGERS & SANDWICHES

**Served with French fries*

**Gluten free option available upon request*

Beef Burger

Freshly ground beef, dried tomatoes, pickled gherkins, crispy lettuce, onion compote, fried egg, smokey BBQ sauce

[BEF, MTD, MLK, EGG, GLU, SSE]

Rs 430

Chicken Burger

Turkey bacon, avocado, semi-dried tomato, and curried mayonnaise

[MLK, GLU, EGG, MTD, SSE]

Rs 570

Bryiani-spiced Veggie Burger

Local root-vegetable patty, raita, star fruit pickle, lettuce, coriander and cumin bun

[GLU, MLK, MTD]

[VEG]

Rs 400

Ultimate Burger

Beyond burger, red onion compote, tomato, gherkins, crispy lettuce, vegan BBQ bacon

[MTD, GLU]

[PLANT-BASED, VEG]

Rs 550

Lamb Wrap

Lemon-garlic jam, sumac, and mint mayonnaise

[GLU, MLK, MTD]

Rs 520

Chicken Panini

Coriander pesto and Mozzarella

[FSH, NUT, MLK, GLU]

Rs 300

Triple Decker

Egg, chicken, bacon and French fries

[GLU, MTD, PRK, EGG]

Rs 480

Club Sandwich

With tofu and grilled vegetables

[SOY, GLU]

[PLANT-BASED, VEG]

Rs 530

The Local Sandwich

Local greens, taro and potato toasted sandwich, curry leaves pesto and tamarind chutney

[GLU]

[PLANT-BASED, VEG]

Rs 400

Gratinated Thyme Vegetable Focaccia

Grilled Mediterranean vegetables, semi-dried tomato, Mozzarella and onion compote

[MLK, GLU]

[VEG]

Rs 450

SNACKS

Trio of Mauritian Snacks

Chilli bites skewer, vegetable samosas & taro fritters with coriander chutney

[GLU]

[PLANT-BASED, VEG]

Rs 470

PIZZA

From 12:30 till 18:00

Vegetarian

Grilled vegetables, mushrooms, watercress, sundried tomato, olive oil, sea salt

[GLU, MLK]

[VEG]

*Vegan cheese available 

Rs 560

Smoked Marlin

Smoked marlin, red bell peppers, pickled tomatoes, black olives & basilic

[FSH, MLK, GLU]

Rs 620

BBQ Chicken

Pineapple, mushrooms, tomato & mozzarella cheese

[GLU, MLK]

Rs 250

Zilwa

A Mauritian refreshing specialty, octopus tossed with tomato, onions, coriander, chilli, and lime

[MLS, GLU, MLK]

Rs 430

DESSERT

Tart of the day with ice cream
[MLK, EGG, GLU]

Rs 170

Coconut & pineapple Panna
cotta 

[MLK]

[VEG]

Rs 150

Green papaya creamy pie 

[GLU, MLK]

[VEG]

Rs 225

Tropical fruit platter with guava
sorbet 

[PLANT-BASED, VEG]



Rs 270

Prices are in Mauritian rupees.

All prices are inclusive of 15%
government tax and exclusive of
10% discretionary service tip.

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]