

KARAY

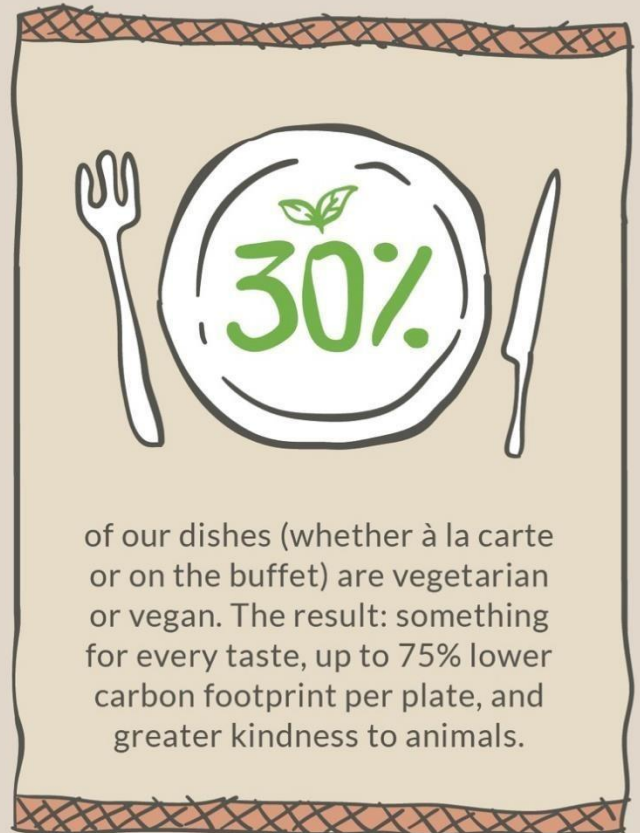
Committed – Right to your plate

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.



The Karay is to Mauritian cuisine what Karay restaurant is to your holiday: an absolute must. Varied buffets, local and international cuisine – our main restaurant is a central hub where everyone finds something delicious, from morning until night. Its cuisine speaks only one language: generosity.

* Karay refers to the traditional wok.

STARTER

Assorted Sushi & Maki

[FSH, SOY, GLU]

Thai spicy papaya salad

[FSH, SOY, GLU, SSE]

Chilli-lime chicken salad

[SOY, GLU]

Vegetable Kimchi 

[PLANT-BASED, VEG]

Yam Neua – Asian beef salad

[BEF, SOY, GLU]

Tuna tataki with hoisin sauce

[FSH, SOY, GLU, SSE]

Vermicelli noodle salad 

[SOY, GLU, SSE]

[PLANT-BASED, VEG]

Asian prawn salad

[CRU, SOY, GLU]

CRUDITÉS & CONDIMENTS

Lettuce, Carrot, White & Red

Cabbage, Cucumber, Tomato

Capers, Gherkins [MTD, SUL],

Black & Green Olives,

Sweetcorn,

Chickpeas 

[PLANT-BASED, VEG]

Sauces & Dressings:

Mayonnaise [MTD, EGG], Ketchup,

Sweet Chilli, Chilli Paste

Balsamic, Saffron, Mustard

[MTD], Lemon Dressings

Basil Oil, Rosemary Oil, Thyme

Oil, Chilli Oil, Citrus Oil

CHEESE & COLDCUTS

Brie, Camembert, Gorgonzola,
Fontal, Emmental, Goat Cheese



[MLK]

[VEG]

Mortadella [GLU, MLK, SOY],

Chicken Ham [SOY], Chicken

Terrine [MLK, SOY, EGG, FSH]

Crackers [GLU], DriedFruits,

Honey

SOUPS

Tom Yam Soup

[CRU, FSH, MLS]

CRISPY - LIVE

Shrimp Crackers

[CRU]

CARVING

Five Spice Duck with Orange-

Flavoured Jus

LIVE

Kung Pao Chicken

[SOY, GLU, NUT, EGG]

MAIN COURSE

Sweet & Sour Pork

[PRK, GLU]

Beef with black beansauce

[BEF, GLU, SOY]

Stir-Fried mixed vegetables 

[SOY, GLU]

[PLANT-BASED, VEG]

Egg friedrice

[SOY, GLU, EGG]

Lamb stir-fry with baby corn & lemongrass

[SOY, GLU]

Seafood with broccoli in garlic and ginger

[CRU, MLS, FSH, SOY, GLU]

Steamed fish with ginger & spring onions

[FSH, GLU, SOY]

Pad Thai with beef

[BEF, GLU, SOY, NUT, EGG]

SIDES

Steamed Jasmine rice 

[PLANT-BASED, VEG]

Steamed Pak choy with mushroom sauce 


[SOY, GLU]

[PLANT-BASED, VEG]

Assorted Dim Sum

[SOY, GLU, CRU, MLS, FSH]

Vegetable and tofu

green curry 

[SOY]

[PLANT-BASED, VEG]

DESSERT

Green tea Opera

[NUT, GLU, EGG, MLK]

Coconut milk sago 

[PLANT-BASED, VEG]

Black sesame tart

[EGG, MLK, SSE, GLU, SOY]

Grass jelly clafoutis

[EGG, MLK]

Black sticky rice


mango Panna cotta



[PLANT-BASED, VEG]

Lychee chocolate cupcake

[EGG, MLK, GLU, SOY]

Fruit cut 

[PLANT-BASED, VEG]

LITTLE EXPLORERS' TABLE

Crispy chicken

[EGG, MLK, GLU]

Tomato pasta 

[GLU]



[PLANT-BASED, VEG]

Potato wedges 

[PLANT-BASED, VEG]

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]