

KARAY

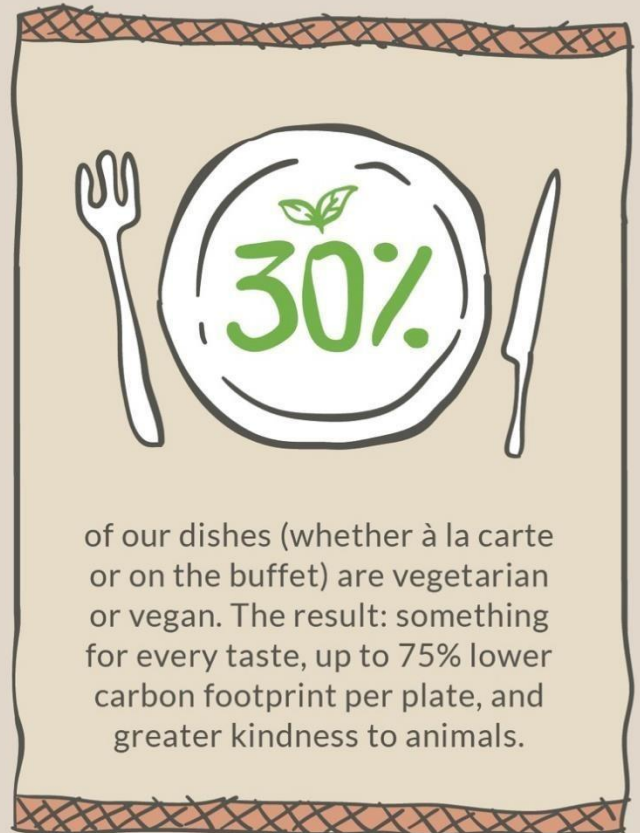
Committed – Right to your plate

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.

SALADS

Fresh tomato, red onion & cucumber 

[PLANT-BASED, VEG]

Roasted vegetables, Feta cheese & pecan nuts 

[NUT, MLK]

[VEG]

Bulgur salad, diced apple & grapefruit 

[GLU]

[PLANT-BASED, VEG]

Seafood with green beans & bell pepper confit

[CRU, MLS, FSH]

Fish salad with watercress, pickled lemon & coriander

[FSH]

Smoked chicken with mango & peanuts

[NUT]


Coleslaw with green apple & raisins

[EGG, MTD]

Roasted beef Carpaccio with Parmesan flakes

[MLK, BEF, MTD]

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]

Salami

[PRK, GLU, MLK]

Chicken Mortadella

[GLU, SOY]

Bresaola

[BEF]

Crackers [GLU], Dried Fruits,

Honey

SOUP

Chicken & Vermicelli Soup

MAIN COURSE

Grilled fish, pineapple & tomato salsa

[FSH]

Lamb ragout with mushrooms and carrots

Seafood & broccoli stir-fry

[CRU, FSH, MLS, GLU, SOY]

Five-spice roasted pork ribs

[PRK, MLS, GLU, SOY]

Potato puree 

[MLK]

[VEG]

Cauliflower Gratin 

[GLU, MLK]

[VEG]

Creole rice 

[PLANT-BASED, VEG]

Sauteed mixed green vegetables



[PLANT-BASED, VEG]

PIZZA

Assorted pizzas

[GLU, MLK]

[VEG]  & [PLANT-BASED] 
AVAILABLE

FROM THE GRILL

Lamb kebab, raita sauce

[MLK]

WOK LIVE

Sautéed beef with black pepper
sauce and vegetables

[BEF, MLK, GLU]

LIVE PASTA

Pasta 

[GLU]

[PLANT-BASED, VEG]

Sauces:

Tomato Sauce 

[PLANT-BASED, VEG]

Cheese Sauce 

[MLK, GLU]

[VEG]

CARVING

Whole roasted fish fillet with
fresh garden vegetables

[FSH]

Chicken Bbq

[SOY, GLU]

Pork Ribs

[PRK, SOY, GLU]

FLAVOURS OF INDIA

Darbari Dal – Mixed lentils



[PLANT-BASED, VEG]

Subz Tawa Masala- Mixed
vegetable dish 

[PLANT-BASED, VEG]

CORN PALAK-Corn curry with
spinach 

[PLANT-BASED, VEG]

LITTLE EXPLORERS' TABLE

Fish nuggets

[FSH, GLU]

Glazed carrots in orange jus 

[PLANT-BASED, VEG]

Mac and cheese 

[GLU, MLK]

[VEG]

DESSERT

Coconut fruit shortbreads

[GLU, EGG, MLK, SOY]

Opera

[EGG, GLU, MLK]

Two chocolate mousse parfait

[EGG, MLK, SOY]

Red velvet finger

[EGG, MLK, GLU, SOY]

Swiss roll red fruit

[EGG, MLK, GLU, SOY]

Apple hazelnut delight 

[NUT, SOY]



[PLANT-BASED, VEG]

Fruit cut 

[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]