

KARAY

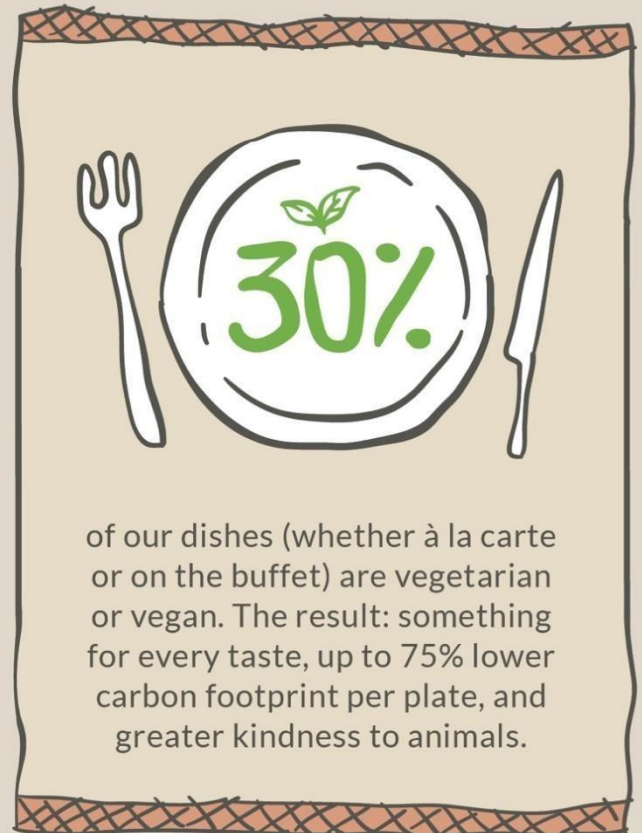
Committed – Right to your plate

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

Quinoa and citrus salad 

[PLANT-BASED, VEG]

Chickpea & chicken salad, curry dressing, vegetable pickles

[MTD]

Watermelon salad with vegan cheese 

[PLANT-BASED, VEG]

Fish salad with tomato and fresh lemon

[FSH]

Tuna niçoise salad

[FSH, EGG, MTD]

Mauritian fish salad with watercress

[FSH]

Green papaya and prawn salad

[CRU, FSH, SSE]

Pasta salad with marinated grilled beef

[BEF, GLU, MLK]

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, Chicken Ham,

Chicken Terrine [MLK, SOY, EGG, FSH]

Crackers [GLU], Dried Fruits, Honey

LIVE

Seafood fritto misto

[CRU, FSH, MLS, GLU, EGG]

SOUP

Chicken lemongrass soup

INDIAN CORNER

Yellow dal tadka 

pulses with Indian spices

[PLANT-BASED, VEG]

Matar mushroom 

Green peas and mushroom curry

[PLANT-BASED, VEG]

Subz tehri 

Vegetable

pulao

[MLK]

[VEG]

MAURITIAN CORNER

Fish curry with eggplant


[FSH]

Beef and white bean stew

[BEF]

Roasted pork, Bbq sauce

[PRK, SOY, GLU]


Mixed vegetables and chickpeas fricassee 

[PLANT-BASED, VEG]

GRILL


Grilled calamari, garlic butter
sauce
[MLK, MLS]

ITALIAN CORNER




Country pizza with chicken and
Bbq sauce
[GLU, MLK, SOY]
Margherita pizza 
[GLU, MLK]
[VEG]
PLANT-BASED option available
Lamb meatball in tomato sauce

LIVE PASTA STATION

Pasta 
[GLU]
[PLANT-BASED, VEG]

Selection of sauces
Bolognaise
[BEF]
Tomato 
[PLANT-BASED, VEG]




FRENCH BISTRO CORNER

Coq au Vin
Chicken stewed in red wine with
chicken bacon, mushrooms, and
herbs
[ALC, GLU]
Ratatouille 
Provençal vegetable stew with
herbs and olive oil 
[PLANT-BASED, VEG]
Pommes-au-four 
with chives and sour cream
[MLK]
[VEG]

LITTLE EXPLORERS' TABLE



Sauteed chicken sausage
[SOY, GLU]
Sauteed broccoli 
[PLANT-BASED, VEG]

DESSERT

Lemon financier
[GLU, EGG, MLK, NUT]
Chocolate passion fruit tart
[EGG, GLU, MLK]
Coffee eclair
[EGG, GLU, MLK]
Ananas mascarpone cream
[MLK, EGG]
Semolina pudding
[GLU, SOY] 
[PLANT-BASED, VEG]
Red fruit Panna cotta
[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]