

KARAY

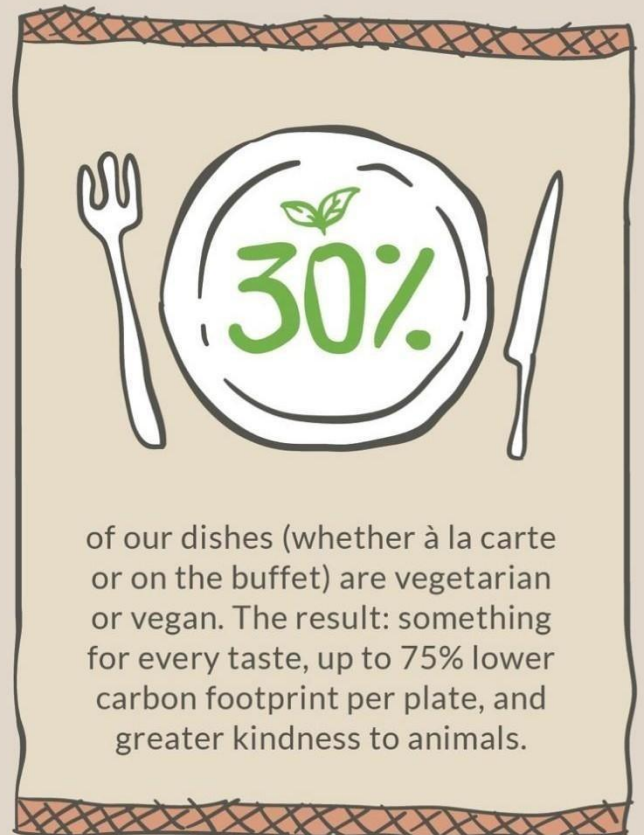
Committed – Right to your plate

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.

APPETIZERS & COLD

MEZZE

Hummus 

Classic chickpea purée with tahini and lemon

[SSE]

[PLANT-BASED, VEG]

Baba Ghanoush 

Smoked eggplant dip with olive oil and pomegranate

[PLANT-BASED, VEG]

Tzatziki 

Greek yogurt with cucumber, garlic, and dill

[MLK]

[VEG]

Marinated Olives & Feta 

With herbs, garlic, Chilli

[MLK]

[VEG]

Pan-seared tuna enhanced with Cajun spices

[FSH]

SALADS

Greek Salad 

Tomato, cucumber, red onion, olives, Feta, oregano

[MLK]

[VEG]

Aegean Seafood Medley

Poached mixed seafood, red onion, pepper, parsley, lemon, olive oil

[MLS, CRU, FSH, MTD]

Bacon & Potato Salad

Baby potatoes tossed with crispy bacon, mustard vinaigrette, and herbs

[PRK, MTD, CEL]

Tabbouleh & Grilled Calamari

Parsley, mint, tomato, bulgur, lemon, tender grilled calamari

[MLS, GLU]

Mozzarella Salad 

Cherry tomatoes, fresh

Mozzarella, basil, extra virgin olive oil

[MLK]

[VEG]

Mediterranean Quinoa Salad 

Chickpeas, grilled vegetables, parsley, lemon dressing

[MTD]

[PLANT-BASED, VEG]

Marinated grilled vegetables 

Zucchini, eggplant, bell peppers, and sundried tomatoes in olive oil and herbs

[PLANT-BASED, VEG]

Red Tuna & White Bean Salad

Flaked tuna, cannellini beans, red onion, parsley, and lemon

vinaigrette

[FSH]

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, FSH,
EGG, SOY]

Crackers [GLU], Dried Fruits,
Honey

LIVE COOKING

Grilled Chicken Shawarma Style
[MLK, GLU]

Seafood sauteed with garlic
butter sauce and herbs
[CRU, MLS, MLK, FSH]

MAIN COURSE


Beef Moussaka
Layers of eggplant, ground beef,
béchamel
[MLK, GLU, BEF]

Moroccan Chicken Tagine
With apricots, almonds, and
saffron
[NUT, MLK]

Baked Fish Fillet
With tomato, olive, caper, and
herb topping
[FSH]

SIDES


Saffron Rice Pilaf 
With toasted almonds and
raisins
[NUT]
[PLANT-BASED, VEG]

Lemon & Herb Couscous 
Fluffy with parsley and olive oil
[GLU]

[PLANT-BASED, VEG]
Roasted Mediterranean
Vegetables 

Zucchini, eggplant, peppers,
cherry tomatoes
[PLANT-BASED, VEG]

Oven roasted potatoes 
[PLANT-BASED, VEG]

Lemon chickpeas and vegetables 
S
tew [PLANT-BASED, VEG]

CARVING STATION

Lamb shoulder with spices
and thyme sauce

LIVE STATION

Falafel Station 
Freshly fried falafel served with
toppings and sauces
[SSE]
[PLANT-BASED, VEG]

LIVE PASTA


Pasta 
[GLU]
[PLANT-BASED, VEG]

Tomato sauce 
[PLANT-BASED, VEG]

Chicken bolognese
[MLK, GLU]


PIZZA

Spicy lamb pizza
[GLU, MLK]

Margherita pizza 
[GLU, MLK]
[VEG]

PLANT-BASED option available

SOUP

Minestrone soup 
[PLANT-BASED, VEG]

LITTLE EXPLORERS' TABLE

Sauteed lamb sausage

Mashed potato 

[MLK]

[VEG]

INDIAN CORNER

Corn muttar masala 

Curry de maïs et petits pois

[PLANT-BASED, VEG]

Chana masala 

Curry de poischiches

[PLANT-BASED, VEG]

Dal Palak 

Spinach gravy

[PLANT-BASED, VEG]

DESSERT

Tres leche

[MLK, EGG, GLU, SOY]

Cheesecake

[MLK, EGG, GLU, SOY]

Hazelnut Brownie

[GLU, EGG, MLK, NUT]

Apple cake tart

[GLU, EGG, MLK, SOY]

Couscous honey pudding 

[MLK, GLU,

SOY] [VEG]

Pistachio Muha labia, orange blossom



[MLK, NUT]



[VEG]

Fruit salad 

[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]