

KARAY

STARTER

CRUDITÉS & CONDIMENTS

Lettuce, carrot, cabbage,
cucumber, tomato, celery[CEL],
capsicum

Capers, gherkins [MTD], blackolive
& green olive, croutons [GLU]

Mayonnaise [MTD, EGG], tomato
sauce, lemon dressing, balsamic
vinegar, cocktailsauce [EGG, MTD]

Basiloil, rosemary oil, thyme oil,
chilli oil, citrus oil

SALAD

Seafood cocktail with avocado
[MLS, CRU, FSH, MTD, EGG]

Dorado fish vindaye with onions &
bell pepper [FSH, MTD]

Octopussaladwithlime, coriander,
and tomato [EGG, MTD]

Roasted egg stuffed with surimi
[EGG, CRU, MTD]

Curried chicken salad with corn
[MTD, EGG]

Chargrilled eggplantchutney with
garlic crouton[GLU]

Sweet okra salad with spring onion

[PLANT-BASED] 

Fruits & vegetables confit à la
créole [VEG] 

Crispy bittergourd salad [VEGAN]


COLD CUTS & CHEESE CORNER

Salami [PRK, GLU] chicken mortadella
[GLU, SOY], beef bresaola [BEF]

Brie cheese, roquefort,
camembert, gouda, goat cheese
[MLK]

Crackers [GLU], dried fruits, grissini
[GLU], lavroche[GLU]

HONEY SELECTION

Plain, rosemary, thyme, vanilla,
truffle

ON ICE

Seaurchins with greenpapaya
salad and condiments [MLS]

SOUP

Calodyne crab soup with local
spices [CRU]

LIVE COOKING

Farata [GLU]


Chicken curry

Stir-fried noodles with vegetables
and garlic sauce [VEG, GLU, SOY, SSE]



CRISPY CORNER

Vegetable samosas, chili bites &
taro cakes served with assorted

chutneys and pickles 
[PLANT-BASED, GLU, MTD]

FROM THE STEAMER

Assorted dimsum with condiments
[CRU, GLU, SOY]

PIZZA STATION

Salted fish, tomato, onions,
coriander, and chili pizza
[GLU, FSH, MLK]

Curried vegetables pizza [GLU, MLK]


MAIN COURSES


Chicken merguez sausages
rougaille with coriander
[SOY, MLK]

Beef kalia with egg, mint, and fried
onions [BEF, MLK]

Lamb salmis with potatoes [ALC]


Pilaf rice with fried onions and
island spices [MLK]

Pumpkin fricassée with mustard
seed [PLANT-BASED, MTD] 

Broad beans curry with
christophine [PLANT-
BASED] 

Taro leaves stew with tamarind
[PLANT-BASED]

Potato chutney with dried chili
[PLANT-BASED] 

White cabbage fricassée [PLANT-
BASED] 

SWEET CORNER

Vanilla chou craquelin [GLU, MLK,
EGG]

Opera
[GLU, MLK, EGG, NUT]

Puit d'amour
[GLU, MLK, EGG]

Mango cake
[GLU, MLK, EGG]

American brownies
[GLU, MLK, EGG]

Caramel custard [MLK, EGG]

Red fruits panacotta
[MLK]

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

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| 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] |
| VEGETARIAN | [VEG] |
| PORK | [PRK] |
| BEEF | [BEF] |