

KARAY

STARTER

CRUDITÉS & CONDIMENTS

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

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

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

Basil oil, 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]

Octopus salad with lime, coriander, and tomato [EGG, MTD]

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

Curried chicken salad with corn [MTD, EGG]

Chargrilled eggplant chutney with garlic crouton [GLU]

Sweet okra salad with spring onion [VEGAN]

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

Sea urchins with green papaya 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 [VEGAN, 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 [VEGAN, MTD]

Broad beans curry with christophine [VEGAN]

Taro leaves stew with tamarind [VEGAN]

Potato chutney with dried chili [VEGAN]

White cabbage fricassée [VEGAN]

SWEET CORNER

Vanilla crèmeux with exotic fruits compote [MLK, EGG]

Banana & chocolate tartlet [GLU, EGG, MLK]

Vanilla-lychee craquelin choux [GLU, EGG, MLK]

Baba with Chamarel rum [GLU, EGG, MLK, ALC]

Passion fruit cheesecake [GLU, EGG, MLK]

Mango crème brulée [EGG, MLK]

Puit d'amour [MLK, EGG, GLU]

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.

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]