

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

SALADS

Quinoa and citrus salad [PLANT-
BASED] 

Fish ballotine with asparagus [FSH,
EGG]

Russian salad [EGG, MTD]

Tuna niçoise salad [FSH, EGG]

Cucumber, dill and yogurt salad

[VEG, MLK] 


White bean and chorizo salad
[PRK]

Eggplant and chickpea salad, curry
dressing [PLANT-BASED, MTD]



Mauritian fish salad with
watercress [FSH]

Vegetable pickles [PLANT-
BASED, MTD] 

Watermelon salad with vegan
cheese [PLANT-BASED] 

Live salad station

Crostini [GLU, MLK]

Beef bresaola [BEF], avocado
guacamole, rocket, Parmesan
cheese [MLK]

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

MAIN COURSE

ITALIAN CORNER

Country pizza with chicken and
bbq sauce [GLU, MLK]

Margherita pizza [VEG, GLU, MLK]



Beef meat ball in tomato sauce
[BEF]

LIVE PASTA STATION

Tagliatelle, Fusilli [GLU]

 Pesto sauce [VEG, NUT,
MLK]

Tomato sauce [PLANT-
BASED] 

Cheese sauce [VEG, MLK,

GLU] 


Beef Bolognese [BEF, CEL]

Onion, tomato, basil, garlic, bacon
[PRK, CEL], olive, Parmesan [MLK]

ASIAN CORNER

Stir-fried tofu and vegetable with
chili bean sauce [SOY, MLS]
Lamb chopsuey [GLU, SOY, MLS]

Jasmine rice [VEG] 

Sauteed Bok choy with garlic
[PLANT-BASED] 

Live station




Dim sum selection [GLU]
Beef [BEF], Chayote Niouk yen,
Chicken niouk yen, Tofu [VEG, SOY]

Chicken Saw Mai [GLU], Vegetable
Saw Mai [VEG, GLU] 
Spring onion, sweet chilli sauce,
fish sauce [FSH], oyster sauce [MLS]

INDIAN CORNER

Moong dal tadka - pulses with
Indian spices [VEG] 
Matar mushroom - green peas
and mushroom curry [MLK]
Subz tehri - vegetable pulao [VEG,
MLK] 

MAURITIAN CORNER

Fish curry with eggplant [FSH]
Broad bean fricassee [VEG] 
Grilled calamari with virgin sauce
[MLS]
Lentils fricassee with root
vegetables [PLANT-BASED]

Chickpea stew [PLANT-
BASED] 

FRENCH BISTRO CORNER

Mushroom chicken ragout [MLK]

Sautéed green beans with bacon
and almond flakes [CEL, NUT, PRK]
Pommes-au-four with chives and
sour cream [VEG, MLK]

SWEET CORNER

Coconut panacotta with pineapple
compote

[PLANT-BASED, SOY] 

Passion fruit macaron
[MLK, EGG, NUT]
Black forest swissroll
[GLU, MLK, EGG, SOY]
Pandan crème brûlée
[MLK, EGG]
Nutella paris brest
[MLK, EGG, NUT]
Basbousa
[MLK, NUT]
Chocolate tart
[GLU, MLK, EGG]
Fresh fruits cuts

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]