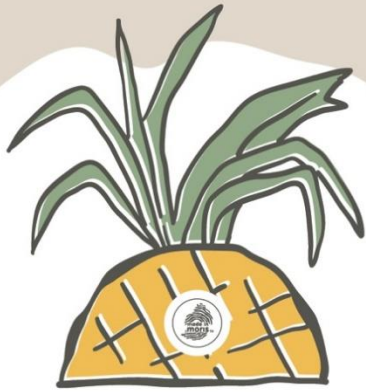




LEMONGRASS

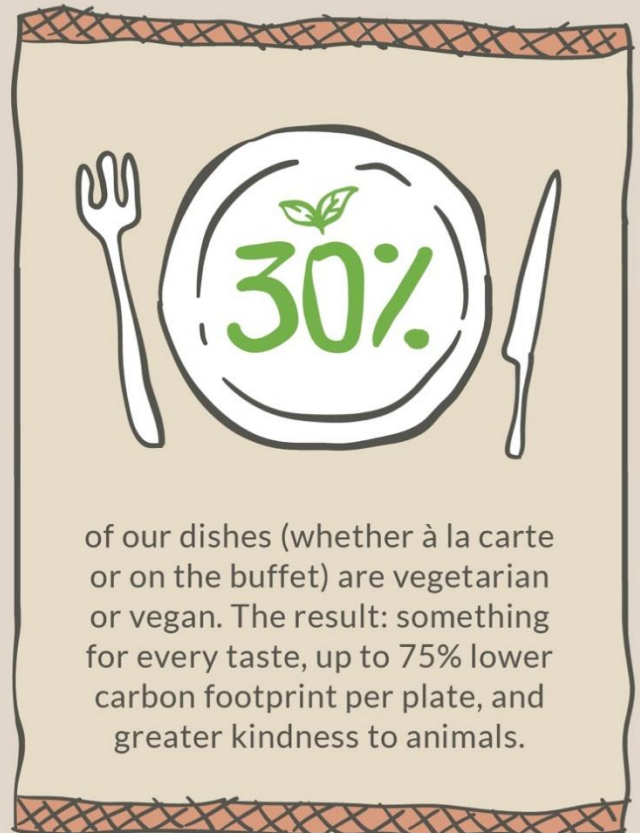
Committed – Right to your plate

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.



Set your sights on Asia: Japan, Thailand, Indonesia... Lemongrass is a journey within the journey. In the kitchen, exotic flavours and iconic recipes are reimagined with a modern twist. All of this unfolds in a truly local atmosphere, enhanced by a wall mural from one of our talented Mauritian artists, Evan Sohun.

STARTERS

Pan-fried chicken gyoza, sweet ginger sauce

[GLU, SOY, SSE, MLK]

Rs 300

Or

Vegetable tempura 

[GLU]

[PLANT-BASED, VEG]

Rs 260

Or

Beef tataki, grape salad and lemongrass dressing

[BEF, SOY, SSE, SUL]

Rs 350

Or

Crispy prawn tempura, Asian avocado tartar and lemon granite

[CRU, GLU, SOY, SUL, SSE]

Rs 375

Or

Pan-fried vegetable gyoza, sweet ginger sauce 

[GLU, SOY, SUL, SSE]

[PLANT-BASED, VEG]

Rs 300

MAIN COURSE

Chicken fillet glazed, teriyaki sauce and braised bamboo shoots

[SOY, MLK, SSE]

Rs 450

Or

Tofu Thai curry with coconut milk, and Asian papaya sambal 

[SOY]

[PLANT-BASED, VEG]

Rs 400

Or

Pan-fried fish, egg sauce and local vegetables

[FSH, EGG, MLK, SSE]

Rs 475

Or

Grilled pork chops, local vegetables

[PRK, SSE, SOY, GLU]

Rs 460

Or

Grilled flank steak, local vegetables

[BEF, SSE, SOY, GLU]

Rs 550

Please select your side dish

Steamed rice 

[PLANT-BASED, VEG]

Or Japanese fried rice 

[PLANT-BASED, VEG]

Or Ramen noodles 

[GLU]

[PLANT-BASED, VEG]

Or Pad Thai

[EGG, SOY, PNT]

SWEET DELIGHTS

Sesame ice cream flavoured with
Sayaka Macha

[MLK, GLU, EGG, SSE]

Rs 275


Or

Coconut tapioca
with fresh fruits 

[PLANT-BASED, VEG]

Rs 275

Or

Apple tempura with vanilla ice
cream 

[MLK, GLU, SOY]

[VEG]

Rs 250

Included in the HB/FB & All In All
Out Packages

All Prices are in Mauritian rupees.

All prices are inclusive of 15%
government tax and exclusive of
10% discretionary service tips.

SUPPLEMENT

MEAT COURSE

Local Duck breast from Beauvoir
served with vegetables of the day
and Japanese fried rice

[FHS, CRU, SOY, SSE]

Rs 1200

Grilled beef fillet
served with vegetables of the day
and Japanese fried rice

[BEF, SOY, SSE]

Rs 1400

BENTO BOX

*Meat selection
(Beef, Chicken, Lamb)

[BEF, EGG, SOY, SSE]

Rs 1500

Or

*Seafood selection
(Prawn, Fish, Calamari, Crab,
Octopus]

[FSH, CRU, MOL, SOY, SSE]

Rs 1600

Or

*Veggie

(Tofu, garlic eggplant, bok choy,
edamame, mushrooms)

[SOY, SSE]

[PLANT-BASED, VEG]

Rs 1000

*Menu on supplement

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All prices are inclusive of 15%
government tax and exclusive of
10% discretionary service tips.

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]