



Seafood

Seafood & Vegetable Tempura
Battered and deep fried Prawns, Calamari, Broccoli, Mushrooms,
and Onion Rings
Served with Soya dipping sauce, grated Ginger and Turnip

Seafood Platter
Grilled Water Prawns, Calamari, Mussels and Fish
Accompanied with a Mixed Salad, French Fries, and Béarnaise Sauce

Iced Berries Soufflé, Exotic Fruit Tartar and Blackberries Compote

Surf & Turf

Tuna Tataki
Served with Crunchy Vegetables, Ponzu Sauce, and Melon Salad

Pan-Roasted Beef Filet & Baked Half Lobster
Accompanied with Green Peppercorn Sauce, Truffle Oil, Potato Puree,
and Ratatouille

Pear & Almond Cream Tart with Vanilla Ice Cream

Black Angus Beef

Crisp Beef with Mesclun and Julienne Vegetables, Tomato, Miso Dressing and
Sesame Seeds

Grilled Black Angus Cube Roll
Accompanied with Mustard Sauce, Dauphinoise Potato, and Broccoli Flan

Dark Chocolate Cake layered with Chocolate Mousse, Raspberry Sauce, and
Chocolate Ice Cream

MUR 4,000 per person

In-House Guests on Half Board, Full
Board or All-Inclusive

MUR 6,000 per person

In-House Guests on Bed & Breakfast

MUR 7,500 per person

Guests not staying at the resort
Includes a complimentary beverage:
sparkling wine, cocktail, or mocktail

Advance booking required



DESTINATION DINING MENU

Mediterranean Indulgence

Caprese Salad
Heirloom Tomato, Buffalo Mozzarella, Shaved Parmesan, Aged Balsamic Pearls, and Basil Oil

Clear Onion Soup with Forest Mushrooms, Carrot, and Spring Onion

Roasted Eggplant Lasagne
Layered with Tomato Concassé, Arugula, and Dried Bean Curd, served with Shaved Parmesan

Sesame Seed Cigarillo
Filled with Vanilla Mascarpone Cream and Strawberry Compote

Flavours of the Orient

Wakame Seaweed Salad
Cucumber Ribbons, a vibrant Yuzu Citrus-Sesame Dressing, Pickled Ginger Thread, Toasted Sesame Seeds, and Tofu

Vegan Pho Soup
A Plant-Based Interpretation of the Classic Vietnamese Broth, featuring Tofu, Shiitake Mushroom, Carrot, Bok Choy, Fresh Mint, Coriander, and Glass Noodles

Vegetable and Avocado Tempura
Served with Jasmine Rice, Pickled Ginger, Wasabi, and Kikkoman Soy Sauce

Layered Pandan Coconut Mousse Cake
Accompanied by Black Sesame Ice Cream

Taste of India

Paneer Skewer
Char-grilled Cottage Cheese, served upon a Fresh Kachumber Salad

Warm Roti and Crisp Puri, served with House Chutneys

Red Bean Curry, Okra Masala, Tikka Paneer, Appalam, and Fragrant Masala Yellow Rice with Onion, Ginger, and Peas, accompanied by a selection of Pickled Vegetables

Assortment of Traditional Indian Sweets

MUR 4,000 per person

In-House Guests on Half Board, Full Board or All-Inclusive

MUR 6,000 per person

In-House Guests on Bed & Breakfast

MUR 7,500 per person

Guests not staying at the resort
Includes a complimentary beverage:
sparkling wine, cocktail, or mocktail

Advance booking required