

Starters		Rs
G	Confit duck and foie gras ravioli, celery purée and pineapple gel	1920
	Beef fillet carpaccio flavoured with tandoori, cashewnuts, mint and onions powder	1750
L/S	King crab and avocado salad, pomelos and honey dressing	2550
G	Salmon's back, Vichyssoise cream, pink radish, buckwheat and chives oil	1980
G/L/S	Poached organic shrimps from Madagascar, green olives, candied lemon and pistachio sauce	1980
L/S	Tuna tartar in Nicoise style, crunchy vegetables and basil pesto	1650
	Barley cook with asparagus, shaved asparagus and watercress coulis	1450
G	Poached duck foie gras with Pinotage red wine, mushrooms pickles and chutney	2550

Main Courses		
G/ L/S	Red Grouper stuffed with olives et basil cooked in 'meunière' style Tomatoes marmelade, emulsion flavoured with Rodrigues' lemon	2460
G/ L/S	Roasted octopus in 'Riviera' style Onions, 'grenaille' potatoes, aioli sauce	2360
G/ L/S	Pan-fried 'Légine' with turmeric Lentils 'Dahl', sweet potato and spinach	2450
G/ L/S	Prawns and squid cooked with garlic Risotto in paella style, fish soup gravy	2950
G L/S	French Lamb fillet with Moringa Artichokes 'fricassée', gnocchi and olives, concentrated gravy	2950
	Black Angus rib steak Roasted carrots and carrots purée with Tonka beans, miso mustard	2950
	Grilled bio broccolis Shiitake and nori chutney, seasoned rice with soya sprouts and peanuts	1700
G/ L/S	Bio pork ribs in sesame crust and honey from Royal Palm Christophina sautéed with soya sprouts	2450

FOR YOUR SAFETY

Please be informed that our dishes may contain food allergens.
Kindly contact the Executive Chef about any food restrictions and/or
allergies and/or intolerances you may have.

G – Dish contains gluten



– Vegan



- Veg

L/S – Local sourced

Vegan and gluten free dishes are available on request

Tax and service included

Grilled, Top-fried or Steamed		Rs
L/S	Fish of the day	2260
L/S	Rock Lobster	6270
L/S	Prawns	3200
	Australian lamb ribs	3350
	Black Angus beef sirloin steak	3350
	Black Angus beef tenderloin	3450
L/S	Chicken breast	1880
To share		
	Beef rib, coarse sea salt (40 minutes of preparation) (for 2 persons)	7260
L/S	Grilled fish and crustaceans from our lagoon (for 2 persons)	6760
Side Dishes		300
L/S	Mashed potatoes, French fries, grilled vegetable, Seasonal vegetable 'fricassée', mixed salad	
Sauces		
	Black pepper sauce, béarnaise sauce, tomato condiments, white butter sauce	
Desserts		
G	Triangular chocolate fondant Almond shortbread biscuit, yuzu sorbet	800
G/ L/S	Roasted pineapple, chiboust cream with Madagascar vanilla, Chamarel rum jelly	800
G/ L/S	Jivara 'Sphère' Mango confit, panna cotta, coconut shortbread biscuit, guava sorbet	800
G	Thin apple tart, vanilla cream with calvados Tonka bean ice-cream	800
G/ L/S	Meringue Grapefruit chutney, whipped vanilla ganache, avocado sorbet	800
L/S	 Mixed seasonal fruits platter	750
L/S	Ice cream and sorbets, madeleines baked with Royal Palm's honey	750
L/S	Bananas 'flambée' with Chamarel old rum	1200
G	Royal Palm 'Crêpes Suzette'	1200
Royal Palm Signatures		
	Café brûlot	850
	Lemon grass brûlot	850

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