



To Share	Rs
G /L S/ VEG Vegetables deep fried samoussas, raita sauce	1260
G Crispy squids, tartar sauce	1730
G Gratinated mussels with garlic butter (6 pieces)	1070
G Crispy shrimps with basil, spicy sauce	1720

Les Classics Royal Palm	
L S/ VEGAN Royal Palm salad, lime dressing Tomato, avocado, asparagus and palm heart	2680
L S/ VEGAN Crunchy palm heart, olive oil with lime	2160

Salad Bowl	
VEG Burrata, zucchinis in 'tagliatelle' style, taggiasca olives and basil	1850
VEG Squid salad in Rodrigues' style	1950
VEG Thin slices of watermelon, Feta crumble, mint and lemon	1730
VEG Quinoa salad with citrus fruits, pomegranate and wasabi dressing With prawns	1600 2300
G/N Salad in "Thai style", tofu, rice vermicelli, sesame and peanuts	1700
G/N Beef salad in "Thai style", rice vermicelli, sesame and peanuts	2520
G/P Caesar salad with breaded chicken and bacon	1950

Fresh & Raw	
L S Thin slices of Tuna, pineapple, Chinese cabbage, sashimi sauce and French Fries	2120
N Beef fillet carpaccio in Italian style, pesto, parmesan and French Fries	2000
L S Tuna tartar with sesame, pickled ginger and salad	2120

G – Dish contains gluten
P – Dish contains pork

VEGAN

 – Vegan

VEG

 – Veg

N - Nuts

L S – Locally sourced
Vegan and gluten free dishes are available on request

Sandwiches	Rs
G Octopus Tacos, avocado and pico de gallo	1650
G The classic cheeseburger and onions pickles	1950
G The classic vegetable burger and onions pickles	1700
G/L S Club sandwich with grilled vegetables	1490
G Prawn club sandwich with sriracha sauce	1880
G/P / L S Chicken club sandwich with bacon	1600
G/P Croque-Monsieur	1380
G/P Croque-Madame	1420

Pasta	
G/ VEGAN Spicy Arrabiata penne and black olives	1630
G/ VEGAN Linguini with garlic, chili and olive oil With prawns	1630 2100
G/ VEGAN Buckwheat Soba noodles sautéed with broccoli and fresh coriander With beef	1630 2100

Suggestion of the day	
Monday	
G Breaded warm goat cheese salad, raw honey and lemon dressing	2050
Tuesday	
G Lamb skewers with Cajun spices, Greek style salad	2760
Wednesday	
G/L S Local fish carpaccio with citrus fruits and coriander, French Fries	2100
Thursday	
G Prawn salad in Creole style	2000
Friday	
G Chicken Tacos with Cajun spices, avocado, corn and mango	1820
Saturday	
G Crab and palm heart spring rolls in Mauritian style	1840
Sunday	
G/N Bo bun salad with beef, lime, coriander and peanuts	2330

On the Grill	Rs
L S Grilled catch of the day, white butter sauce	2470
Grilled River prawns, crustacean gravy	3470
Fish and seafood mixed grilled	3050
Grilled Black Angus beef tenderloin, pepper sauce	3640
N/L S Satay chicken skewers	2100

Mauritian Specialities	
L S/ VEGAN Aubergines and chickpeas curry with coconut milk, Basmati rice and variety of chutneys	1600
L S Chicken curry with coconut milk, Basmati rice and variety of chutneys	2150
L S/ VEGAN Vegetables 'rougaille', Basmati rice and variety of chutneys	1600

Side dishes	
French Fries, mashed potatoes, grilled vegetable, mixed vegetable, steam rice, rice in Indian style, green and tomato salad	480

‘Douceurs’	
L S VEGAN Exotic fruits gaspacho, passion fruit sorbet	950
G Red fruit tiramisu flavoured with cinnamon	950
G/N Brownie, salted butter caramel, Jivara chocolate and vanilla ice-cream	950
L S/ VEGAN Seasonal fruits platter	950
G/N Dessert of the day	950

Ice-cream	
N Royal Palm mini esquimaux, vanilla, chocolate or pistachio	450
G Royal Palm Bounty	550
G Ice cream and sorbets, madeleines baked with raw honey	950

FOR YOUR SAFETY

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

Tax and service included