



Bar Operating hour is 8.00 am to 11.00 pm
Food service at for this menu card is Operational from 12pm till 3pm

APPETIZERS AND SALADS LES ENTRÉES ET SALADES

Cajun spiced Chicken wings/Ailes de Poulet Cajun
with yoghurt and cilantro dipping
Aux épices Cajun, sauce à la coriandre et yaourt

Rs. 520

Assortment of dumpling
Chicken, Prawn and Vegetable served with a spicy Sichuan sauce
Poulet, Crevette et Légumes à la sauce de Sichuan épicées

Rs. 460

Green Salad / Salade Verte
mixed lettuce, tomato, cucumber, onion with a lemon dressing
Mesclun, tomate, concombre, oignons et vinaigrette au citron

Rs. 450

Classic Chicken Caesar Salad / Salade César au Poulet (P)
Hearts of Romaine Lettuce Tossed in Classic Dressing
with Bacon, Croutons, Olives and Aged Parmesan Cheese Flakes
Cœurs de Laitue Romaine, Vinaigrette Classique, Poulet, Bacon, Croutons de Focaccia, Olives et Copeaux de Parmesan

Rs. 460

Thai Beef salad / Salade de Boeuf Thaïlandaise
Thinly sliced beef rare, asian greens, carrot and glass noodles
Boeuf finement tranché servi bleu, haricot, carotte et nouille chinoise

Rs. 450

BURGERS AND SANDWICHES

The Balaclava Beef burger
Prime beef pattie with lettuce, tomato, fried egg, cheese,
Barbecue sauce and onion jam on a homemade brioche bun
Burger de Boeuf aux laitue, tomate, oeuf au plat, fromage, Sauce Barbecue, confiture d'oignon, brioche maison

Rs. 520

Panini Veg
Vegetable Panini with pesto capsicum, zucchini
and aubergine accompanied with couscous salad
Panini aux Légumes avec du Piment doux, courgette et aubergine grillés, marinés avec du pesto et accompagné d'une salade de couscous

Rs. 460

Cajun Chicken burger
Grilled Cajun Chicken breast with pineapple, lettuce, tomato, aioli,
roast capsicum sauce on a homemade brioche bun
Blanc de poulet mariné au Cajun grillé, avec sauce aux poivrons rôti, l'ananas, laitue, tomate, sauce aioli, brioche bun

Rs. 520

PIZZA

Margherita
Tomato, Mozzarella and Basil
Tomate, Mozzarella et Basilic

Rs. 460

Hawaiian
Roasted Peppers, Onions, Pineapple, Turkey Ham
Poivrons rôtis, Oignon, Ananas, Jambon de dinde

Rs. 460

Tandoori Chicken
marinated chicken, tomato, coriander, cashew nuts and raita
Poulet mariné, tomate, coriandre, noix de cajou et raita

Rs. 460

CHOICE OF PASTA / CHOIX DE PÂTES

Spaghetti, Penne or shell

Carbonara (P)
Sautéed garlic with bacon, finished with cream cracked
black pepper and parsley
Accompagné de bacon, ail poêlé avec crème, poivre noir frais et persil

Rs. 460

Bolognese / Bolognaise
Braised Lamb cooked with vine ripened tomatoes and
fresh herbs
Agneau braisé, tomate grappe et herbes fraîche

Rs. 460

Rs. 460

Converdure
Mixed sautéed vegetables with garlic and chili with fresh tomato
sauce
Légumes poêlé à l'ail, piment et sauce tomate

Rs. 450

Rs. 460

MAIN COURSE

Dish of the Day / Plat du jour local

Rs. 450

Rs. 750

DESSERTS

Ice Cream
Choice of Ice Creams and Sorbet
Glaces et Sorbets au choix

Rs. 520

Rs. 405

Fruit Platter
Seasonal Tropical Fruit Platter
Assiette de Fruits Tropicaux

Mauritian Eton Mess
Crushed meringue with pineapple, passion fruit, vanilla ice cream
and Chantilly
Meringue écrasée avec ananas, fruit de la passion, glace vanille et crème Chantilly

Rs. 460

Dessert of the Day
Please ask your waiter for details

Rs. 520

All dishes listed above are eligible for
All Inclusive and Full Board packages .

Spicy

Rs. 460

Suitable for vegetarians

Rs. 460

Pork (P)

Rs. 460

Prices are in Mauritian Rupees inclusive of 5% Service Charge and 15% Government Tax