

Starters

Rs

G	Pineapple ravioli with shrimps and 'patoles' served chilled, sour apple juice flavoured with curry	1800
G	Tomatoes mille-feuille with Faye Faye crab, tomato sauce like gaspacho	1990
G/ L S	Salad of local fish chips, crunchy lettuce and lemon gel	1600
G	Chilled chayote velouté, grilled lobster tartar, crustacean oil and croutons	2090
G/N/ 	Roasted cauliflower with Indian spices, turmeric, greek yogurt and coriander	1630
G/ L S	Grouper tempura, tuna tartar with tobiko and tartar sauce	1800
G/ 	Spicy avocado guacamole, sweet potato fries	1590
	Black Angus beef tataki, green beans, ginger and bell pepper condiments	1920

Main Courses

G	Farm-raised guinea fowl cooked in two ways, roasted breast and its leg in 'parmentier' with sweet potato pulp, duck 'foie gras' emulsion	2420
G	Black Angus beef cap, creamy mashed potatoes with salted butter, Bercy sauce	3260
G	Lamb cutlet in Fazzano style, fresh tomatoes with basil and olive oil	3200
G/ 	Crispy mushroom ravioli, roasted pumpkin, coconut emulsion flavoured with curry	1750
G	River prawns Thermidor, served with pilaf rice	2890
G/ L S	Top-fried Red Grouper fillet, zucchinis, rouille and bouillabaisse sauce	2600
G/ L S	Grenoble-style Ruby Snapper, chayote leaves, pumpkin purée with mustard	2600
	Roasted 'Légine' with avocado oil, vanilla flavoured mashed sweet potato, coriander and citrus dressing	2700

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.

G – Dish contains gluten



– Vegan



- Veg

N - Nuts

L S – Locally 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	2500
	Rock Lobster	6750
	Prawns	3500
	Australian lamb ribs	3650
	Black Angus beef sirloin (Grade 5, 300 g)	4000
	Black Angus Châteaubriand (300 g)	4750
L S	Chicken breast	2050
	To share	
	Ribeye steak, 'fleur de sel' (40 minutes of preparation) (for 2 persons)	7900
	Grilled fish and crustaceans of the Indian Ocean (for 2 persons)	7350
	Side Dishes	480
	Mashed potatoes, French fries, grilled vegetable, Seasonal vegetable 'fricassée', mixed salad	
	Sauces	
	Black pepper sauce, béarnaise sauce, tomato condiments, white butter sauce	
	Desserts	
G/N	Thin apple tart, vanilla cream with calvados, Tonka bean ice-cream	950
	Caramel cream flavoured with coconut	950
G/N	Coffee delight, coffee praliné, coffee crisp and chocolate shortbread, creamy coffee and chocolate mousse	950
G/N	Vanilla and hazelnut profiterole, hazelnut ice-cream	950
N	Ispahan macaroon, raspberry, rose essence and lychee	950
G/N	Chocolate 'marquise', pistachio ice-cream	950
L S	 Mixed seasonal fruits platter	950
G	Ice cream and sorbets, madeleines baked with raw honey	950
L S	Bananas 'flambée' with Chamarel old rum	1350
G	Royal Palm 'Crêpes Suzette'	1350
	Royal Palm Signatures	
	Café brûlot	980
	Lemon grass brûlot	980

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