



Mosaïca

French soul, finest touch

SUSHI (8 pcs)

Rainbow Roll	395
<i>Pickle carrots, pickle cucumber and avocado</i>	
Shrimp Tempura Roll	395
Salmon Roll with tartar	650
Fried California Roll	495
<i>Cheese and Chicken</i>	
California Roll	395
<i>Cream Cheese and Bresaola</i>	

All Sushi are served with Wasabi Sauce, Pickle Ginger, Soy Sauce, Dynamite Sauce (Spicy) and Teriyaki Sauce



Camembert fondue

STARTER

Chef Salad of the day	550
Octopus Salad	595
<i>Chickpeas, garlic, preserved lemon, tomato, coriander, parsley, rocket and cucumber</i>	
Scallop Foie Gras	950
<i>Brioche bread, compote with red fruits and balsamic, preserved onion & mushroom</i>	
Warm Goat Cheese	575
<i>Beetroot, honey, candied pear, nuts, balsamic dressing, lettuce & rocket</i>	
Caesar Salad	595
<i>Grilled Chicken Peri Peri, crouton, sun-dried tomato, anchovy, lettuce and parmesan cheese</i>	

All prices are in Mauritian Rupee and VAT inclusive



Craving some sushi?

Discover the art of fresh, flavorful sushi crafted with passion.



STARTER

Camembert Fondue	775
Greek Potato Salad with Prawns	595
<i>Black olives, onions, dill, feta cheese, capers, sun-dried tomato, thyme, oregano & house dressing</i>	
Teriyaki Beef Salad	695
<i>Cherry tomato, cucumber (pickles), shallots, mint coriander, lettuce, peanut and teriyaki sauce</i>	
Burrata Salad	495
<i>Cherry tomato salsa, cucumber, rocket, lettuce, pesto, balsamic dressing and orange</i>	



Salade de poulpe et crevette
avec une vinaigrette d'agrumes



BURGER

Grilled Chicken Peri Peri 495

Denver Beef 595

Sauces Choice:

Spicy Mayo | Smoke BBQ | Honey & Mustard
Garlic Mayo | Pepper Sauce | Chilli Sauce

Side Choice:

Homemade fries or Salad

Add-ons:

Egg - Rs 25
Mushroom - Rs 120
Pecorino Cheese - Rs 185
Parmesan Cheese - Rs 185
Foie Gras - Rs 650
Onion Hash Brown - Rs 175
Chicken - Rs 125

MAIN COURSE

Lamb Shank 1,250

served with creamy mashed potato and rosemary sauce

Beef Rib Steak (Black Angus 250g) 1,975

served with chips, black pepper sauce, preserved garlic, grilled mushroom, parmesan and rocket salad

Roasted Chicken 875

with truffle purée, truffle oil, mushroom sauce and parsley infusion



MAIN COURSE

Whole Grilled Lobster (900g) 4,100

with bisque and cauliflower gratin

Grilled Lobster Tail (300g) 2,400

with bisque, sautéed vegetables & mashed potato

Duck Breast 1,500

with asparagus, mushroom, mashed potato & port sauce

Grilled Fish of the day (230g) 925

served with salad

Grilled Salmon Teriyaki (200g) 975

served with jasmine rice and pak choy

Grilled Gambas (4 pcs) 995

served with salad & fries

sauce of your choice - Garlic Butter or Citrus



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PIZZA

Margarita	490
Mozzarella, cherry tomato & fresh basil	
Four Cheese	575
Mozzarella, Gorgonzola, Pecorino & Parmesan	
Four Season	525
Mix roasted peppers, mushroom, grilled eggplant, artichoke, carrot, green ad black olives	
Seafood	825
Prawns, mussels, fish, calamari, creamy sauce, preserved lemon, cherry tomato and rocket	
Roasted Chicken Truffle	850
Truffle sauce & spice, chicken roast and rocket	
Spicy Salami Beef	725
Fresh chilli, beef salami, roasted red pepper, rocket and parmesan	
Lamb Meatball	875
Lamb, sliced onions, rocket, basil, pesto, mozzarella and pecorino cheese	
Chicken Tandoori	625
Chicken, coriander, yogurt, sliced onions, tandoori sauce and mozzarella	
Scallop St Jacques & Truffle	1700
Scallop, truffle paste, cooking cream, rocket and mozzarella	
Prawn Tikka Masala	675
Prawns, coriander, tikka sauce, sliced onions & mozzarella cheese	

PASTAS

Spaghetti Agli Olio	475
Sun-dried tomato, garlic, mushroom, parsley, basil and pesto	
Tagliatelle Seafood	675
Prawns, mussel, fish, calamari, seafood broth with basil, parsley and rocket	
Spaghetti Bolognese	
Lamb	625
Beef	675
Chicken	525

PASTAS

Ravioli	725
Truffle sauce, fresh mushrooms and parmesan cheese	
Cannelloni	475
Ricotta cheese, spinach and creamy tomato cheese	
Lasagna	
Lamb	625
Beef	675
Chicken	525
Spaghetti Truffle & mushroom	695

ADD-ONS

Artichoke (Pizza, Pasta & Salad)	75
Mushroom (Pizza)	120
Green & Black Olives (Pizza, Pasta & Salad)	115
Grilled Vegetables (Pizza, Pasta & Salad)	115
Pecorino Cheese (Pizza, Pasta & Salad)	185
Parmesan Cheese (Pizza, Pasta & Salad)	185
Burrata Cheese (Pizza, Pasta & Salad)	150
Mozzarella Cherry (Pizza, Pasta & Salad)	100
Mozzarella Cheese (Pizza & Lasagna)	120

Chicken (Pizza, Pasta & Salad)	125
Anchovy (Pizza, Pasta & Salad)	90
Prawns (Pizza, Pasta & Salad)	150
Salami Beef (Pizza)	150
Scallop St Jacques (Pizza, Salad & Main Course)	950
Foie Gras (Main Course)	650

SIDES

Homemade Fries	95
Steamed Rice	75



NORTH INDIAN SPECIALITIES

STARTER (VEG)

Bhatti Paneer Tikka (Red) 395

Cottage cheese marinated in yogurt with Indian spices cooked in clay oven served with mint chutney & house salad.

Makhmali Paneer Tikka 395

Cubes of cottage cheese are marinated in yogurt and Indian spices and are then arranged on a skewer with capsicums and onions

Tandoori Malai Broccoli 375

Broccoli florets marinated with creamy yogurt, spices, and lightly gratinated

Subz Seekh Kebab 375

Minced mixture of green vegetable seasoned with Indian spices & cooked in clay oven, served with mint chutney & house salad.

Anjeer Dahi Ke Kebab 375

Hung curd stuffed with figs and candied rose petal, served with chutney & house salad.

STARTER (NON-VEG)

Tandoori Garlic Prawns 625

King prawns marinated in garlic, ginger, scented yoghurt cream, distinct spices with refreshing lemon and cooked in clay oven

Kasundi Fish Tikka 525

Diced fish Fillet marinade in homemade mustard paste and yogurt, cooked in clay oven

Amritsari Fish 525

Deep fried fish strips coated with chickpea batter & ground spices

Chicken Tikka 495

Chicken morsels laced in an aromatic yoghurt, garlic, ginger, mint and coriander marinade and cooked in tandoor

Murgh Malai Tikka 495

Tender morsels of chicken laced with mace and cardamom scented cream and cheese cooked in tandoor

STARTER (NON-VEG)

Punjabi Tandoori Murgh 495

The whole leg of chicken marinated in yogurt and spices and roasted till perfection in coal fired tandoor

Lamb Seekh Kebab 595

Tender rolls of succulent lamb minced mixed with ginger, chilies graced with royal cumin and saffron and char grilled

VEGETARIAN SPECIALITIES

Paneer Makhanwala 425

Heart-warming homemade cottage cheese cooked in buttery, creamy, tangy and mildly sweet gravy

Kadhai Paneer 425

Batons of homemade cottage cheese, sautéed with juliennes of tomato, capsicum, and onion, tempered with spices

Malai Kofta 425

Paneer and Potato bites cooked in a light Creamy Sauce

Navratan Korma 375

A rich, creamy, and flavorful North Indian curry made with a mix of nine "gems"—a variety of vegetables, fruits, nuts, and paneer

Jodhpuri Bhindi Masala 375

Lady finger fried toast with masala, dry cooked tossed in cumin seeds

Lahsooni Makai Palak 375

A healthy preparation of corn cooked with spinach masala gravy and tempered with fried garlic.

Jeera Aloo 350

Boiled potatoes tossed in simple masalas and crushed roasted cumin seeds

Aloo Gobhi Adraki 350

Potato and cauliflower cooked with fresh tomatoes, ginger, onions and Indian spices

Dal Makhani 250

Whole black lentils simmered in aromatic spices, tomato, garlic and finished with cream

Dal Tadka 250

Homely preparation of yellow lentils, tempered with spices and desi ghee



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NORTH INDIAN SPECIALITIES

SEAFOOD SPECIALITIES

Jheenga Malai Curry 595

Prawns Cooked in coconut, onion gravy, touch of Pommery mustard

Kadhai Jheenga 595

A spicy preparation of Prawns with capsicum, onion and hand pounded spices to perfection

Narriall Machli Korma 525

Succulent fish pieces are simmered in a rich coconut and almond sauce infused with delectable spices

Malabar Fish Curry 525

From Malabar coast region of Kerala- Cubes of fish filet cooked with traditional south Indian coconut sauce with blend spices

CHICKEN SPECIALITIES

Butter Chicken 495

Chef's Special, Chicken cooked in tomato gravy, evaporated milk, fenugreek and cream

Chicken Tikka Masala 495

Roasted marinated chicken chunks (chicken tikka) cooked with spiced tomato-cream sauce

Kadhai Murgh 495

Tender pieces of chicken tossed with onion, capsicum, tomato and finished with traditional

Murgh Methi Malai 495

A decadent and luxurious Mughlai dish prepared with chicken and fresh methi (fenugreek) greens simmered in a rich creamy curry

LAMB SPECIALITIES

Awadhi Gosht Korma 625

Traditional mutton korma is a rich Lucknow stew of lamb meat slow cooked in brown onions, nuts, spices, yogurt and aromatic saffron essences

Kashmiri Rogan Josh 625

Exotic mutton curry cooked with traditional Kashmiri style

Saag Gosht 625

Perfect combination of spinach and tender boneless lamb pieces simmered In flavoured sauce with spices like cumin, cardamom and garam masala

RICE

Steamed Basmati Rice 90

Jeera Rice 160

Basmati Rice flavored with Cumin and with lightly spiced Garam Masala

Subzi Pulao 195

Basmati Rice cooked with Mixed Vegetables

Navratan Pulao 225

Basmati Rice cooked with Dried Fruits, Cashew Nuts and Vegetables

ACCOMPANIMENTS

Fresh Garden Green Salad 175

All-time favorite salad made from seasonal garden fresh vegetables

Plain Curd 60

Mix Vegetable Raita 100

Cucumber Raita 100

CHOICE OF BREADS

Tandoori Roti 85

Whole wheat bread, made in our special tandoori oven, Ask for buttered or unbuttered

Pudin Lachha Paratha 95

Whole wheat bread, buttered lightly and layered and flavored with dried mint

Natural Naan 80

Soft and fluffy fine flour bread. Ask for buttered or unbuttered

Garlic Naan 100

Naan rolled with sliced garlic and herbs

Stuffed Naan 125

Cheese or Cheese & Garlic or Minced Paneer



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SOFT DRINKS, WATER & JUICE

Coca Cola / Fanta / Sprite	100
Ginger Ale / Tonic / Soda	100
Appletiser / Grapetiser	125
Canned Juice	125
Flavoured San Pellegrino Can	125
Acqua Panna (750ml)	150
San Pellegrino (750ml)	150
Mineral Water (1 Lt)	100
Sparkling Water (1 Lt)	125

ICE TEA

Peach	145
Lemon	145
strawberry	145

ICE COFFEE

Regular	145
Hazelnut	165
Pistachio	165
Pop Corn	165
Vanilla	155
Salted Caramel	165

MILKSHAKES

Vanilla	195
Chocolate	195
Strawberry	195
Caramel	195
Mint & Oreo	195

MOCKTAILS

Virgin Mojito	195
Mint Leaves, Lime, Syrup & Sprite	
Virgin Pina	195
Pineapple, Coconut Milk & Cream	
Virgin Daiquiri	250
Lime, Syrup, Mango, Passion Fruit & Strawberry	
Watermelon Salsa	225
Watermelon Syrup, Cranberry, Lemon, Diced Fruits & Soda	
Gingerly Cuke	225
Cucumber, Mint Leaves, Lime, Ginger Syrup & Honey	
Zero Berry	225
Blueberry, Pineapple, Lime, Basil Leaves & Ginger Ale	
Sky Fall	225
Blue Curacao Syrup, White Grape Juice, Lemon & Soda Water	

KOMBUCHA MOCKTAILS

Tropical Turmeric Bliss	195
A vibrant mix of passion fruit, peach, lime, soda, and turmeric kombucha.	
Kiwi Kombucha Cooler	195
A refreshing mix of kiwi puree, lime juice, apple juice, and kombucha. Light and revitalizing!	
Mango Lime Refresher	250
A zesty mix of lime juice, sugar syrup, and mango kombucha. Sweet and tangy!	
Basil Lime Fizz	225
A refreshing mix of basil leaves, lime juice, sugar syrup, and kombucha.	
Pomegranate Sunrise	225
A vibrant mix of grenadine syrup, lime juice, and pomegranate kombucha.	
Ginger Cranberry Cooler	225
A refreshing blend of sugar syrup, lime juice, ginger kombucha, and cranberry	



HOT DRINKS

Infusion	85
Coffee Long	120
Espresso	120
Double Espresso	150
Cappuccino	150
Café Latte	150



DESSERT

Opera Café	225
Mousse au trois Chocolat	195
Brownies Banane	150
Forêt Noir au Cerise Amareno	200
Flan Parisien	150
Carrot Cake	125
Almond Cake	250
Cheesecake Speculoos	275
Red Velvet	250
Cheesecake Basque	265
Crème Brûlé Vanille	200
Tiramisu	275



DESSERT

Tarte aux Pommes	250
Tarte aux Poires	250
Tarte aux Apricot	250
Éclair au Chocolat	150
Choux Pistache	150

