

BB/HB/FB/FB+/AI
Rs



From our Wine Cellar

Red Wine

Mapu, Cabernet Sauvignon, Maipo Valley	1850
Cabernet Piave, Veneto	1750

White Wine

Belguardo Vermentino, Tuscany	2500
Altos del Plata, Chardonnay, Argentina	2500

Rosé Wine

Boschental Blanc de Noir	2600
Note Bleue, St Tropez	2300

In-Room Dining

From 12h00 to 22h30

Do not hesitate to contact the In-Room dining service concerning any dietary requirement. Our team will be happy to assist you

N'hésitez pas à contacter le Service en chambre concernant vos exigences alimentaires. Notre équipe sera heureuse de vous assister

All prices include government tax at prevailing rate
* Item included in All Inclusive & Full Board package

To place your order or to have your tray removed promptly, please **dial 5**

Tray charge of Rs 250 per person

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From Citronella's Café**Pizza:****Margherita** 650**Diavola** 900
Piccante (spicy sausage, chili, tomato and mozzarella)**From our Brasserie Cuisine****Niçoise Salad** 800**Tomato Ceviche** 600**Roasted pumpkin with spinach, feta cheese, poached egg, pinenuts, beetroot hummus and sprouts** 850**Ciabatta with eggplant chutney, braised beef brisket and pickled onion** 900**Side Orders****Selection of samousa with coriander chutney** 350**Potato wedges with cheddar cheese and meat ragout** 400

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Burgers and Sandwiches**Beef Burger** 800
With grilled onion, cheddar cheese, mustard mayonnaise and sweet potato fries**Chicken Burger** 800
With Tallegio cheese, mustard mayonnaise and sweet potato fries**Smoked chicken on olive focaccia with pickled celery and apple, peas sprouts (avocado relish)** 800**Multi seeds baguette with mustard, butter, vanilla ham, rockets & grilled gerkhins** 800**Mauritian Specialities****Chicken and prawns curry served with coconut rice and selection of chutney** 850**Grilled catch of the day with market fresh vegetables and creole sauce** 1000**Prime beef striploin with parsley potatoes and beef broth** 1150**Sweet Temptation****Coconut moelleux** 550**Fresh fruit tart with light mango cream and hibiscus** 500**Pavlova with roasted coconut, creamcheese and speculoos** 500**Baba au rhum, exotic fruit salad and muscavado cream** 500**Seasonal fruits platter** 500