

Rivazur

BY THE LUX COLLECTIVE

Menu

Lunch Menu

Rivazur

The Small

Prawns & Chorizo (SF, D, G, P) Rs. 750

Green peas purée, garlic butter, lemon zest, chili oil, grilled sourdough
Purée de petits pois, beurre à l'ail, zeste de citron, huile pimentée, pain au levain grillé

Fried Lemon Pepper Squid (SF, G, D) Rs. 750

Rice crackers, pickled cucumber, red onion, lime aioli & Harissa mayo
Crackers de riz, concombre mariné, oignon rouge, aioli au citron vert & mayonnaise à la harissa

Tuna Sashimi (F, D) Rs. 775

Lightly seared tuna, soy-sesame dressing, horseradish cream, charred orange, chili, orange infused oil
Thon mi-cuit, vinaigrette soja-sésame, crème de raifort, orange rôtie, piment, huile parfumée à l'orange

Red Snapper Ceviche (F) Rs. 825

Lime, passionfruit, tomato & pepper salsa, fresh coconut, citrus pearls / *Citron vert, fruit de la passion, salsa de tomate et poivron, noix de coco fraîche, perles d'agrumes*

Rivazur Tasting Board (D, G, N, P) Rs. 900

Flatbreads, selection of house Mediterranean dips, marinated olives, pickles, prosciutto, feta / *Pains plats, une sélection de sauces méditerranéennes maison, olives marinées, pickles, prosciutto, feta*

Moules Marinières (SF, D, G) Rs. 825

White wine and garlic cream, shallots, chili, celery, fine herbs, grilled sourdough
Crème au vin blanc et à l'ail, échalotes, piment, céleri, fines herbes, pain au levain grillé

Charred Sweet Corn (D, N) Rs. 650

Harissa yoghurt, shaved Parmesan, pomegranate, soft herbs / *Yaourt à la harissa, copeaux de parmesan, grenade, herbes aromatiques*

Open + Stacked

Rivazur Angus Beef Burger (D, G) Rs. 775

Double Angus beef patty, melted cheddar, pastrami, house pickles, caramelised onion, Rivazur signature sauce / *Double steak haché de bœuf Angus, cheddar fondu, pastrami, cornichons maison, oignons caramélisés, la sauce signature Rivazur*

Grilled Chicken Burger (D, G) Rs. 675

Cheddar, lettuce, tomato, onion rings, truffle mayo / *Cheddar, laitue, tomate, rondelles d'oignon, mayonnaise à la truffe*

Pulled Pork Burger (G, P) Rs. 675

Slow cooked pork shoulder, apple and cabbage slaw smoky BBQ sauce / *Épaule de porc mijotée, salade de pommes et de chou, sauce barbecue fumée*

Lamb Burger (D, G) Rs. 750

Grilled lamb patty, cheese, caramelised onion, mint yoghurt, pickles, lettuce, tomato
Galette d'agneau grillée, fromage, oignons caramélisés, yaourt à la menthe, cornichons, laitue, tomate

Rivazur Fish & Chips (F, G) Rs. 775

Crisp beer-battered fish, golden fries, house tartare / *Poisson croustillant en panure à la bière, frites dorées, tartare maison*

Tuna Poke Bowl (F, N) Rs. 775

Brown rice, avocado, edamame, cucumber, broccoli, sesame seeds, soft egg, Japanese sesame dressing
Riz complet, avocat, edamame, concombre, brocoli, graines de sésame, œuf mollet, vinaigrette japonaise au sésame

The Sides

Rs. 350

Crispy golden fries (G) Frites dorées et croustillantes

Sweet potato fries (G) Frites de patates douces

Onion rings (G) Beignets d'oignon

Roasted seasonal vegetables Légumes de saison rôtis

Silky potato purée (D) Purée de pommes de terre onctueuse

Market greens with toasted almonds and garlic butter (N, D) Légumes verts du marché aux amandes grillées et au beurre à l'ail

The Large

Grilled Octopus (SF) Rs. 875

Paprika oil, crushed potato purée, salsa verde, banana chips / *Purée de pommes de terre écrasées, huile de paprika, salsa verde, chips de banane*

Tuna Steak (F, N) Rs. 975

Cauliflower purée, roasted cherry tomatoes, olive tapenade, herb salad, toasted seeds, herb oil / *Purée de chou-fleur, tomates cerises rôties, tapenade d'olives, salade d'herbes, graines grillées, huile aux herbes*

Roasted Cauliflower (N) Rs. 750

Harissa hummus, toasted almonds, pepitas, chimichurri, pomegranate / *Houmous à la harissa, amandes grillées, pépites de courge, chimichurri, grenade*

Chicken Shawarma skewer (D, G) Rs. 800

Cucumber & pepper salsa, layered bread, garlic & mint raita

Salsa de concombre et poivron, pain en couches, raita à l'ail et à la menthe

Spaghetti alle Vongole (SF, G) Rs. 825

Fresh clams, garlic, white wine, parsley, extra virgin olive oil, chili / *Palourdes fraîches, ail, vin blanc, persil, huile d'olive vierge extra, piment*

Chargrilled Butternut Steak (D, N) Rs. 750

Tahini dressing, feta cream, chickpea and herb salad, beetroot purée, pepitas, pistachio dukkah / *Vinaigrette au tahini, crème de feta, salade de pois chiches aux herbes, purée de betteraves, pépites de courge, dukkah aux pistaches*

Grilled Pistachio-Crusted Lamb Rack (D, N) Rs. 1500

Roasted root vegetables, silky butternut purée, chimichurri / *Légumes-racines rôtis, purée onctueuse de courge musquée, chimichurri*

Mediterranean Lamb Kofta (D, G) Rs. 850

Rustic tomato and roasted pepper sauce, mint yoghurt, grilled Mediterranean vegetables, warm flatbread / *Sauce rustique aux tomates et aux poivrons grillés, yaourt à la menthe, légumes méditerranéens grillés, pain plat chaud*

Chargrilled Mediterranean Vegetable Spaghetti (D, G) Rs. 775

Chargrilled eggplant, zucchini, and bell peppers, rich tomato sauce, garlic, fresh herbs, aged Parmesan, extra virgin olive oil
Aubergines, courgettes et poivrons grillés, sauce tomate onctueuse, ail, herbes fraîches, parmesan affiné, huile d'olive extra vierge

Braised Beef Cheek Ragù and Potato Gnocchi (D, G) Rs. 875

Slow-braised beef cheek ragù, potato gnocchi, rich beef jus with tomato, aged Parmesan, fresh herbs
Ragoût de joues de bœuf mijotées, gnocchi de pommes de terre, jus de bœuf onctueux à la tomate, parmesan affiné, herbes fraîches

The Pinsa

Crusted & Hand-Stretched

Margherita (D, G) Rs. 600

Tomato, fior di latte, basil
Tomate, fior di latte, basilic

Spicy Salami (D, G, P) Rs. 750

Tomato, mozzarella, spicy salami, diced tomato, chili oil / *Tomate, mozzarella, salami épicé, dés de tomate, huile pimentée*

Seafood (SF, D, G) Rs. 775

Tomato base, onion, prawns, calamari, garlic, chili oil / *Base de tomate, oignon, crevettes, calamars, ail, huile pimentée*

Truffle Mushroom (D, G) Rs. 750

Cream base, wild mushrooms, onion, truffle cream, ricotta / *Base à la crème, champignons des bois, oignon, crème de truffe, ricotta*

The Sharing

Sea & Salt Platter (SF, F, G) Rs. 2650

Grilled giant prawns, charred octopus, calamari, mussels, crispy fish, lemon
Crevettes géantes grillées, poulpe grillé, calamars, moules, poisson croustillant, citron

Whole Grilled Giant Prawns with Garlic Butter (SF, D) Rs. 1725

Crevettes géantes entières grillées au beurre à l'ail

Whole Grilled Lobster with Garlic Butter (SF, D) Rs. 3900

Homard entier grillé au beurre à l'ail

Steaks, Grilled to perfection

Australian Black Angus Selection Séléction de bœuf black angus australien

Cube roll Rs. 1900

Entrecôte de boeuf (200g)

Flank Steak Rs. 1675

Bavette (250g)

Striploin Rs. 1725

Faux-filet (250g)

Filet Rs. 2225

Filet (225g)

To your choice

French Fries / *Frites*
Roasted Vegetables / *Légumes rôtis*
Potato Purée / *Purée de pommes de terre*
Seasonal Salad / *Salade de saison*

The Salad

Burrata Salad (D, N) Rs. 725

Heirloom tomatoes, rocket, pesto, olives, toasted pine nuts, basil oil, sea salt
Tomates anciennes, roquette, pesto, olives, pignons grillés, huile de basilic, sel marin

Greek Village Salad (D) Rs. 675

Tomatoes, cucumber, olives, onion, bell peppers, feta, rocket, Greek dressing
Tomates, concombres, olives, oignons, poivrons, feta, roquette, vinaigrette grecque

Beetroot & Arugula Salad (D, N) Rs. 675

Roasted beetroot, quinoa, citrus labneh, pickled carrot, pickled onion, cucumber, toasted seeds, orange vinaigrette
Betteraves rôties, quinoa, labneh aux agrumes, carottes marinées, oignons marinés, concombre, graines grillées, vinaigrette à l'orange

Lamb Pide (D, G) Rs. 775

Spiced lamb, roasted peppers, caramelised onion, mozzarella, fresh herbs
Agneau épicé, poivrons grillés, oignons caramélisés, mozzarella, herbes fraîches

Cottage Cheese Pide (D, G) Rs. 725

Slow-cooked spiced tomato base, cottage cheese, caramelised onion, fresh herbs
Base de tomates mijotées aux épices, fromage blanc, oignons caramélisés, herbes fraîches

Add-ons

Suppléments

Chicken / Poulet Rs. 200
Prawns / Crevettes Rs. 225
Calamari / Calamars Rs. 225

The Rivazur Experience

Whole Grilled Fish with House Marinade (F) Rs. 1825

Poisson entier grillé accompagné d'une marinade maison

Served with crispy fries, seasonal salad, and lemon beurre blanc (D)

Servi avec des frites croustillantes, une salade de saison et un beurre blanc au citron

The Desserts

Rs. 425

Tiramisu (D, G)

Mascarpone cream, espresso, cocoa
Crème de mascarpone, espresso, cacao

Chocolate Fondant (D, G, N)

White chocolate pistachio centered fondant, vanilla ice cream, pistachio nougatine
Fondant au chocolat blanc, cœur pistache, glace à la vanille, nougatine à la pistache

Orange Blossom Crème Brûlé (D, G)

Biscotti, fresh berries, macaron
Biscotti, fruits rouges frais, macaron

Classic Cheesecake (G) (D)

Passion fruit coulis, coconut crumble, citrus pearls
Coulis de fruit de la passion, crumble à la noix de coco, perles d'agrumes

Selection of Ice Creams & Sorbets (D, N, G)

Sélection de glaces et sorbets

Served with almond and pistachio biscotti - Please ask your server for today's flavors
Servie avec des biscuits aux amandes et à la pistache - Veuillez demander à votre serveur les parfums du jour

Rivazur Green Salad (D, G) Rs. 675

Mixed leaves, cherry tomatoes, cucumber, avocado, shaved Parmesan, garlic croutons, green dressing
Laitues variées, tomates cerises, concombre, avocat, copeaux de parmesan, croutons à l'ail, vinaigrette verte

Add-ons

Suppléments

Chicken / Poulet Rs. 200
Prawns / Crevettes Rs. 225
Calamari / Calamars Rs. 225

(G) Gluten (D) Dairy (N) Nuts (P) Pork (F) Fish (SF) Seafood

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Dinner Menu

The Small

Flavours to Begin

Prawns & Chorizo (SF, D, G, P) Rs. 750

Green peas purée, garlic butter, lemon zest, chili oil, grilled sourdough

Purée de petits pois, beurre à l'ail, zeste de citron, huile pimentée, pain au levain grillé

Fried Lemon Pepper Squid (SF, G, D) Rs. 750

Rice crackers, pickled cucumber, red onion, lime aioli & Harissa mayo

Crackers de riz, concombre mariné, oignon rouge, aioli au citron vert & mayonnaise à la harissa

Tuna Sashimi (F, D) Rs. 775

Lightly seared tuna, soy-sesame dressing, horseradish cream, charred orange, chili, orange infused oil

Thon mi-cuit, vinaigrette soja-sésame, crème de raifort, orange rôtie, piment, huile parfumée à l'orange

Red Snapper Ceviche (F) Rs. 825

Lime, passionfruit, tomato & pepper salsa, fresh coconut, citrus pearls

Citron vert, fruit de la passion, salsa de tomate et poivron, noix de coco fraîche, perles d'agrumes

Rivazur Tasting Board (D, G, N, P) Rs. 900

Flatbreads, selection of house Mediterranean dips, marinated olives, pickles, prosciutto, feta

Pain plat, assortiment de sauces méditerranéennes maison, olives marinées, cornichons, prosciutto, feta

Moules Marinières (SF, D, G) Rs. 825

White wine and garlic cream, shallots, chili, celery, fine herbs, grilled sourdough

Crème au vin blanc et à l'ail, échalotes, piment, céleri, fines herbes, pain au levain grillé

Charred Sweet Corn (D, N) Rs. 650

Harissa yoghurt, shaved Parmesan, pomegranate, soft herbs

Yaourt à la harissa, copeaux de parmesan, grenade, herbes aromatiques

The Sharing

The Rivazur Experience

Sea & Salt Platter (SF, F, G) Rs. 2650

Grilled giant prawns, charred octopus, calamari, mussels, crispy fish, lemon

Crevettes géantes grillées, poulpe grillé, calamars, moules, poisson croustillant, citron

Whole Grilled Giant Prawns with Garlic Butter (SF, D) Rs. 1725

Crevettes géantes entières grillées au beurre à l'ail

Whole Grilled Lobster with Garlic Butter (SF, D) Rs. 3900

Homard entier grillé au beurre à l'ail

Whole Grilled Fish with House Marinade (F) Rs. 1825

Poisson entier grillé accompagné d'une marinade maison

Served with crispy fries, seasonal salad, and lemon beurre blanc (D)

Servi avec des frites croustillantes, une salade de saison et un beurre blanc au citron

The Sides



Rs.350

Crispy golden fries (G)

Frites dorées et croustillantes

Sweet potato fries (G)

Frites de patates douces

Onion rings (G)

Beignets d'oignon

Roasted seasonal vegetables

Légumes de saison rôtis

Silky potato purée (D)

Purée de pommes de terre onctueuse

Market greens with toasted almonds and garlic butter (N, D)

Légumes verts du marché aux amandes grillées et au beurre à l'ail

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The Large

A Celebration of the Mediterranean Coastline

Grilled Octopus (SF) Rs. 875

Paprika oil, crushed potato purée, salsa verde, banana chips
Purée de pommes de terre écrasées, huile de paprika, salsa verde, chips de banane

Tuna Steak (F, N) Rs. 975

Cauliflower purée, roasted cherry tomatoes, olive tapenade, herb salad, toasted seeds, herb oil / *Purée de chou-fleur, tomates cerises rôties, tapenade d'olives, salade d'herbes, graines grillées, huile aux herbes*

Roasted Cauliflower (N) Rs. 750

Harissa hummus, toasted almonds, pepitas, chimichurri, pomegranate
Houmous à la harissa, amandes grillées, pépites de courge, chimichurri, grenade

Chicken Shawarma skewer (D, G) Rs. 800

Cucumber & pepper salsa, layered bread, garlic & mint raita
Salsa concombre et poivron, pain en couches, raita à l'ail et à la menthe

Spaghetti alle Vongole (SF, G) Rs. 825

Fresh clams, garlic, white wine, parsley, extra virgin olive oil, chili / *Palourdes fraîches, ail, vin blanc, persil, huile d'olive vierge extra, piment*

Chargrilled Butternut Steak (D, N) Rs. 750

Tahini dressing, feta cream, chickpea and herb salad, beetroot purée, pepitas, pistachio dukkah
Vinaigrette au tahini, crème de feta, salade de pois chiches aux herbes, purée de betteraves, pépites de courge, dukkah aux pistaches

Grilled Pistachio Crusted Lamb Rack (D, N) Rs. 1500

Roasted root vegetables, silky butternut purée, chimichurri / *Légumes-racines rôtis, purée onctueuse de courge musquée, chimichurri*

Mediterranean Lamb Kofta (D, G) Rs. 850

Rustic tomato and roasted pepper sauce, mint yoghurt, grilled Mediterranean vegetables, warm flatbread / *Sauce rustique aux tomates et aux poivrons grillés, yaourt à la menthe, légumes méditerranéens grillés, pain plat chaud*

Chargrilled Mediterranean Vegetable Spaghetti (D, G) Rs. 775

Chargrilled eggplant, zucchini, and bell peppers, rich tomato sauce, garlic, fresh herbs, aged Parmesan, extra virgin olive oil

Aubergines, courgettes et poivrons grillés, sauce tomate onctueuse, ail, herbes fraîches, parmesan affiné, huile d'olive extra vierge

Braised Beef Cheek Ragù and Potato Gnocchi (D, G) Rs. 875

Slow-braised beef cheek ragù, potato gnocchi, rich beef jus with tomato, aged Parmesan, fresh herbs

Ragoût de joues de bœuf mijotées, gnocchi de pommes de terre, jus de bœuf onctueux à la tomate, parmesan affiné, herbes fraîches

The Pinsa

Crusted & Hand-Stretched

Margherita (D, G) Rs. 600

Tomato, fior di latte, basil
Tomates, Fior di latte, basilic

Spicy Salami (D, G, P) Rs. 750

Tomato, mozzarella, spicy salami, diced tomato, chili oil / *Tomate, mozzarella, salami épicé, dés de tomate, huile pimentée*

Seafood (SF, D, G) Rs. 775

Tomato base, onion, prawns, calamari, garlic, chili oil / *Base de tomate, oignon, crevettes, calamars, ail, huile pimentée*

Truffle Mushroom (D, G) Rs. 750

Cream base, wild mushrooms, onion, truffle cream, ricotta / *Base à la crème, champignons des bois, oignon, crème de truffe, ricotta*

Lamb Pide (D, G) Rs. 775

Spiced lamb, roasted peppers, caramelised onion, mozzarella, fresh herbs / *Agneau épicé, poivrons grillés, oignons caramélisés, mozzarella, herbes fraîches*

Cottage Cheese Pide (D, G) Rs. 725

Slow-cooked spiced tomato base, cottage cheese, caramelised onion, fresh herbs / *Base de tomates mijotées aux épices, fromage blanc, oignons caramélisés, herbes fraîches*

Add-ons / Suppléments

Chicken / Poulet Rs. 200

Prawns / Crevettes Rs. 225

Calamari / Calamars Rs. 225

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Steaks, Grilled to perfection



Australian Black Angus Selection
Sélection de bœuf black angus australien

Cube Roll **Rs. 1900**
Entrecôte de boeuf
(200g)

Filet **Rs. 2225**
(225g)

Striploin **Rs. 1725**
Faux-filet
(250g)

Flank Steak **Rs. 1675**
Bavette
(250g)

To your choice	Mushroom Sauce
French Fries	<i>Sauce aux champignons rôtis</i>
<i>Frites</i>	
Roasted Vegetables	Pepper Sauce
<i>Légumes rôtis</i>	<i>Sauce au poivre</i>
Potato Purée	Red Wine Jus
<i>Purée de pommes de terre</i>	<i>Jus de vin rouge</i>
Seasonal Salad	
<i>Salade de saison</i>	
Sauces	

Beetroot & Arugula Salad (D, N) **Rs. 675**

Roasted beetroot, quinoa, citrus labneh, pickled carrot, pickled onion, cucumber, toasted seeds, orange vinaigrette

Betteraves rôties, quinoa, labneh aux agrumes, carottes marinées, oignons marinés, concombre, graines grillées, vinaigrette à l'orange

Rivazur Green Salad (D, G) **Rs. 675**

Mixed leaves, cherry tomatoes, cucumber, avocado, shaved Parmesan, garlic croutons, green dressing

Laitues variées, tomates cerises, concombre, avocat, copeaux de parmesan, croûtons à l'ail, vinaigrette verte

Add-ons
Suppléments

Chicken **Rs. 200**
Poulet

Prawns **Rs. 225**
Crevettes

Calamari **Rs. 225**
Calamars

The Desserts

Rs. 425

Tiramisu (D, G)

Mascarpone cream, espresso, cocoa
Crème de mascarpone, espresso, cacao

Chocolate Fondant (D, G, N)

White chocolate pistachio centered fondant, vanilla ice cream, pistachio nougatine

Fondant au chocolat blanc, cœur pistache, glace à la vanille, nougatine à la pistache

Orange blossom Crème Brûlée (D, G)

Biscotti, fresh berries, macaron
Biscotti, fruits rouges frais, macaron

Classic Cheesecake (D, G)

Passion fruit coulis, coconut crumble, citrus pearls

Coulis de fruit de la passion, crumble à la noix de coco, perles d'agrumes

Selection of Ice Creams & Sorbets (D, N, G)

Sélection de glaces et sorbets

Served with almond and pistachio biscotti
Please ask your server for today's flavors

Servie avec des biscuits aux amandes et à la pistache
Veillez demander à votre serveur les parfums du jour

The Salad

Burrata Salad (D, N) **Rs. 725**

Heirloom tomatoes, rocket, pesto, olives, toasted pine nuts, basil oil, sea salt

Tomates anciennes, roquette, pesto, olives, pignons grillés, huile de basilic, sel marin

Greek Village Salad (D) **Rs. 675**

Tomatoes, cucumber, olives, onion, bell peppers, feta, rocket, Greek dressing

Tomates, concombres, olives, oignons, poivrons, feta, roquette, vinaigrette grecque

(G) Gluten (D) Dairy (N) Nuts (P) Pork (F) Fish (SF) Seafood

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Kids Menu

Little Dinners

2yrs to 10yrs

Burgers

Mini Beef & Cheddar Burger (G) (D)

Rs. 450

Juicy beef patty in a soft brioche bun with lettuce, tomato and melted cheddar. Served with fries.

Steak haché juteux dans un petit pain brioché moelleux, accompagné de laitue, de tomate et de cheddar fondu. Servi avec des frites.

Grilled Chicken Burger (G) (D)

Rs. 450

Tender grilled chicken fillet in a soft brioche bun with lettuce, tomato and melted cheese. Served with fries.

Un filet de poulet tendre et grillé dans un petit pain brioché moelleux, accompagné de laitue, de tomate et de fromage fondu. Servi avec des frites.

Grilled Specials

Crumbed Chicken Strips (G)

Rs. 400

Crispy crumbed chicken strips. Served with chips and a fresh side salad.

Strips de poulet panés et croustillants. Servis avec des frites et une salade fraîche en accompagnement.

Grilled Fresh Fish Fillet

Rs. 450

Lightly seasoned white fish grilled to a delicate finish, served with chips and a fresh side salad.

Filet de poisson blanc légèrement assaisonné, grillé à la perfection, servi avec des frites et une salade fraîche.

Pinsa

Mini Margherita

Rs. 400

Hand-stretched mini pizza topped with tomato sauce, mozzarella and basil.

Mini-pizza étirée à la main, garnie de sauce tomate, mozzarella et basilic.

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Pasta

Grilled Chicken Spaghetti (G) (D)

Rs 450

Spaghetti served with tender grilled chicken and your choice of tomato sauce or creamy white sauce.

Spaghetti servi avec de tendres morceaux de poulet grillé, accompagné de votre choix de sauce tomate ou de sauce blanche.

Beef Spaghetti (G) (D)

Rs 475

Spaghetti served with minced beef and your choice of tomato sauce or creamy white sauce.

Spaghetti servi avec du bœuf haché, accompagné de votre choix de sauce tomate ou de sauce blanche.

Desserts



Warm Chocolate Brownie & Vanilla Ice Cream (G) (D) (N)

Rs 325

Warm chocolate brownie served with vanilla ice cream and chocolate sauce.

Brownie au chocolat chaud accompagné de glace à la vanille et d'un coulis de chocolat.

Chocolate Delight (G) (D)

Rs 300

Vanilla ice cream with chocolate sauce and Oreo crunch.

Glace à la vanille avec un nappage au chocolat et des morceaux d'Oreo.

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Beverage Menu

Signature Cocktails

*Curated by our Mixologist
using the finest ingredients*

Rs. 525

Negroni Twisted

Bottle aged negroni, gin, Campari, aromatic, rosso vermouth and mango ball

Oak Wood Smoked Mai Tai

Aged rum, apricot brandy, freshly squeezed lime, almond, strawberry puree, smoked with oak wood

Floating Island

Premium vodka, strawberry liqueur, pureed peach and rich almond, topped with a fluffy pillow of coconut foam

Paw Paw Mauritian Style

Freshly pressed papaya and mango juice, spiced rum, a little kick of red chilli

Currying Flavours

Fresh curry leaves, bourbon whisky, a touch of Campari, fresh lime juice, orange zest

Rivazur Sling

Gin, homemade spicy cherry mix, fresh lime, pineapple juice, finish with tossed nuts.

Fresh + Sober

Tasteful without guilt

Rs. 315

Sizzling Lemonade

Fresh orange juice, lemon juice, tonic water

Perfectly Iced

Earl Grey tea, grapefruit zest, homemade honey syrup, fresh lemon, sparkling water

Garden Smash

Strawberries and cucumber crushed with fresh lemon juice, cane sugar, sparkling water

Basil Beach

Fresh basil raspberries shaken with pressed lemon, honey syrup and a touch of balsamic vinegar

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are inclusive of Government taxes and service charge.*

Non - Alcoholic

Water	Rs. 120
Still	
Sparkling	

Soft Drinks	Rs. 145
Coca cola, coca cola zero, sprite, fanta, tonic, sprite, soda	

Juices	Rs. 145
Orange, pineapple, apple, cranberry, lychee, peach	

Coffee Selection	Rs. 160
Espresso, long Black, macchiato, piccolo, flat white, latte	

Tea & Infusion Selections	Rs. 145
Green tea, rooibos, morning tea, vanilla, Earl grey, mint, verbena, chamomile	

Spirits

Vermouth & Bitters

Martini Extra Dry	Rs. 350
Aperol	Rs. 450
Pastis 51	Rs. 450

Rums (5 Cl)

New grove traditional 5 Years	Rs. 350
New grove traditional 10 Years	Rs. 450
Lazy Dodo	Rs. 520

Vodka (5 Cl)

Absolut Blue	Rs. 450
Belvedere	Rs. 520

Gin (5 CL)

Bombay Sapphire	Rs. 450
Hendrick's	Rs. 520

Blended Scotch Whisky (5 Cl)

Johnnie Walker Red Label	Rs. 350
Chivas Regal 12yrs	Rs. 450
Johnnie Walker Black Label	Rs. 520

Bottled Beer

Phoenix	Rs. 225
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Wine Menu

Champagne

	Gls	Bt
Deutz Brut Classic France – Champagne Hawthorn and white flower aromas with notes of toast, marzipan, and ripe pear. Elegant and full-bodied with a silky texture.		Rs. 9000
Deutz Brut Classic Rosé France – Champagne A fine selection from renowned vineyards, offering balanced flavors and elegant finish.		Rs. 9500
Veuve Clicquot Brut France – Champagne Notes of white and yellow fruits like pear and peach, with hints of citrus and brioche. Features a rich, creamy mousse and a lingering, nutty finish.		Rs. 14500

Sparkling

Prosecco Domaine Guiseppe Signore Extra Dry Italy – Veneto Delicate nose with fresh notes of green apple, pear, and citrus. Light and crisp on the palate with a persistent fruity finish.	Rs. 550	Rs. 2500
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White Wines

	Gls	Bt
Domaine de La Baume Chardonnay France – Languedoc-Roussillon A nice bouquet with notes of white peach, pear, and citrus. Smooth and rounded palate with flavors of apricot and hints of vanilla.	Rs. 500	Rs. 2400
L'Avenir – Stellenbosch Sauvignon Blanc South Africa – Stellenbosch This Sauvignon Blanc is refreshingly bright with flavors of green apples, melon & lemongrass.		Rs. 2400
Louis Klipfel Riesling 2022–2023 France – Alsace Aromatic with lemon, green apple, and a touch of minerality. Fresh and lively with a dry, peppery finish.		Rs. 2600
Glen Carlou Petite Chardonnay South Africa - Western Cape Crafted exclusively from Chardonnay grapes, capturing Chardonnay's clean and crisp profile, with notes of green apple, citrus, and white flowers in the cuvée.		Rs. 2800
Perrin Luberon Vieille Ferme 2024 France – Rhone valley From one of the Rhône Valley's most prestigious winemaking family, the Perrin's have produced a crisp, refreshing white that displays citrus, white peach and flowers.		Rs. 2700
Jaffelin Chardonnay 2024 France – Pays d'Oc Rich and creamy with flavors of butter, vanilla, and tropical fruit.		Rs. 3000

White Wines

	Gls	Bt
Domaine Vigneau Chevreau Vouvray Sec France – Loire Valley Off-dry with honeyed notes, stone fruit, and floral aromas. Dry with classic ripe apple fruit, soft yet tangy on the palate.		Rs. 3000
Domaine des Dieux – Hermanus-Sauvignon Blanc South Africa – Hemel-en-Aarde Ridge Known for its French-style wines, offers hints of acacia, brioche and butterscotch with high note aromas, underpinned by savouriness and whiffs of sea-breeze salinity.		Rs. 3000
Domaine Ferngreen Sauvignon Blanc New Zealand - Marlborough Subtle tones of redcurrant and tropical fruits, fresh, it is thirst-quenching with a lingering finish.		Rs. 3200
Latour Ardèche Chardonnay 2023 France – Rhone valley Flinty nose that evolves into notes of acacia flowers and citrus fruit. Round on the palate with yellow peach notes and a nice freshness on the finish.		Rs. 3400
Jaboulet Secret de Famille 2024 France – Rhone valley Very representative of the grape, with white fruit, peach and floral notes making this exuberant wine highly attractive.		Rs. 3400

Rosé

	Gls	Bt
Moment de Plaisir 2024 France – Languedoc-Roussillon (Pays d'Oc) A fresh, fruity Pays d'Oc wine from Aujoux, offering vibrant notes of strawberry, cherry, and peach, with a hint of floral and citrus freshness.	Rs. 450	Rs. 2400
Château Peyrassol Méditerranée Blend France – Provence This expressive blend opens immediately with notes of small red fruits carried on a savory undertone of garrigue. Lively wine with its truly thirst-quenching character.		Rs. 2500
L'Avenir – Stellenbosch Rosé South Africa – Stellenbosch Delicate notes of pomegranate and grapefruit. Fruity and crisp on the palate with great acidity.		Rs. 2600
Côtes de Provence M de Minuty 2023 France – Provence		Rs. 3600
Côtes-de-Provence – Whispering Angel, Château d'Esclans France – Provence		Rs. 3600

Red Wines

	Gls	Bt		Gls	Bt
Domaine de La Baume Merlot France – Bordeaux Very expressive, with aromas of wild strawberries and peppermint. Beautiful structure, round and fruity with aromas of blackcurrant and spices.	Rs. 500	Rs. 2400	Grand Bateau 2022 France – Bordeaux Expressive nose of ripe red fruits (plums, cassis) and spices. Velvety ripe-fruit flavours with ripe tannins and a savoury finish.		Rs. 3000
L'Avenir - Stellenbosch Pinotage 2022 South Africa - Stellenbosch Intense and rich with fruit and spice. Full-bodied, complex and incredible length. Ripe black cherries, plums and chocolate.		Rs. 2400	Touraine Chenonceau L'Esprit des Dame France – Loire Valley (Touraine Chenonceau) Dark wine bursting with ripe red fruit scents. Rich, smooth, full-bodied with silky tannins.		Rs. 3100
Perrin Ventoux Vieille Ferme 2024 France – Rhône Valley (Ventoux) Aromas of ripe red cherries, raspberries, and plums accented by black pepper. Medium-bodied and smooth with soft tannins.		Rs. 2700	Jaffelin Pinot Noir 2024 France – Burgundy A fresh, unoaked expression with aromas of raspberry and some floral/herbal hints, it has a pleasant red fruit character overall.		Rs. 3200
Château Dauzac Domaine de Dauzac Cabernet Sauvignon & Merlot France – Bordeaux (Margaux) Soft and velvety with plum, chocolate, and herbal nuances. Notes of black fruit (plum, blackberry) and graphite.		Rs. 2800	Jaboulet Paralele 45 2023 France – Rhône Valley Deeply coloured with an elegant and aromatic bouquet, full of red fruits blended with spices. Well-structured on rounded tannins.		Rs. 3200
Domaine Beaujeu Hospices de Beaujeu Gamay France – Burgundy Very good burgundy red with a bouquet of red and dark fruits. Medium to full bodied on the palate offering notes of ripe red fruits with hints of black fruits.		Rs. 2900	Ken Forrester Petit Pinotage 2023 South Africa – Stellenbosch Reveals intense aromas of spicy mulberries, plum pudding, and ripe cherry. The wine remains pleasantly soft, with gentle tannins and good drinkability.		Rs. 3500
			Leyda Carmenere 2023 Chile – Central Valley Black pepper and hints of oak add complexity to the nose. In the palate it is soft and juicy, with a silky texture and subtle oak notes at the finish.		Rs. 3600

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