

ALL SHOTS 50ML



SINGLE MALT WHISKY

Glenmorangie 18 Years · 2,870 ·
Oban 12 Years · 1,720 ·

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label · 1,210 ·
J&B Rare · 800 ·

AMERICAN & IRISH WHISKEY

Jack Daniel's Single Barrel · 1,260 ·
Jack Daniel's No.7 · 1,000 ·
Jameson Irish Whiskey · 750 ·

GIN

Bombay Sapphire · 750 ·
Tanqueray No. Ten · 920 ·
Geometric · 800 ·
Hendrick's · 1,030 ·
Monkey 47 · 1,090 ·

VODKA

Absolut Blue · 800 ·
Grey Goose · 1,090 ·
Belvedere · 1,090 ·

TEQUILA

San José Silver · 750 ·
Don Fulano Blanco · 1,440 ·

MEZCAL

Del Maguey Crema de Mezcal · 980 ·

LIQUEUR

Amaretto Disaronno · 630 ·
Cointreau · 800 ·
Grand Marnier · 920 ·
Bailey's · 630 ·
Fernet-Branca · 630 ·

Prices are stated in Mauritian rupees inclusive of all taxes

COCKTAILS - 980



BEACH PLANTER

New Grove silver rum, lime juice, passion fruit juice, grenadine

ISLAND DAIQUIRI

Chamarel white rum, lime juice, guava juice, banana liqueur

DARK & STORMY

New Grove oak aged rum, orange juice, lime juice, orgeat syrup

SMASH GINTO

Gordon's gin with fresh basil, lime juice, maple syrup & elderflower tonic

PIMM'S SPICED MOJITO

Chamarel rum, mint, lime juice, sugar, Pimm's No.1 & ginger beer

OAK FLOAT

Lemongrass rum, New Grove oak aged rum, Chambord, pineapple, lime

RHUBARB SANGRIA

Absolut vodka, rhubarb syrup, pineapple, cucumber & orange, white wine

MOCKTAILS - 570



VIRGIN MOJITO

Fresh mint, lemon juice, sugar syrup & Indian tonic water

VIRGIN STRAWBERRY DAIQUIRI

Strawberry sorbet, lemon juice, sugar syrup

FLORE DE LA CANTUTA

Hibiscus spirit, rose syrup, orange & lime juice, lavender bitters, egg white

CITRONITO

Citrus spirit, grapefruit & lime juice, orange flower water, mint, soda water

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RUM - SHOT 50ML

LOCAL RUM

- Labourdonnais Premium · 500 ·
- New Grove Old Tradition 5 Years · 670 ·
- New Grove Bourbon Cask · 520 ·
- New Grove Silver · 370 ·
- New Grove Bon Espoir · 460 ·
- Labourdonnais Amélia · 670 ·
- Blue Penny XO · 1,090 ·

IMPORTED RUM

- Bacardi Carta Blanca · 630 ·
- Captain Morgan · 690 ·
- Diplomático Reserva Exclusiva · 1,440 ·

FLAVORED RUM & RUM LIQUEUR

- Fusion ginger · 520 ·
- Fusion coffee & vanilla · 520 ·
- Fusion spiced · 520 ·
- Fusion vanilla · 520 ·
- Fusion orange & coffee · 520 ·
- Chamarel vanilla · 520 ·
- Pink Pigeon Spiced · 500 ·

LOCAL BEERS

- Phoenix · 400 ·
- Blue Marlin · 400 ·
- Guinness · 430 ·
- Manawa · 410 ·
- Thirsty fox · 410 ·

IMPORTED BEERS

- Heineken · 460 ·
- Corona · 480 ·
- Heineken 0% · 420 ·
- 3 Horses · 340 ·

APERITIFS - SHOT 50ML

- Campari · 690 ·
- Aperol · 690 ·
- Ricard · 700 ·
- Martini Bianco, Rosso, Dry · 520 ·
- Pimm’s No.1 · 690 ·
- Pastis 51 · 800 ·

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NAZANI TEA

LEMON VERBENA

- Vibrant, herbal & refreshingly crisp lemon notes · 900 ·

MOUNTAIN MINT

- Bright, fresh, delicately minty with a warming & subtle sweet finish · 900 ·

AMBER ROSE TEA COMPANY

CATHERINE DESSERT TEA

- Rich with sweet, chocolate tones, raspberry & malty black oolong tea · 710 ·

NEW WORLD TEA

LE SAINT GÉRAN BLEND

- Rich & creamy with a hint of floral saffron, fresh mango finish · 900 ·

ORGANIC DA HONG PAO

- Aromatic, deep body & subtle orchid notes & long lasting malty finish · 900 ·

CHILL TEA TOKYO

SAKURA GREEN TEA

- Vibrant & creamy Sencha tea with a juicy, sweet berry finish · 710 ·

CHESTNUT GREEN TEA

- Delicate sweetness of chestnuts create a perfect harmony & smoky note · 710 ·

CLASSIC COFFEE

- Decaffeinated coffee · 340 ·
- Espresso · 340 ·
- Mocha · 340 ·
- Cappuccino · 460 ·
- Caffè Latte · 460 ·

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DESSERTS - 850

CHILLED CITRUS BLOSSOMS

Earl grey tea dressed citrus salad, lemon sorbet (G/D/N)

CHEESECAKE CREAM BRÛLÉE

Baked cheesecake, demerara sugar, berries, cream cheese ice cream (G/D/N)

CHOCOLATE FONDANT

Soft chocolate fondant, marinated grapes confit in rum, vanilla soft serve (G/D/N/A)

MAURITIAN BANANA SPLIT

Chocolate sauce, peanut, marshmallow, vanilla ice cream, whipped cream (N/D)

SELECTION OF ICE CREAM & SORBET

Per scoop (D/N) · MUR 350 ·

Please notify our service colleagues if you have any known food allergies or intolerance.
Our food is prepared in an environment where peanuts / nuts and other allergens are handled.
Currently there is no separate concerned allergen-free preparation area.

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[G] Gluten [N] Nuts [D] Dairy [A] Alcohol [P] Pork [PB] Plant-Based

SNACKS

EMPANADAS

Chili beef & bean, corn, jalapeño, cheese dip (D/G)
· 900 ·

CALIFORNIAN CRAB CLAWS

Panko crumbed crab, lime, spicy mayo (G)
· 1000 ·

SHRIMP FRITTERS

Fried crispy shrimp, spicy mayo (G/A)
· 950 ·

CHICKEN POT STICKERS

Shiitake, soy, foie gras, ginger & sesame dressing (G)
· 1,100 ·

RAW BAR

RED SNAPPER CEVICHE

Leche de tigre, sweet potato, corn, aji Amarillo (D)
· 1,600 ·

STARTERS

GUACAMOLE

Red onion, tomato, coriander, olive oil, nachos (G)
· 850 ·

CRISPY TOFU

Rice flour batter, curried yoghurt, coriander (D)
· 850 ·

SALT & PEPPER SQUID

Anis seed, tamarind, Victoria pineapple jam
· 1,300 ·

SALADS

GREEK SALAD

Tomato, cucumber, red onion, olives, capers & marinated feta (D)
· 1,250 ·

CAESAR SALAD

Romaine lettuce, garlic croutons, quail egg,
Parmesan cheese, anchovy, bacon (D/G/P)
· 1,250 ·

add Chicken · 100 · add Prawn · 200 ·

POKE BOWL

Tuna, Dupuis black lentils, sushi rice, avocado, edamame,
grapefruit, kale leaf
· 1,600 ·

BUDDHA BOWL

Avocado, heart of palm, amaranth, wild rice, chickpeas,
kale, orange & ginger dressing
· 1,500 ·

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BAO BUNS

(1 per serve)

HOISIN TOFU

Crispy vegetables, coriander slaw, peanuts, sesame (G/N/D)
· 800 ·

SOFT SHELL CRAB

Pickled cucumber, spring onion, coriander, chili (D/G)
· 1,000 ·

CHAR SIU

Steam pork buns, coriander, pickles (G/D/N/P)
· 900 ·

TACOS

(2 per serve)

COCONUT CRUMBED AVOCADO

Slaw, tropical salsa, hot sauce (PB/G/N)
· 900 ·

CREOLE SPICED MAHI MAHI

Avocado, slaw, tropical salsa, hot sauce & cream (D/G)
· 950 ·

SMOKED PULLED PORK

Jalapeños, red cabbage, avocado, pickled cucumber (D/G/P)
· 1,000 ·

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BURGERS

All burgers are served with fries

GRILLED HALOUMI

Yoghurt, wild rocket, onion marmalade, avocado sumac (D/G)
· 1,600 ·

FRIED CHICKEN

Coleslaw, miso mustard mayonnaise, pickle pineapple (G/D/A)
· 1,350 ·

WAGYU BEEF

Double patty & cheese, pickles, ketchup, smoky mayo (G/D)
· 1,800 ·

SIDES - 700

Locavore green salad (PB)

Roasted potatoes, piquillos peppers & garlic confit (PB)

Grilled sweetcorn, smoked chili butter & Parmesan (D)

Sweet potato fries (G)

MAIN COURSE

CHAR GRILLED CABBAGE

Braised tofu, shiitake mushrooms, spring onions (G/D/A)
· 1,900 ·

SEAFOOD BATAYAKI

Udon noodles, seafood, batayaki butter, Cantonese sauce (G/D/A)
· 2,550 ·

BEER BATTERED FISH & CHIPS

Watercress, radish, tartare sauce, lemon (G/A)
· 1,800 ·

LOBSTER NACHOS

White beans, jalapeno, avocado, coriander, tomato, spicy feta cheese (G/D)
· 3,650 ·

LOBSTER

Basted with rum butter & aneth (D/A)
· 3,900 ·

ROSENBERGI U5 PRAWNS

Chili garlic potato fry (D)
· 2,800 ·

CATCH OF THE DAY

Fish fillet with today's locally caught sustainable offering
· 2,600 ·

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KIDS MENU

PASTA

Choice of penne or linguine
Tomato & basil | Bolognese | Pesto (G/D)
· 700 ·

CHICKEN TENDERS

Crumbed chicken breast & chips
(G)
· 750 ·

HOT DOG

French fries, tomato sauce (G/D)
· 750 ·

CHEESE BURGER

French fries, tomato sauce (G/D)
· 750 ·

FISH & CHIPS

Lemon & tartare sauce (G)
· 750 ·

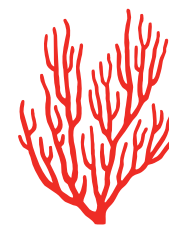
CATCH OF THE DAY

Sautéed vegetables & steamed rice
· 750 ·

SUN
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LA
POINTE

From 5.00pm to 7.00pm



BEER

Draught Phoenix Beer	320
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WINES BY THE GLASS

SPARKLING

N.V. - Alvi's Drift Brut Rosé, Western Cape - South Africa	950
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WHITE

2021 - Sauvignon Blanc, Alvi's Drift, Breede River Valley - South Africa	700
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RED

2022 - Pinotage, Alvi's Drift, Breede River Valley - South Africa	800
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ROSÉ

2022 - Pinotage Rosé, Alvi's Drift, Breede River Valley - South Africa	700
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COCKTAILS

Margarita	850
Strawberry Daiquiri	850
Planter's Punch	800
Gordon Gin & Fever Tree Indian Tonic	870
Vodka Absolute Blue & Fever Tree Indian Tonic	1,020
Aperol Spritz	1,100

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