

## SIDES 800

GREEN PAPAYA SALAD (N)  
Mint, bird's eye chili, dried shrimp, peanut

BRINGEL TOUFFÉ (PB)  
Eggplant, cumin, tomato, garlic, chives

GREEN BANANA VINDAYE (PB)  
Curried peppers, mustard, turmeric

SAFFRON POTATOES (PB)  
Fried onion, chili, cumin, curry leaves

## DESSERT 1,050

MAURITIAN RASGOOLA (D) (G) (N)  
Milk fudge, cinnamon syrup, kulfi ice cream

VICTORIA PINEAPPLE (D)  
Caramel, pink pepper, Mauritian vanilla ice cream

RAW COCOA MOUSSE (PB) (N)  
Dwarf banana, muscovado sugar, passion fruit sorbet

"BANA"MIER (D) (G) (N)  
Banana, coconut & chocolate ice cream, salted crumble, vanilla

MAURICIENNE (PB)  
Lemongrass, pineapple, guava & mango sorbet, passion fruit



Experience a traditional yet contemporary taste of Mauritius, where rich cultural heritage meets bold tropical flavours. Our carefully crafted dishes are perfect for sharing with family and friends, taking you on a vibrant culinary journey.

Every spice is hand-crushed on a "Roche Cari" to create an aromatic paste that enhances the rich and flavourful cuisine.

---

D - Dairy   G - Gluten   N - Nuts   P - Pork   A - Alcohol   PB - Plant-base

Prices are stated in Mauritian rupees inclusive of all taxes

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.

## STARTERS

### MAURITIAN GAJAK (G) 1,300

Green banana chips, gateaux arouille & piment, samosa, piment farcie

### CURRY SPICED TUNA 1,350

Tomato, passion fruit, citrus curry oil

### SEA URCHIN & SCALLOPS (D) (A) 1,400

Bergamot crustacean cream, avocado, chili, garlic, lemon cress

### RODRIGUAN GRILLED OCTOPUS (D) 1,700

Pumpkin, herb oil, chili mayo, tamarind jam

### TANDOORI CHICKEN SALAD (G) (D) 1,300

Coconut, avocado, Madagascan pink pepper, garlic croutons

### BEAU CHAMP HEART OF PALM SALAD (PB) 1,500

Pomegranate, tomato, passion fruit vinaigrette

### BLACK RIVER SMOKED MARLIN (G) (D) 1,500

Eggplant, coriander, roasted bell pepper, smoked yoghurt

### MADAGASCAN PRAWN SALAD 1,600

Avocado, pickled pineapple, orange, bell pepper, tomato

## KATHI ROLL

*Mauritian street food with a variety of fillings offering tender and spicy elements*

### DHAL PURI (G) 950

Butterbean curry, tomato rougaille, coconut chutney, piment confit

### TANDOORI CHICKEN (G) (D) 1,300

Naan, raita, garlic pickles, chat masala, tomato kachumber

### LAMB CURRY (G) 1,600

Farata, mango chutney, mint, garlic pickles, vegetable achard

## MAURITIAN FAVOURITES

### GRILLED MADAGASCAN LOBSTER (D) 4,100

Vadouvan glazed corn, curry leaf beurre blanc

### BANANA LEAF BAKED SNAPPER 2,500

Tomato rougaille, kaffir lime, lemon grass, coconut rice

### GRILLED BOURGEOIS FILLET (A) 2,650

Creole saffron seafood bouillon, clams, lemon, potatoes

### GRANDMA'S CHICKEN & PRAWN CURRY (G) 2,800

Ground island spices, basmati rice, farata

### ROASTED CAULIFLOWER CURRY (PB) (N) 2,300

Chickpeas, peanut & mint kachumber, basmati rice, farata

D - Dairy   G - Gluten   N - Nuts   P - Pork   A - Alcohol   PB - Plant-base

Prices are stated in Mauritian rupees inclusive of all taxes

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.

D - Dairy   G - Gluten   N - Nuts   P - Pork   A - Alcohol   PB - Plant-base

Prices are stated in Mauritian rupees inclusive of all taxes

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.

*Le Badamier*

Experience a traditional yet contemporary taste of Mauritius,  
where rich cultural heritage meets bold tropical flavours.

## STARTERS

### DIPS

Seasonal vegetable sticks 260

Soup of the day (D)(G) 350

### CHICKEN NOODLE SOUP

Cabbage, boiled egg, tomato, glass noodles 450

### CHICKEN SATAY

Grilled chicken skewers with peanut sauce, rice crackers (G)(N) 650

### HOT DOG

Light mustard mayonaise, slow cooked onions, ketchup, cheese (D)(G) 700

## MINI BEEF BURGER

Lettuce, tomato, cheese, tomato ketchup, fries (D)(G) 700

## PENNE, SPAGHETTI OR MACCARONI

Served with your choice of tomato, basil, beef bolognese or basil pesto sauce (D) 650

## GRILL 700

Chicken breast | Catch of the day | Beef medallions

Served with mashed potato, buttered carrots (D)

## DESSERTS

Warm apple crumble (D)(G) 550

## MILK AND COOKIES

Giant chocolate chip cookie, vanilla milkshake (D)(G) 550

---

D - Dairy   G - Gluten   N - Nuts   P - Pork   A - Alcohol   PB - Plant-base

Prices are stated in Mauritian rupees inclusive of all taxes

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.

---

D - Dairy   G - Gluten   N - Nuts   P - Pork   A - Alcohol   PB - Plant-base

Prices are stated in Mauritian rupees inclusive of all taxes

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.

# Le Badamier

Experience a traditional yet contemporary taste of Mauritius, where rich cultural heritage meets bold tropical flavours. Our carefully crafted dishes are perfect for sharing with family and friends, taking you on a vibrant culinary journey. Every spice is hand-crushed on a "Roche Cari" to create an aromatic paste that enhances the rich and flavourful cuisine.

## MOCKTAILS

SPICY GINGER - 630  
Fresh ginger, lemon juice, honey syrup,  
topped with soda & fresh mint

GIN TONIC - 630  
Lyre's Dry London spirit, celery, apple & lime juice, tonic water

CAP FERRAT SPRITZER - 630  
Pink grapefruit juice, fresh basil, hibiscus tea,  
cardamon & citrus spritz

## COCKTAILS FOR SHARING

STRAWBERRY BASIL MIMOSA - 2,990  
Prosecco, San Pellegrino limonata,  
fresh strawberries, basil syrup

O&O CUCUMBER PIMM'S - 2,410  
Pimm's, homemade ginger ale, Cointreau, fresh basil, mint,  
cucumber, orange & lemons

WHITE SANGRIA - 2,870  
White wine, triple sec, fresh apples, oranges,  
lemons & strawberries

A'MAUR - 2,530  
Spiced rum, Ricard, mango juice, guava, lemon juice, grated  
nutmeg & honey

## 12PM - 6PM

Heirloom tomato bruschetta (G)(PB) 650

Riviera charcuterie board, piparra pickles, gressins (P)(G)(D) 1,150

6 Fine de Claire oysters, mignonette & lemon (G)(D) 2,600

Fritto misto of local seafood with saffron rouille (G) 1,200

Iberian ham & Manchego croquetas (P)(G)(D) 850

Truffle fries, parmesan, parsley, Créole spices (D) 650

## PIZZA

Crudo - garlic butter base, fresh tomato, fior de latte cheese,  
basil, freshly sliced Parma ham (G)(D)(P) 1,600

Pizza Neapolitan - tomato base, mozzarella, olives, basil,  
anchovy, capers (G)(D) 1,600

Pizza diablo - tomato base, mozzarella, spicy salami, parmesan  
(G)(D)(P) 1,600

D - Dairy   G - Gluten   N - Nuts   P - Pork   A - Alcohol   PB - Plant-base

Prices are stated in Mauritian rupees inclusive of all taxes

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.

Prices are stated in Mauritian rupees inclusive of all taxes

## GINs DU MONDE

### CITRUSY

Shot 50ml

Beefeater	England	630
Bombay Sapphire	England	750
Gordon's	England	630
Inverroche Classic	South Africa	980
London No.1	England	750
Tanqueray London Dry	Scotland	690
Tanqueray No. Ten	Scotland	920
The Botanist	Scotland	920

### HERBAL

Bimber Da Hong Pao	England	1,840
Hendrick's	Scotland	1,030
Kaikyo 135° East Hyogo	Japan	1,090
Principe De Los Apostoles	Argentina	800

### SPICED

Ginologist Spice	South Africa	690
Inverroche Amber	South Africa	980
Mombasa Club	England	1,030
Normindia Barrel Aged	France	980

### FLORAL

Shot 50ml

Barrister Blue	Russia	520
Bulldog	England	920
Inverroche Verdant	South Africa	980
Monkey 47	Germany	1,100

### FRUITY

Antidote	France	570
Barrister Pink	Russia	520
Luxardo Sour Cherry	Italy	750
Normindia	France	800
Sothis Bio	France	1,090

### MOUNTAIN SPRING

520

Classic Tonic	switzerland	
Dry Tonic	switzerland	
Ginger Ale	switzerland	
Red Berry	switzerland	
Salty Grapefruit	switzerland	
Ginger Ale	switzerland	
Ginger Beer	switzerland	

**APERITIF WINE Shot 50ml**

Cocchi Americano	570
Cocchi Americano Rosa	630
Dolin Blanc	520
Dolin Rouge	520
Lillet Rouge	520
Mancino Bianco Ambrato	800
Mancino Rosso Amaranto	800
Mancino Secco	800
Noilly Prat Dry	800

**BITTER, AMARO & HERBAL**

Absinthe La Fée Parisienne	920
Amaro Ramazzotti	920
Aperol	690
Campari	690
Chartreuse Jaune	1,380
Chartreuse Verte	1,380
Dolin Bitter	520
Dolin Génepy	750
Fernet Branca	630
Galliano Vanilla	710
Luxardo Bitter	520

**ANISETTE**

Arak Fakra	650
Pastis 51	800
Pernod	750
Ricard	800
Sambuca	460

**LIQUEUR Shot 50ml**

Amaretto	630
Cointreau	800
Limoncello	520
Grand Marnier	920
St Germain Elderflower	690

**VODKA**

Ciroc	920
Grey Goose	1,090

**EAU DE VIE**

Boudier Mirabelles	980
Hugel Kirsch	1,380
Massenez Poire William	800
Castarède VSOP Armagnac	1,090
Père Magloire XO Calvados	1,720
Rémy Martin VSOP Cognac	1,400

**BOTTLED BEER**

Phoenix	400
Guinness	430
Manawa	420
Thirsty Fox	410
Heineken 0.0	420

**SOFT DRINKS**

Classic sodas	310
Fresh juices	460

**MINERAL WATER**

Evian / Perrier 750ml	550
Vital still / sparkling 750ml	350

**G&T SIGNATURES 1,030****FRUIT DE LA PASSION & FLEUR DE SUREAU**

Gin infused with Passion Fruit | Tonic Water |  
Orange Blossom Essence

**HIBISCUS & ORANGE**

Gin infused with Hibiscus Flower | Tonic Water | Fresh Orange

**PAMPLEMOUSSE & ROMARIN**

Gin infused with Grapefruit Zest | Tonic Water |  
Fresh Rosemary

**BASILIC & CONCOMBRE**

Gin infused with Basil Leaf | Tonic Water | Fresh Cucumber

**POIVRE ROSE & ANANAS**

Gin infused with Pink Pepper | Light Tonic Water | Fresh Pineapple

**MOCKTAILS 750****NON-GRONI**

Lyre's Dry London Spirit | Crossip Pure Hibiscus Spirit |  
Lyre's Italian Orange Spirit | Cranberry Juice | Orange Bitters

**COLOMBE**

Lyre's Agave Blanco Spirit | Fresh Lime Juice | Agave Nectar |  
Salty Grapefruit Tonic

**G&T VIERGE**

Lyre's Pink London Spirit | Fresh Berries |  
Red Berry Tonic Water