

## WELCOME TO PRIME

We use food to make an emotional connection with our guests - delivering a personalized experience with custom menus that reflect your tastes. Our vegetables and spices are locally grown by our farmers which they hand pick for us daily to supply us the best quality produce to satisfy our needs and our guests to experience the sense of place. We are environmentally sensitive and use seasonal and locally sourced products where possible.

## THE BEGINNING

---

<b>Kasnodar Oscietra Caviar 30g</b> Blinis, crème fraîche, chives ° 8000	Ⓞ ⓓ
<b>Zucchini</b> Avocado tartare, cashew nut cream, tomato sorbet, basil oil ° 1500	Ⓟ Ⓝ
<b>Beef tartare</b> Soy cured local quail egg yolk, freekeh ° 1750	Ⓞ
<b>Cacao foie gras</b> Chamarel coffee, pear, Amarula cream, duck croustis ° 2000	ⓐ Ⓞ ⓓ Ⓝ
<b>Watermelon carpaccio</b> Heirloom tomato, tomato jelly ° 1500	Ⓟ
<b>Mauritian mud crab</b> Calamansi gel, Mauritian curry emulsion, herb oil ° 2000	
<b>Scallops</b> Potato "fettuccini", Thai pepper, smoked marlin, chicken jus ° 2000	ⓓ

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.

---

ⓓ Dairy   Ⓟ Pork   Ⓞ Gluten   Ⓝ Nuts   ⓐ Alcohol   Ⓟ Plant Based

Prices are stated in Mauritian rupees and are inclusive of all taxes

TO FOLLOW

---

- Baked celeriac  
Purée & fried, passion fruit ° 2500 Ⓟ ⓓ
- Zucchini linguini  
Local green, tomato, basil, chili ° 2500 Ⓟ
- Wild seabass  
Tomato, spiced saag aloo, onion bhaji ° 3900 ⓓ
- BBQ Spatchcock chicken  
Oven baked rosemary potato, smoked BBQ sauce, citrus ° 2800 ⓓ
- Lamb duo  
Shoulder & saddle, braised fennel, mint yoghurt ° 4000

---

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.

ⓓ Dairy Ⓟ Pork ⓐ Gluten ⓓ Nuts ⓐ Alcohol Ⓟ Plant Based

Prices are stated in Mauritian rupees and are inclusive of all taxes

## THE GRILL

Our cuts of beef are sourced globally for flavour and deliciousness, dry aged and cooked on our Jospier charcoal oven. All our grills are served with a selection of premium mustards.

---

### Charolais tenderloin

France 200g

A tender flavorful beef, renowned for its finesse & rich flavors ° 4500

### Stockyard tenderloin

Australia 200g

A tender marbled beef cut, grain-fed for 240 days in Queensland ° 4500

### Black angus sirloin

USA 300g

A premium tender beef cut, known for its rich marbling & bold savory flavor ° 6000

### Tajima wagyu ribeye

Australia | marble 6/7 | 300g

An exceptional wagyu beef, known for its perfect marbling & unparalleled tenderness ° 5800

### Margaret river full blood wagyu striploin

Australia | marble 8/9 | 250g

Unmistakably rich & buttery flavour, stress-free lifestyle & high-quality grain diet ° 6200

### Wagyu tomahawk

Great beef cut to share with an enhanced & rich flavor ° 14900

---

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.

ⓓ Dairy   Ⓟ Pork   Ⓞ Gluten   Ⓝ Nuts   Ⓜ Alcohol   Ⓟ Plant Based

Prices are stated in Mauritian rupees and are inclusive of all taxes

<b>Greens</b> Radish, mustard, Sauvignon blanc dressing	Ⓐ Ⓟ
<b>Mac &amp; cheese</b> Three cheeses, breadcrumbs	Ⓒ Ⓓ
<b>Hand cut fries</b> Vadouvan curry emulsion, our ketchup	
<b>Mashed potato</b> Fried garlic, shallots, chili, chives	Ⓓ
<b>Roasted spring carrots</b> Chermoula, garlic, thyme	Ⓟ

---

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.

Ⓓ Dairy Ⓟ Pork Ⓒ Gluten Ⓝ Nuts Ⓐ Alcohol Ⓟ Plant Based

Prices are stated in Mauritian rupees and are inclusive of all taxes

TO END

---

Guanaja 70% chocolate

Hazelnut praline, hot chocolate, Chamarel coffee ice cream° 1000



Soft meringue

Chilled coconut soup, coconut & ginger sorbet° 950



Ice cream biscuit

Caramelized banana, peanut, Madagascan vanilla ice cream° 1000



Ile Flottante

Vanilla crème Anglaise, toasted almonds, salted caramel ice cream° 950



Tropical sorbets

Passion fruit, guava, lychee, coconut, mango coulis & tuile° 1000

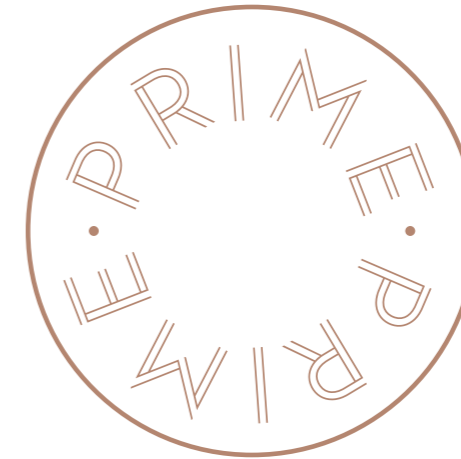


---

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.

Dairy Pork Gluten Nuts Alcohol Plant Based

Prices are stated in Mauritian rupees and are inclusive of all taxes



WELCOME TO PRIME

We use ingrediants to make an emotional connection  
with our guests - delivering a personalized experience  
with custom menus that reflect your tastes.

## COCKTAIL MENU

### COCKTAILS

#### ROSEMARY & CITRUS G&T ° 980

Herbaceous twist on a classic Gin & Tonic, with rosemary-infused gin, fresh citrus and herbal style of tonic water

#### ULTIMA PALABRA ° 980

Smoky notes of mezcal, complemented by freshness of pineapple, herbal complexity of Chartreuse and fruit notes of maraschino cherries... speechless!

#### GARDEN MARTINI ° 980

Dry Martini with a floral twist – grape-based vodka married with Moscato wine, a gentle touch of avender and basil-infused oil

#### NEGRONI TARTUFO ° 1030

A cognac-based Negroni, with white truffle infused vermouth, Italian bitter, all complemented by a light hint of chocolate

#### SAZERAC D'OR ° 1030

A modern take on a classic from New Orleans, with a blend of bourbon and calvados, seasoned with local demerara sugar, anise and gold dust

### 0% ALCOHOL COCKTAILS

#### TEA & TONIC ° 570

Our signature Le Saint Géran tea blend with tropical notes, complemented by citrus-based non-alcoholic spirit and premium tonic water

#### SMOKY HIGHBALL ° 570

Smoky notes from non-alcoholic spirit based on lapsang souchong tea, mixed with organic da hong pao and complemented by flavors of pineapple

#### PALOMITO ° 570

A marriage between classic Paloma and Mojito – crisp freshness of grapefruit and lime juices, seasoned with agave and fresh mint, and topped up with soda



SCOTCH	SHOT 50ML
BLENDED WHISKY	
Chivas Regal 18 Years	° 1550
Compass Box The Peat Monster	° 1260
Johnnie Walker Blue Label	° 4020
Royal Salute 21 Years	° 3450

SCOTCH  
SINGLE MALT WHISKY

HIGHLAND	
Oban 14 Years	°1720
Glengoyne 18 Years	° 4020
Glenmorangie 18 Years	° 2870

LOWLAND	
Glenkinchie 12 Years	° 1490

SPEYSIDE	
Connoisseurs Choice Aultmore	° 1720
Dalwhinnie 15 Years	°1380
Glenfiddich 12 Years	°1010
The Macallan 18 Years	° 3450
The Macallan "Reflexion"	° 11900

ISLAY	
Smokehead	° 1210

ISLANDS	
Highland Park 25 Years	° 12000
Talisker Port Ruighe	° 1550

IRISH WHISKEY	
Jameson	° 750

AMERICAN WHISKEY	
Blanton's Original Bourbon	° 1950
Knob Creek Rye Whiskey	° 2180
Maker's Mark Bourbon	° 1490
Woodford Reserve Bourbon	° 1490

COGNAC	SHOT 50ML
Hennessy VSOP	° 1100
Delamain Grande Champagne	° 4370
Remy Martin XO	° 3330
Remy Martin Louis XIII	° 21500
Leopold Gourmel Age des Fleurs	° 2760
Leopold Gourmel Age des Fruits	° 2990

ARMAGNAC	
Clés des Ducs VSOP	° 690
Clés des Ducs XO	° 1490
Darroze Chateau de Gaube 1964	° 6900
Darroze Domaine de Peyrot 1936	° 15000

CALVADOS	
Christian Drouin VSOP	° 1030
Pere Magloire XO	° 1720
Coquerel Millesime 1956	° 6320

GRAPPA	
Cocchi Bianca	° 750
Bottega Riserva Amarone	° 1030

EAU DE VIE	
G.E. Massenez Kirsch Vieux	° 800
G.E. Massenez Poire Williams	° 800
Gabriel Boudier Mirabelle	° 980
Hugel Kirsch	° 1380
Hugel Mirabelle	° 1030
Hugel Quetsch	° 1030

RUM	SHOT 50ML	LIQUEUR	SHOT 50ML
Appleton Estate 12 Years	° 1550	Grand Marnier	° 920
Chamarel 8 Years Moscatel Cask	° 2530	Cointreau	° 800
Diplomatico Reserva Exclusiva	° 1440	Galliano	° 710
Havana Club 15 Years	° 2530	Limoncello	° 520
Labourdonnais 5 Years 'Gentlemen'	° 860	Ramazzotti Amaro	° 920
Penny Blue XO	° 1090	Amaretto Disaronno	° 630
		Bailey's	° 630
		Jagermeister	° 520
<b>FLAVORED RUM</b>		<b>BOTTLED BEER</b>	
Labourdonnais Amelia	° 670	Phoenix	° 400
Pink Pigeon Spiced	° 500	Manawa India Pale Ale	° 420
		Thirsty Fox Amber Ale	° 410
		Heineken	° 460
<b>TEQUILA</b>			
Casa Dragones Joven	° 9100		
Codigo 1530 Extra Anejo	° 8700		
Olmecca Altos Reposado	° 860		
Storywood Reposado Oloroso Cask	° 2130		
Volcan Blanco	° 1440		
Volcan Anejo	° 2240		

Prices are stated in Mauritian Rupees and are inclusive of all taxes

## TEA

---

### TEA CEREMONY

Jersey Fine Tea Co ° 2200  
White silver needle - white tea 2021  
A delicate and unique white tea grown in the British Isles. Floral and sweet with creamy notes. This rare tea barely yields 10 kg per year and is one of the most sort after teas in the world.

Teaspec ° 2200  
"17 year vintage" Raw Pu'er Arbor Charm 2005  
Authentically aged with a smoothing texture. Rich and balanced with a long, refreshing and delicately sweet peach finish. Brew up to 8 times.

### BLACK TEA

Le Saint Géran Bespoke Blend ° 900  
Elegant sweet opening notes with juicy finish of fruits and spices

Yunnan Black Tea ° 710  
Light smokiness with malty and honey notes

### GREEN TEA

Genmaicha ° 710  
Smooth and rich, savoury nutty and long-lasting popcorn finish

Exclusive & Rare Sencha ° 900  
Elegantly refreshing, notes of umami and fragrant herbaceous finish

---

**OO LONG TEA**

Organic Da Hong Pao ° 900  
Aromatic with a deep body,  
orchid notes and malty finish

New Zealand Oolong ° 2200  
Creamy, rich, velvety texture,  
refreshing citrusy tones

**HERBAL TEA**

Lemon Verbena ° 900  
Grassy, herbal and refreshingly  
crisp lemon notes

Mountain Mint ° 900  
Bright, fresh, delicately minty  
with warming sweet finish

Damask Rose Buds ° 1440  
Mellow and smooth with sweet aftertaste

Red Fruit Infusion ° 460  
Floral notes of rosehip and hibiscus,  
fruity and juicy

**MINERAL WATER****STILL**

Acqua Panna 75cl ° 440  
Evian 75cl ° 550

**SPARKLING**

San Pellegrino 75cl ° 440  
Perrier 75cl ° 550

**SOFT DRINK**

Classic Sodas ° 310  
Mountain Spring Premium ° 520

**JUICE**

Fresh Juices ° 460

**NON-ALCOHOLIC BEER**

Heineken 0% ° 420