



“ONE CANNOT THINK WELL,
LOVE WELL, SLEEP WELL,
IF ONE HAS NOT DINED WELL.”



VIRGINIA WOOLF

DESSERTS

“Maison Rouge” Mango soufflé

Sorbet with exotic fruit, Rodrigues lime ° 620

(G) (D)

Ginger bread Mille feuille

Treacle, raspberry, vanilla ice-cream ° 620

(G) (N) (D)

Tropic Thunder

Pineapple carpaccio caramelized with ginger and sorbet ° 620

(D)

Lemon tart

Meringue with raspberry sorbet ° 620

(N) (G) (D)

Chocolate fondant

Berry compote, After Eight ice-cream ° 620

(G) (N) (D)

Sorbet (Selection of 3 scoops)

Mango, coconut, lemon, lychee, pineapple, passion fruit, raspberry ° 580

Ice cream (Selection of 3 scoops)

Vanilla, After Eight, chocolate, green pistachio, cream cheese, hibiscus, coffee ° 580

(D)

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.

(G) Gluten (D) Dairy (N) Nuts (A) Alcohol (S) Signature dish

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