



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

Sustainable Aquitaine Caviar

50g Rova Malossol - Madagascar ° 9500 (HB Sup. 6500)

Bilness, sour cream and chives

French Fine de Claire oysters N2 served with:

Dozen ° 3500 (HB Sup. 1700)

Lemon, shallots, red wine vinegar, brown toast and salted butter

“World” ham platter

Pata negra, Noir de Bigorre, San Daniele, Iberian Lomo, Coarse ° 1350 (HB sup. 400) (P)

Corn soup with Himalayan blue poppy seeds

Organic argan oil drops, crispy garlic toast ° 650

(V) (G) (D) (C)

Heirloom tomato and “Angelo” burrata, basil, lemongrass infused oil

Raw and roasted tomato, organic herb salad, cheese croustillant ° 780

(V) (D) (C)

Angus beef tartar

Baby shallots with Merlot wine, crispy Parmesan, vintage balsamic cream ° 920 (A) (D) (S) (C)

Asparagus & caviar «Tout Vert-Tige»

Green peas espuma, lemon cream, rye bread crouton ° 1600 (HB sup. 900)

(G)

Atlantic wild scallops, coco “Mamzelle” and curry emulsion

Grandma-style potato chutney, saffron tuile, microgreen salad ° 920 (HB sup. 450) (G) (SH) (D)

Plancha seared yellowfin tuna

Served warm with fish roe ° 890

(S) (C)

Créole style mussels from Mont Saint Michel AOP

Sautéed, local hand-crushed spices, crustacean emulsion ° 1100 (HB Sup 550)

(SH) (D)

Pan-seared duck foie gras

Five-spice, fruit chutney and poached pear ° 950 (HB Sup 550)

(A) (S)

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.

(V) Vegetarian (D) Dairy (P) Pork (C) Half Board (S) Signature dish
(G) Gluten (N) Nuts (A) Alcohol (SH) Shellfish

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

THE GRILL

Our cuts of beef are sourced for flavor and deliciousness, cooked in our ancient charcoal open grill.
We search worldwide for authentic cuts using farms with a record for animal welfare and traditional slow farming practices.

Spain Iruki dry aged 40-day

Beef tenderloin	180g	2200 (HB Sup. 800)	
	250g	3100 (HB Sup. 1000)	

France, Quercy

Lamb "Label Rouge" cutlets	250g	1900	Ⓞ
Veal chop	300g	2200 (Sup HB 600)	

Australia

Beef rib-eye	180g	1800	Ⓞ
	250g	2200 (HB Sup. 600)	

Japan

Wagyu striploin	190g	7200 (HB Sup. 4300)	
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Australia

Wagyu tenderloin	180g	3200 (HB Sup. 1100)	
	250g	3900 (HB Sup. 1800)	
Wagyu striploin	200g	3400 (HB Sup. 1400)	
Black Angus tenderloin	180g	1700	Ⓞ
Wagyu beef +5 Tomahawk rib (for 2 persons)	1000 g	12500 (HB Sup. 10400)	Ⓢ

SIDES

Mona Lisa potato gratin, 36 months aged Comté AOC 1958 ° 325	Ⓥ Ⓞ
Creamy mash potato ° 325	Ⓥ Ⓞ
Homemade French fries ° 500	Ⓥ
Zita gratin, truffle paste, aged Parmesan ° 325	Ⓞ Ⓥ Ⓞ
Organic steamed vegetables, extra virgin olive oil, diamond salt, summer ° 500	Ⓥ

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SAUCES

All items from the grill are served with our selection of premium mustards & sauce of your choice.

Béarnaise (D)
Green or Black pepper
Piri piri
Cognac
Prime whisky steak sauce
Chimichurri

THE KITCHEN

Quinoa with chanterelle mushroom, Granny Smith and grenade apple
Asparagus salad with black sesame seeds ° 1200 (V) (C)

Mahebourg sea bass fillet
Smoked celeriac mousseline, caponata & tomato salsa ° 1600 (C)

Grilled whole lagoon crayfish on wood-fire charcoal grill
Organic vegetables, Mauritian molasses butter sauce ° 2850 (HB Sup. 1200) (SH)

Grilled giant water prawns
Spicy sriracha aioli, onion, olives & basil ° 2100 (HB Sup 900) (SH)

Surf and Turf
Our beef tenderloin paired with grilled prawns, served with your choice of two sides ° 2400 (HB Sup. 1100) (SH)

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LOCAL BEER

Phoenix	230
Blue Marlin	230

IMPORTED BEER

Heineken	295
Carlsberg	285
Amstel	225
Bavaria 0%	345

CIDERS

The Hills Apple	495
The Hills Apple & Ginger	595

LOCAL RUM

New Grove Plantation	285
New Grove Old Tradition 8 Years	575
New Grove Oak Aged	250
New Grove Silver	160
Blue Penny XO	815

RUM

Rhum Captain Morgan	310
Ron Zacapa Solera 23	1320

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label 12 Years	660
Johnnie Walker Blue Label	2285

SINGLE MALT WHISKY

Glenmorangie 18 Years	1645
Oban 1995	1230
Dalwhinnie 15 Years	1055

AMERICAN & IRISH WHISKY

Jack Daniel's Single Barrel	870
Jack Daniel's Silver Select	905
Jim Beam	400

VODKA

Absolut Blue	455
Noble Beluga	610
Grey Goose	560

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Bombay Sapphire	400
Tanqueray Special Dry	415

TEQUILA

Don Julio Reposado	975
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GRAPPA & EAUX DE VIE

Grappa Cocchi Bianca	675
Eau De Vie Framboise	880

SHERRY & PORT

Tío Pepe Dry	565
Cockburn's fine Tawny	445
Port 10 Years Tawny	770

COGNAC

Hennessy VSOP	885
Remy Martin XO	1650

BRANDY

Richelieu	620
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ARMAGNAC

Clés des Ducs VSOP	655
Clés des Ducs XO	1125

CALVADOS

Boulard Grand Solage	675
Calvados Pere Magloire XO	885

APERITIF

Campari	435
Aperol	420
Ricard	600
Martini Bianco, Rosso, Dry	460
Pimm's No. 1	595
Pastis 51	615

LIQUEURS

Amaretto Disarono	505
Cointreau	605
Grand Marnier	620
Bailey's	390
Kahlua	445
Limoncello	435

MINERAL WATER

Acqua Panna 75cl	210
San Pellegrino 75cl	230
Vital 75cl	185
Vital Sparkling 75cl	190

SOFT DRINK

Sodas	195
Fever Tree	195
Juice	220