

PLEASE SELECT ONE ITEM PER PERSON

DESSERTS

Assorted ice creams and sorbets 1sc	190
Mochi ice cream 3pcs	390
Fruit crumble in oba leaves	450
Assorted exotic fruits	450
Passion pannacotta with fruit jelly	570
Cheese cake with mixed berry sorbet	650
Green tea white chocolate fondant with passion fruit	690
Chocolate fondant with vanilla ice cream	690



Led by her husband Kawakami, Japanese actress Sada Yacco set off to leave the small town roots of her father's Sake Brewery in search of the Western limelight.

While she deeply cherished her earthly surroundings, the call of the unknown was enticing her to explore a world outside of her humble beginnings.

Having made the long journey West, Sada and her troupe landed in Europe, bringing a new earthly appreciation to the forefront of European attention.

Echoing this cultural harmony, Tapasake unifies Europe's small plate dining experience with Japan's earthly refinement to re-establish a connection with nature and authenticity.

WINE LIST

BY GLASS...		BOTTLE	
CHAMPAGNE 130ML		BUBBLES	
Louis Roederer, Brut Rose, Reims, France 2011	1500	Louis Roederer, Brut Vintage Rosé 2011	9000
Perrier-Jouët, Grand Brut, Epernay, France N.V	850	Perrier Jouët, Grand Brut N.V.	5100
		Cap Classique, Colmant Brut Réserve N.V.	3600
WHITE WINES 150ML		Kleine Zalze Méthode Cape Classic Brut Rosé N.V.	2800
Pinot Grigio D.O.C, Elena Walch, Italy 2016	660	Prosecco DOCG Superiore Brut, Fantinel, « One and Only » 2016	2900
Domaine J. Drouhin, Laforet, Bourgogne Village, France 2015	650	ROSE WINES	
Riesling Dr Loosen, "Dr L", Mosel-Saar-Ruwer, Germany 2016	530	• Pinkish Wines	
Sauvignon Blanc, Iona, Elgin, South Africa 2016	530	Tibouren, Grenache, Côtes-de-Provence, Château Minuty Cuvee Prestige 2017	3100
ROSÉ WINES 150ML		Syrah & Sauvignon Blc, Newton Johnson "Félicité", Western Cape, South Africa 2016	1900
Château Minuty, Cuvee Prestige, Côtes-de-Provence, France 2017	700	Italy, Pinot Grigio, Bella Modella, "La Farfalla", Venezie, 2016	2300
Sangiovese Blend, Waterford Estate, "Rose Mary", Stellenbosch, South Africa 2017	480	South Africa, Mourvèdre, Cape Coral "Circumstance", Stellenbosch 2016	2600
RED WINES 150ML		WHITE WINES	
Valpolicella Classico, Zyme, Italy 2016	700	• Bright Whites	
Cabernet Sauvignon, S. Estate, "Whole Berry", Robertson, South Africa 2015	500	Sauvignon Blanc, Klein Steenberg, Western Cape, South Africa, 2017	1800
Sangiovese, Terra del Capo, Franschhoek, South Africa 2013	450	Sauvignon Blanc, Domaine Les Poète, Touraine, France 2015	2600
Shiraz/Mourvedre/Viognier, The Wolftrap, Franschhoek, South Africa 2015	400	Chenin, Winery of Good Hope, Cape of Good Hope, South Africa 2017	1800
SWEET WINES 120ML		Chenin, Waterkloof, "Seriously Cool", Stellenbosch, South Africa 2015	2500
Semillion, vergelegen Straw wine, Stellenbosch, South Africa 2015	770		
Bergsig, "Cape Late Bottled Vintage", Bredekloof, South Africa 2006	475		

PLEASE SELECT ONE SIDE DISH FROM PAGE 6

KOREAN B.B.Q. TABLE

Your selection of the Chef's choice

MEAT

Meat set ♦	4500	(H.B 2500)
Beef rib eye 150g	1800	
Lamb rack 250g	1500	
Marinated baby chicken 1pc	900	
Chicken wings 4pcs	450	
Choice of vegetables :		
Shitake / Onion / Bell pepper / Spring onion / Zucchini	V	
Choice of assorted sauces :		
Anticucho / Wasabi pepper / Teriyaki / Jalapeño		

SEAFOOD

Seafood set ♦	5100	(H.B 3600)
Mediterranean sea bass 100g	900	
Dorado 100g	1560	
Salmon 150g	1050	
Shrimp 6pcs	S	1500
Scallop 6pcs	S	1800
Squid 100g	S	900
Choice of vegetables:		
Shitake / Onion / Bell pepper / Spring onion / Zucchini	V	
Choice of assorted sauces :		
Anticucho / Wasabi pepper / Teriyaki / Jalapeño		

SIDE DISHES

Tender broccoli with spicy garlic soy	G V	520
Roasted cauliflower with Jalapeño sauce	V	520
Eggplant with miso sauce	V	520
Quinoa risotto		560

G - Gluten S - Shellfish V - Vegetarian A - Alcohol
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PLEASE SELECT ONE ITEM FROM PAGE 5

MAIN COURSES

Baby chicken with wasabi sauce		1450
Grilled salmon teriyaki with quinoa	G A	1500
Mediterranean sea bass with Jalapeño dressing	G	1850
Cod miso		1950
Chilean sea bass with pomegranate salsa ♦	G	2250 (H.B 350)
Angus rib eye, wood oven roasted, with choice of sauce 180g ♦		2250 (H.B 350)
Kobe rib eye flambé 150g ♦	A	4500 (H.B 2500)

TANDOORI OVEN

All the tandoori oven dishes are marinated in a mild Indian inspired marinade

MEAT

Baby chicken		1450
Lamb chops		1730
Foie gras ♦		2400 (H.B 600)
Wagyu beef ♦		2850 (H.B 850)

FISH

Octopus	S	1300
Ombrine		1450
Carabineros 3pcs ♦	S	3200 (H.B 1020)

VEGETABLE

Cauliflower	V	800
Pumpkin	V	800

BREAD

Naan bread with butter	G V	360
Naan bread with lemon grass	G V	390
Naan bread mazavaroo	G V	410

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WINE LIST

WHITE WINES

• Wild Whites

Chardonnay/Pinot Noir Haute Cabrière, Franschoek, South Africa 2016	2400
Chenin Blend David & Nadia Sadie, "Aristargos", Swartland, South Africa 2015	4900
Viognier Yalumba, The Y Series, South Australia, Australia 2016	3400

• Fragrant Whites

Gewurztraminer Neethlingshof- Lord Neethling, Stellenbosch, South Africa 2017	1900
Riesling Dr Loosen, "Dr L", Mosel-Saar-Ruwer, Germany 2016	2600
Riesling Spioenkop, Elgin, South Africa 2013	3700

• Rich Whites

Sauvignon/Sémillon/Pinot G. Springfield Estate, "Miss Lucy", Robertson, South Africa 2015	2800
Viognier/Chenin /Grenache Blc The Wolf Trap, Franschoek South Africa 2014	1900

RED WINES

• Racy Reds

Gamay, Château de La Terrière, Beaujolais Village, France 2014	2000
Cabernet Sauvignon, Excelsior, Robertson, South Africa 2015	1600
Barbera d'Asti, Libera, "Bava", Italy 2013	2700
Pinot Noir, Henschke, "Giles", Adelaide Hills, Australia 2013	6200

• Silky Reds

Pinotage, Winery of Good Hope "Bush Vine", Cape of Good Hope, South Africa 2015	1900
Pinotage Rijk's, "Touch of Oak", Coastal Region, South Africa 2013	2600
Malbec, Catena Zapata, "Catena", Mendoza, Argentina 2015	2600
Malbec blend, Clos de los Siete, Mendoza Argentina 2013	3100

• Wild Reds

I.G.P. pays d'Oc, Domaine Peyra «100% grenache », Languedoc, France 2016	2200
Sangiovese, Terra del Capo – Franschoek, South Africa 2013	2200
Corvina, Valpolicella Classico, Zyme Italy 2016	3500
Shiraz/Mourvedre Edgebaston, "Pepper Pot", Stellenbosch, South Africa 2015	1800
Carmenere Blend , Purple Angel, Colchagua Valley, Chile 2014	4400

• Big Reds

Amarone Della Valpolicella, Zyme, Italy 2008	10900
Shiraz Blend The Chocolate Block, Franschoek Valley, South Africa 2015	4400
Shiraz, Yalumba, The Y Series, South Australia 2016	3300

PLEASE SELECT TWO ITEMS FROM PAGE 3 & 4 PER PERSON

TAPAS BITES

Edamame with			
Sea salt	V	290	
Chili garlic	V	300	
Truffle	V	330	
Potato and coriander croquetas with Aji Amarillo 4pcs	G	450	
Grilled marinated chicken wings in garden vegetables 4pcs		590	
Crispy rice with eel sauce 6pcs			
Salmon	G	590	
Tuna	G	650	
Crab	G / S	710	
Beef tartar with corn tortillas ♦	G	950	(H.B 220)
Sable fish in crispy lettuce 4pcs ♦		1350	(H.B 580)
Scallop and foie gras with vanilla miso 4pcs ♦		1600	(H.B 800)
Langoustine shiso dressing 2pcs ♦	S	2950	(H.B 1860)

TACOS

Spicy Salmon		400	
Scallop and Aji Amarillo	G / S	530	
Tuna with Yuzu and Green Chili		530	
Kobe and Spicy Ponzu	G	660	

APPETIZERS

Tasting portion / Full portion			
Seared salmon sashimi		330 / 610	
Scallop carpaccio with avocado puree, coriander and mint	G	360 / 660	
Sea bass with yuzu dry miso	S	410 / 680	
Yellow tail carpaccio with Jalapeño and coriander	G	510 / 960	

CEVICHES

Sea bass with coconut and lime		580	
Mixed seafood with mango and watermelon	S	620	

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SALADS

Crispy shitake salad with goma dressing	G V	530	
Quinoa with pomegranate, coriander and mint	G V	550	
Our chicken Caesar salad with crispy rice	G	590	
Lobster, heart of palm salad ♦	S	990	(H.B 350)

TEMPURA

Vegetable Tempura	G V	550	
Soft shell crab tempura with sweet and sour soy ♦	G S	950	(H.B 310)
Shrimp tempura with chili garlic sauce ♦	G S	1100	(H.B 320)
King crab leg tempura with orange ama-su ♦	G V	1710	(H.B 850)

TRADITIONAL SUSHI (2 PIECES) / SASHIMI OR MARINATED SUSHI TATAKI (5 SLICES)

Shrimp	S	250	
Salmon		290	
Sea bass		290	
Scallop	S	340	
Unagi	G	410	
Hamachi		410	
Tuna		440	

CUT ROLL (6 PIECES) OR HAND ROLL

Crispy California salmon roll	G	480	
Hijiki spicy salmon traditional roll	G	510	
Salmon mustard miso California roll		520	
Tuna green apple California roll		590	
Unagi and foie gras roll	G	610	
Shrimp tempura roll	G S	610	
Soft shell crab tempura roll	G S	610	

SOUP

Spicy miso soup		180	
Gazpacho	V	260	

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