

Starters

Local catch Ceviche(F) Leche del tigre, pomegranate, hummus.	Rs 950	Beef Carpaccio (N) Capers, parmesan and arugula.	Rs 800
Prawns cocktail (C) Avocado, cocktail sauce	Rs 850	Seafood 'Au gratin' (C)(F) Seafood, herbs.	Rs 850
Salt-baked beetroot (V)(N) ✨ Herb pesto, spiced oriental nuts	Rs 750	Tuna (F) <i>Finely sliced, mango chutney</i>	Rs 850



CBeach Signature



Catch of the day (F) Eggplant Caponata, capers and lemon chutneys	Rs1,250	Venison Agnolotti Butternut, smooth sweet potato puree, pearl jus	Rs 1,175
Tuna from the lagoon (F) Coconut and lime sauce, sauteed broccoli with almonds.	Rs1,250	Stuffed chicken with greens Mushroom and curry flavored potatoes	Rs 975
Marinated tiger prawns with garlic and ginger (C) <i>Lemon butter, risotto</i>	Rs1,550	Pan-seared beef filet Sauteed potatoes with thyme, caramelised onions, pepper sauce	Rs1,550
Seafood paella (F)(C) <i>Seafood and grilled octopus</i>	Rs1,275	Wood-fired sunshine vegetables (V) ✨ <i>As a vegetarian lasagna</i>	Rs 975

Lobster

Green papaya salad Half a lobster tail, coriander, lemongrass vinaigrette	Rs 1,450	Capuccino Lobster broth, cassava purée, light cream	Rs1,050
Linguine Ripe tomatoes, garlic, basil and extra virgin olive oil	Rs 1,850	Simply grilled Lemon beurre blanc, fried rice and seasonal vegetables	Rs3,500

**AI/GB are entitled to 50% discount on all lobster dishes*

Desserts

Iced Nougat Passion fruit coulis	Rs 500	Crème brûlée Mauritian vanilla	Rs 500
Baba au rhum Light cream	Rs 500	Pineapple carpaccio ✨ Basil infusion, Rodrigues lime sorbet	Rs 500
Chocolate fondant Custard cream	Rs 500	Homemade sorbet and Ice cream Vanilla, chocolate, strawberry, pineapple-coriander, tamarind-chili, lemon	Rs 500

If you have any allergies or food intolerances please inform the management

✨ Wellness dishes | G - Gluten free | N - Contains nuts | V - Vegetarian

F - Fish | C - Shellfish | P - Contains pork | S - Spicy 🍷