Discover Mauritius

The Plantation Club is inspired in architecture and service by the original sugar plantations
that shaped the growth of our stunning country.

Plantation houses interpreted Creole Cuisine according to the wildlife, vegetables and herbs
found in the different areas of the island.

We have scoured the island and now bring you a modern presentation
of traditional Mauritian flavours.

"I look forward to taking you on a journey of flavors
from the diverse regions of our island. Bon Appétit!"

Chef Geert-Jan

If you would like to discover a dish that is not listed here, Chef will be pleased to help you.

To begin

Native fish from the West Coast   780
Red grouper ceviche with sea urchin, avocado, ginger pickled watermelon and chili

Indian Ocean yellowfin tuna   550
Raviole of yellowfin tuna scented with vindaloo spices, papaya chutney, cucumber sherbet

Dhal puri with foie gras from neighbouring Souillac   1,080
Dhal puri stuffed with orange zest, confit duck leg, foie gras and jackfruit compote, pomegranate

Hervey Bay beef tartar and oysters collected from the South Mauritius   1,140
Garden salad, vegetables pickles and passion fruit

From a haven garden in Chamouny   Ⓥ 550
Salad of fresh cucumber, tomato, green papaya and curry leaves with a crispy rice paper

To go on

Crab and rice baked using traditional techniques   780
Jasmine rice cooked in a coconut with green banana, vadouvan vinaigrette and preserved lime

Half spiny lobster from the Indian Ocean   1,020
Slow-cooked spiny lobster, young coconut with an espuma of traditional Mauritian curry
and pineapple chutney from Chamarel

Lamb neck with our national beer Phoenix   780
Braised lamb neck in Phoenix beer with spicy tomato,
goat cheese and Lapsang Souchong tea jus

Red drum fish from Mahébourg on the East Coast of Mauritius   820
Pan-seared red drum with braised heart of palm, fennel and a bergamot dressing

Main courses

Red snapper from the ocean around Rodrigues Island   1,440
Red snapper filet cooked with mazavaroo spice, chili, fresh green lime and served with a crunchy farata

Pheasant from the mountains of Chamarel   1,350
Pheasant breast with pumpkin, pistachio, creole five spices and pineapple barbecue sauce

Fried Mighty Rice from Cluny   Ⓥ 1,150
Emulsion of Biryani spices and yoghurt, crispy potato and preserved baby carrots

Wagyu striploin and bok choy from Cluny   2,450
Wagyu striploin chargrilled with curried potato and stir-fried bok choy from Cluny

Slow-cooked pork neck   1,800
Accompanied by local vanilla puree, glazed raisin, star anise sauce
Our Head Butcher Pascal uses a few secret, innovative techniques to prepare this unique dish.
The pork is marinated for 24 hours before being slow-cooked with Creole flavours.

Ⓥ Vegetarian. All prices are in Mauritian Roupies and are inclusive of 15% VAT.
A credit of MUR 1,500 applies for all guests on half board, full board and all inclusive package.

Desserts

Outrigger Coconut on the beach   550
Coconut rum, dark chocolate, pineapple

Noix de coco Outrigger sur la plage
Rhum coco, chocolat noir, ananas

Passion fruit from plantations of the South   550
Custard of passion fruit with avocado, yoghurt and "tukmaria"

Fruit de la passion des plantations du Sud
Crème aux fruits de la passion, avocat, yaourt et "tukmaria"

Chocolate tart 61%   550
Banana, cinnamon, black pepper tuile

Tarte au chocolat 61%
Tarte chocolat à la cannelle et à la banane, tuile croquante au poivre

Hot and cold   550
Hot Rasgulla, kulfi ice cream, mango chutney

Chaud-froid
Rasgulla, glace au kulfi, chutney de mangue

Strawberry custard and fresh longans   550
Lime sorbet, poached meringue and masala crunch

Crème de fraise et longanes frais
Sorbet de citron vert, meringue pochée et croustillant de masala