

In Suite Dining Selection

ANAHITA
—  —
GOLF & SPA RESORT
MAURITIUS

Breakfast

7.30 am—10.30 am

Continental

Fresh Fruit Juice

Orange, Grapefruit, Pineapple

Seasonal Fruits Platter,

Pineapple, Passion fruit, Papaya, Banana, Coconut...

Assortments of Danish pastries, Brioche, Cake

Assortments of Breads & Toast,

Jam, Butter & Honey

Your choice of Tea, Coffee or Hot Chocolate

English

Farmers Eggs,

Scrambled, Fried, Soft boiled, Poached or Omelets

Served with Tomato & Roasted mushroom, Baked beans,

Hash brown

Bacon & Assortments of Sausages

Vanilla Home-made Pancakes

Maple syrup, Chantilly cream, Chocolate sauce, Nutella

Served with a Full Continental

A la carte Offer

10h00—23h00

Starters

Italien

Dried tomatoes, mozzarella, parma ham, marinated olives,
Bio arugula and grissini

Tex Mex

Romaine lettuce, cheddar cheese, Jalapenos, guacamole, nachos, cajun
chicken and Santa fee sauce

Mediterranean v

Tapenades, comfit peppers, green beans, potato, tabbouleh, hummus
and pita bread

Healthy v

Mesclun salad, grilled vegetables, seasonal fruits
and quinoa with fine herbes

Mauritian

Palm heart, smoked marlin, comfit pineapple, local spinach
and Rodrigues lemon dressing

Main Course

Traditional chicken and prawn curry
Rice, farata, chutneys and pickles

Chinese noodles or fried rice
Chicken, eggs, vegetables and garlic sauce

Chicken leg or breast
Ratte potatoes with aromatic herbs and braised christophinas

Angus Tournedos with three peppers
Fork mashed potatoes and springs vegetables

Catch of the day with lemongrass fragrance and extra virgin oil
Garnished rice & sauteed bredhe

Double lamb chop,
Tortellini with roasted garlic cream and fricasseed eggplant

Dessert

Tonka seeds crème brûlée

Traditional tiramisu

Grandmother chocolate cake, toffee sauce

Seasonal fruits and delicacies



A la carte Service

10h00—23h00

Sandwiches

French baguette
Eggs, mayonaise, watercress, and « pili pili » grilled chicken

Panini
Seasonal grilled vegetables , mozzarella buffala and bio arugula

Traditional club sandwich

Pizzas

Il Classico,
Tomatoes, mozzarella and basil

Mauritian
Curry cream, tomatoes, eggplants and chicken

Complete
Tomatoes, mozzarella, mushrooms, peppers and eggs

Pasta

Penne, Spaghetti, Tortellini
Gluten free pasta available upon request

Choice of sauces

Neapolitan

Arrabiata

Bolognese



Burger

«Handcut»Anahita burger
Served with Caesar salad and country potatoes

Choices:

Angus beef filet

Farmer`s chicken leg, sambal sauce

Crunchy catch of the day, Mauritian tartar sauce

Night Offer

23h00—06h00

Encas

«Handcut»Anahita burger

Served with ceasar salad and country potato

Choices:

Angus beef filet

Farmer`s chicken leg, sambal sauce

Sandwiches

French baguette

Eggs, mayonnaise, watercress and “Pili Pili” grilled chicken

Panini

Seasonal grilled vegetables, buffala mozzarella and bio arugula

Sweetness

Traditional Tiramisu

Tonka seeds Crème brûlée

Seasonal fruits and delicacies



A la carte Services

Our Chef is at your disposal to finalize your dinner
For preparation purpose, kindly please book your dinner 24hr before.

Family Style (4 persons)

Roasted Farmer`s Chicken with Citrus-Fruits and Curry Leaves

« Cote de Boeuf », Peppers and Sea salt

Oven Baked Lamb Rack , Comfit Garlic and Rosemary

Tamarind Salt Crust Lagoon Fish

Camarons Skewers Flavoured with Lemongrass

Zabaglione Gratinated Lobster and Seafoods A

Side Dish

Mixed Salads and Roasted Moment Vegetables

Mashed potatoes with Truffles Oil or Oven Baked Rattes Potatoes

Gratinated Christophinas with Savoyard

Mauritian Specialities

Briani Deck of Your Choice

Mauritian Beef

Traditional Chicken

Fresh Vegetables and Safraned Potato V

Tiffin V

Dholl, Pulao Rice. Sabji Massala and Alloo Matar

Served with Pickles and Chapatti



Dim Sum

Shrimps Hakow, Chicken Char Mai

Christophinas knoun kien and Chili Soya Sauce

Kids Menu

Starters

Garden salad with humus, yogurt and mint dip

Romaine lettuce, cucumber, tomatoes, green apple and grapes

Steamed vegetables with honey and lime

Soup

Green peas and chicken soup

Clear potato and leek broth

Sandwich & Wraps

Beef burger

Chicken burger

Panini ham and cheese

Tuna sandwich

Served with Coleslaw

Pizza-Margarita

Topping of your choice/

Ham, pineapple, chicken or mushrooms

Pasta

Spaghetti, fusili & Penne

Gluten free pasta available upon request

Bolognese,

Napolitaine,

Carbonara

Main course/Plats Principaux

Fish

Battered finger

Grilled with olive oil

Homemade fish nuggets

Steamed with fresh herbs

Chicken

Oven baked nuggets

Grilled with aromatic herbs

Poached in a vegetables stock

Beef

Angus minute steak

Ground beef steak

Meat ball in tomato and basil sauce

All main course are served with steamed vegetables

Garnishes of your choice

French fries / Mashed potato / Steamed or garnished rice / Plain or buttered pasta

Desserts

Chocolate mousse cheese cake

Caramelized fruits crumble and vanilla ice cream

Fresh fruits Platter

Selection of ice cream