

Rivazur

BY THE LUX COLLECTIVE

Menu

For booking and information:

5 502 0876

or

hoomit.jankee@rivazur.mu

Lunch Menu

Rivazur

The Small

Flavors to Begin

Prawns & Chorizo (D) Rs. 575 Green peas purée, garlic butter, lemon zest, grilled sourdough	Red Snapper Ceviche (F) Rs. 775 Lime, passionfruit, tomato & pepper salsa, fresh coconut, citrus pearl
Grilled Halloumi (D) (V) Rs. 550 Warm honey drizzle, crushed pistachio, wild rocket	Rivazur Tasting Board (G) (D) Rs. 775 Flatbreads, dips, marinated olives, pickles, prosciutto, feta
Fried Lemon Pepper Squid (G) Rs. 725 Rice crackers, pickled cucumber, red onion, lime aioli & Harissa mayo	Burrata Salad (D) (V) Rs. 675 Heirloom tomatoes, olives, basil pesto, sea salt
Tuna Sashimi (F) Rs. 775 Lightly seared tuna, soy-sesame dressing, horseradish cream, charred orange, chili, orange infused oil	Greek Village Salad (D) (V) Rs. 675 Tomatoes, cucumber, olives, red onion, rocket leaves, peppers, feta, oregano dressing

The Large

A Celebration of the Mediterranean Coastline

Grilled Octopus (F) Rs. 775 Paprika oil, crushed potato purée, salsa Verde	Chicken Shawarma skewer (D) (G) Rs. 725 Cucumber & pepper salsa, layered bread, garlic & mint raita
Tuna Steak (D) (F) Rs. 975 Cauliflower purée, roasted cherry tomatoes, olive tapenade, herb salad	Grilled Lamb Rack Rs. 1250 Roasted root vegetables, butternut puree, chimichurri, lamb jus
Roasted Cauliflower (N) (V) Rs. 675 Harissa hummus, pomegranate, toasted almonds, chimichurri	Spaghetti alle Vongole (G) (SF) Rs. 825 Fresh clams, garlic, white wine, parsley

Steaks, Grilled to perfection

Australian Fillet (200g) Rs. 2200	Australian Cube Roll (250g) Rs. 1850
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To your choice

French Fries
Roasted Vegetables
Potato Purée
Seasonal Salad

Sauces

Mushroom Sauce
Pepper Sauce
Red Wine Jus

The Pinsa

Crusted & Hand-Stretched

Margherita (G) (D) (V) Rs. 575 Fior di latte, tomato, basil	Seafood Pizza (G) (D) (SF) Rs. 725 Prawns, calamari, garlic, chili oil
Spicy Salami (G) (D) Rs. 675 Chilli oil, mozzarella, oregano	Truffle Mushroom (G) (D) Rs. 675 Wild mushrooms, Truffle cream, Ricotta

Open + Stacked

Rivazur Smash Burger (G) (D) Rs. 775 Double beef patty, cheddar, pastrami, pickles, homemade sauce, caramelized onion	Pulled Pork Burger (G) (D) (P) Rs. 675 Slow cooked pork shoulder, coleslaw, smoky BBQ sauce
Grilled Chicken Burger (G) (D) Rs. 675 Cheddar, lettuce, tomato, onion rings, truffle mayo	Tuna Niçoise Tartine (G)(F) Rs. 575 Tuna confit, olive tapenade, Quail egg, cucumber, cherry tomato, baby greens

The Sharing

Plate to Connect

Sea & Salt Platter (SF) (D) Rs. 1875 Grilled Giant prawns & Octopus, calamari, fish bites, lime beurre blanc, charred lemon served with garden salad
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The Desserts

Rs.425

Tiramisu (D) (N)
Mascarpone cream, espresso, cocoa

Orange blossom Crème Brulé
Biscotti, fresh berries, macaron

Chocolate Fondant (D) (N)
White chocolate pistachio centered fondant, Vanilla ice cream

Ice Cream with Biscotti
Please check with your waiter for the flavors of the day

(G) Gluten (D) Dairy (N) Nuts (P) Pork (F) Fish (SF) Seafood

Please inform your waiter of any allergies or dietary restrictions. Our dishes may contain traces of allergens even if not listed in the description. All prices are in Mauritian Rupees and are inclusive of Government taxes and service charge.

Dinner Menu

The Small

Flavors to Begin

Prawns & Chorizo (D) Rs. 575

Green peas purée, garlic butter, lemon zest, grilled sourdough

Grilled Halloumi (D) (V) Rs. 550

Warm honey drizzle, crushed pistachio, wild rocket

Fried Lemon Pepper Squid (G) Rs. 725

Rice crackers, pickled cucumber, red onion, lime aioli & Harissa mayo

Tuna Sashimi (F) Rs. 775

Lightly seared tuna, soy-sesame dressing, horseradish cream, charred orange, chili, orange infused oil

Red Snapper Ceviche (F) Rs. 775

Lime, passionfruit, tomato & pepper salsa, fresh coconut, citrus pearl

Rivazur Tasting Board (G) (D) Rs. 775

Flatbreads, dips, marinated olives, pickles, prosciutto, feta

Burrata Salad (D) (V) Rs. 675

Heirloom tomatoes, olives, basil pesto, sea salt

Greek Village Salad (D) (V) Rs. 675

Tomatoes, cucumber, olives, red onion, rocket leaves, peppers, feta, oregano dressing

The Large

A Celebration of the Mediterranean Coastline

Grilled Octopus (F) Rs.775

Paprika oil, crushed potato purée, salsa Verde

Tuna Steak (D) (F) Rs. 975

Cauliflower purée, roasted cherry tomatoes, olive tapenade, herb salad

Roasted Cauliflower (N) (V) Rs. 675

Harissa hummus, pomegranate, toasted almonds, chimichurri

Chicken Shawarma skewer (D) (G) Rs. 725

Cucumber & pepper salsa, layered bread, garlic & mint raita

Grilled Lamb Rack Rs. 1250

Roasted root vegetables, butternut puree, chimichurri, lamb jus

Spaghetti alle Vongole (G) (SF) Rs. 825

Fresh clams, garlic, white wine, parsley

Steaks, Grilled
to perfection



Australian Fillet (200g) Rs. 2200

Australian Cube Roll (250g) Rs. 1850

To your choice

French Fries
Roasted Vegetables
Potato Purée
Seasonal Salad

Sauces

Mushroom Sauce
Pepper Sauce
Red Wine Jus

(G) Gluten (D) Dairy (N) Nuts (P) Pork (F) Fish (SF) Seafood

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The Pinsa

Crusted & Hand-Stretched

Margherita (G) (D) (V) **Rs. 575**
Fior di latte, tomato, basil

Spicy Salami (G) (D) **Rs. 675**
Chilli oil, mozzarella, oregano

Seafood Pizza (G) (D) (SF) **Rs. 725**
Prawns, calamari, garlic, chili oil

Truffle Mushroom (G) (D) **Rs. 675**
Wild mushrooms, Truffle cream, Ricotta

The Desserts

Rs. 425

Tiramisu (D) (N)
Mascarpone cream, espresso, cocoa

Chocolate Fondant (D) (N)
White chocolate pistachio centered fondant, Vanilla ice cream

Orange blossom Crème Brûlée
Biscotti, fresh berries, macaron

Ice Cream with Biscotti
Please check with your waiter for the flavors of the day



The Sharing

Plate to Connect

Sea & Salt Platter (SF) (D) **Rs. 1875**
Grilled Giant prawns & Octopus, calamari, fish bites, lime Beurre Blanc, charred lemon served with Garden salad

(G) Gluten (D) Dairy (N) Nuts (P) Pork (F) Fish (SF) Seafood

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Kids Menu

Little Dinners

2yr to 10yrs

Burgers

Mini Beef & Cheddar Burger (G) (D) **Rs 450**

Mini beef patty in a soft brioche bun with melted cheddar, served with golden fries.

Crispy Chicken Slider (G) (D) **Rs 450**

Chicken fillet in a warm bun with mild mayonnaise and lettuce, served with golden fries.

Grilled Specials

Grilled Chicken Strips **Rs 350**

Marinated chicken grilled until tender, served with chips and a fresh side salad.

Grilled Fresh Fish Fillet **Rs 450**

Lightly seasoned white fish grilled to a delicate finish, served with chips and a fresh side salad.

Pinsa

Mini Margherita **Rs 350**

Hand-stretched mini pizza topped with tomato sauce, mozzarella and basil.

Pasta

Grilled Chicken Spaghetti — Tomato or Cream Sauce **Rs 450**

Spaghetti served with tender grilled chicken and your choice of tomato sauce or creamy white sauce.

Desserts



Ice Cream Scoop **Rs 250**

Vanilla ice-cream with your choice of chocolate or strawberry sauce

Warm Chocolate Fondant **Rs 250**

Warm soft chocolate fondant with a molten Centre.

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Beverage Menu

Signature Cocktails

*Curated by our Mixologist
using the finest ingredients*

Rs. 525

Negroni Twisted

Bottle aged negroni, gin, Campari, aromatic, rosso vermouth and mango ball

Oak Wood Smoked Mai Tai

Aged rum, apricot brandy, freshly squeezed lime, almond, strawberry puree, smoked with oak wood

Floating Island

Premium vodka, strawberry liqueur, pureed peach and rich almond, topped with a fluffy pillow of coconut foam

Paw Paw Mauritian Style

Freshly pressed papaya and mango juice, spiced rum, a little kick of red chilli

Currying Flavours

Fresh curry leaves, bourbon whisky, a touch of Campari, fresh lime juice, orange zest

Rivazur Slings

Gin, homemade spicy cherry mix, fresh lime, pineapple juice, finish with tossed nuts.

Fresh + Sober

Tasteful without guilt

Rs. 315

Sizzling Lemonade

Fresh orange juice, lemon juice, tonic water

Perfectly Iced

Earl Grey tea, grapefruit zest, homemade honey syrup, fresh lemon, sparkling water

Garden Smash

Strawberries and cucumber crushed with fresh lemon juice, cane sugar, sparkling water

Basil Beach

Fresh basil raspberries shaken with pressed lemon, honey syrup and a touch of balsamic vinegar

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Non - Alcoholic

Water Rs. 120
Still
Sparkling

Soft Drinks Rs. 145
Coca cola, coca cola zero, sprite,
fanta, tonic, sprite, soda

Juices Rs. 145
Orange, pineapple, apple,
cranberry, lychee, peach

Coffee Selection Rs. 160
Espresso, long Black, macchiato,
piccolo, flat white, latte

Tea & Infusion Selections Rs. 145
Green tea, rooibos, morning tea, vanilla,
Earl grey, mint, verbena, chamomile

Spirits

Vermouth & Bitters

Martini Extra Dry Rs. 350
Aperol Rs. 450
Pastis 51 Rs. 450

Rums (5 Cl)

New grove traditional 5 Years Rs. 350
New grove traditional 10 Years Rs. 450
Lazy Dodo Rs. 520

Vodka (5 Cl)

Absolut Blue Rs. 450
Belvedere Rs. 520

Gin (5 CL)

Bombay Sapphire Rs. 450
Hendrick's Rs. 520

Blended Scotch Whisky (5 Cl)

Johnnie Walker Red Label Rs. 350
Chivas Regal 12yrs Rs. 450
Johnnie Walker Black Label Rs. 520

Bottled Beer

Phoenix Rs. 225

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Wine Menu

Champagne

	Gls	Bt
Deutz Brut Classic France – Champagne Hawthorn and white flower aromas with notes of toast, marzipan, and ripe pear. Elegant and full-bodied with a silky texture.		Rs. 9000
Deutz Brut Classic Rosé France – Champagne A fine selection from renowned vineyards, offering balanced flavors and elegant finish.		Rs. 9500
Veuve Clicquot Brut France – Champagne Notes of white and yellow fruits like pear and peach, with hints of citrus and brioche. Features a rich, creamy mousse and a lingering, nutty finish.		Rs. 14500

Sparkling

Prosecco Domaine Guiseppe Signore Extra Dry Italy – Veneto Delicate nose with fresh notes of green apple, pear, and citrus. Light and crisp on the palate with a persistent fruity finish.	Rs. 550	Rs. 2500
Capmera Crémant South Africa Delicate mousse with crisp acidity and subtle almond finish.	Rs. 600	Rs. 2700

White Wines

	Gls	Bt
Capmera Chardonnay South Africa Citrus & honeydew melon notes can include vanilla, butter, cream, toast, nuts, and subtle spices.	Rs. 400	Rs. 1800
Capmera Sauvignon South Africa The slate-like stoniness, green fig, fennel bulb, blackcurrant leaves and citrus are exquisite.	Rs. 400	Rs. 1800
Domaine de La Baume Chardonnay France – Languedoc-Roussillon A nice bouquet with notes of white peach, pear, and citrus. Smooth and rounded palate with flavors of apricot and hints of vanilla.	Rs. 500	Rs. 2400
L'Avenir – Stellenbosch Sauvignon Blanc South Africa – Stellenbosch This Sauvignon Blanc is refreshingly bright with flavors of green apples, melon & lemongrass.		Rs. 2400
Louis Klipfel Riesling 2022–2023 France – Alsace Aromatic with lemon, green apple, and a touch of minerality. Fresh and lively with a dry, peppery finish.		Rs. 2600
Glen Carlou Petite Chardonnay South Africa - Western Cape Crafted exclusively from Chardonnay grapes, capturing Chardonnay's clean and crisp profile, with notes of green apple, citrus, and white flowers in the cuvée.		Rs. 2800

White Wines

	<i>Gls</i>	<i>Bt</i>
<p>Perrin Luberon Vieille Ferme 2024 France – Rhone valley From one of the Rhône Valley’s most prestigious winemaking family, the Perrin’s have produced a crisp, refreshing white that displays citrus, white peach and flowers.</p>		Rs. 2700
<p>Jaffelin Chardonnay 2024 France – Pays d’Oc Rich and creamy with flavors of butter, vanilla, and tropical fruit.</p>		Rs. 3000
<p>Domaine Vigneau Chevreau Vouvray Sec France – Loire Valley Off-dry with honeyed notes, stone fruit, and floral aromas. Dry with classic ripe apple fruit, soft yet tangy on the palate.</p>		Rs. 3000
<p>Domaine des Dieux – Hermanus-Sauvignon Blanc South Africa – Hemel-en-Aarde Ridge Known for its French-style wines, offers hints of acacia, brioche and butterscotch with high note aromas, underpinned by savouriness and whiffs of sea-breeze salinity.</p>		Rs. 3000
<p>Domaine Ferngreen Sauvignon Blanc New Zealand - Marlborough Subtle tones of redcurrant and tropical fruits, fresh, it is thirst-quenching with a lingering finish.</p>		Rs. 3200
<p>Latour Ardèche Chardonnay 2023 France – Rhone valley Flinty nose that evolves into notes of acacia flowers and citrus fruit. Round on the palate with yellow peach notes and a nice freshness on the finish.</p>		Rs. 3400
<p>Jaboulet Secret de Famille 2024 France – Rhone valley Very representative of the grape, with white fruit, peach and floral notes making this exuberant wine highly attractive.</p>		Rs. 3400

Rosé

	<i>Gls</i>	<i>Bt</i>
<p>Capmera Rosé South Africa Crisp and refreshing with strawberry, watermelon, and floral notes.</p>	Rs. 400	Rs. 1800
<p>Moment de Plaisir 2024 France – Languedoc-Roussillon (Pays d’Oc) A fresh, fruity Pays d’Oc wine from Aujoux, offering vibrant notes of strawberry, cherry, and peach, with a hint of floral and citrus freshness.</p>	Rs. 450	Rs. 2400
<p>Château Peyrassol Méditerranée Blend France – Provence This expressive blend opens immediately with notes of small red fruits carried on a savory undertone of garrigue. Lively wine with its truly thirst-quenching character.</p>		Rs. 2500
<p>L’Avenir – Stellenbosch Rosé South Africa – Stellenbosch Delicate notes of pomegranate and grapefruit. Fruity and crisp on the palate with great acidity.</p>		Rs. 2600
<p>Côtes de Provence M de Minuty 2023 France – Provence</p>		Rs. 3600
<p>Côtes-de-Provence – Whispering Angel, Château d’Esclans France – Provence</p>		Rs. 3600

Red Wines

	Gls	Bt		Gls	Bt
Capmera Pinot Noir	Rs. 400	Rs. 1800			
South Africa Offers elegant, fresh red fruit with earthy undertones and often a spicy, savory complexity characterized by bright acidity.					
Capmera Quartet	Rs. 400	Rs. 1800			
South Africa A fine selection from renowned vineyards, offering balanced flavors and elegant finish.					
Domaine de La Baume Merlot	Rs. 500	Rs. 2400			
France – Bordeaux Very expressive, with aromas of wild strawberries and peppermint. Beautiful structure, round and fruity with aromas of blackcurrant and spices.					
L'Avenir - Stellenbosch Pinotage 2022		Rs. 2400			
South Africa - Stellenbosch Intense and rich with fruit and spice. Full-bodied, complex and incredible length. Ripe black cherries, plums and chocolate.					
Perrin Ventoux Vieille Ferme 2024		Rs. 2700			
France – Rhône Valley (Ventoux) Aromas of ripe red cherries, raspberries, and plums accented by black pepper. Medium-bodied and smooth with soft tannins.					
Château Dauzac Domaine de Dauzac Cabernet Sauvignon & Merlot		Rs. 2800			
France – Bordeaux (Margaux) Soft and velvety with plum, chocolate, and herbal nuances. Notes of black fruit (plum, blackberry) and graphite.					
			Domaine Beaujeu Hospices de Beaujeu Gamay		Rs. 2900
			France – Burgundy Very good burgundy red with a bouquet of red and dark fruits. Medium to full bodied on the palate offering notes of ripe red fruits with hints of black fruits.		
			Grand Bateau 2022		Rs. 3000
			France – Bordeaux Expressive nose of ripe red fruits (plums, cassis) and spices. Velvety ripe-fruit flavours with ripe tannins and a savoury finish.		
			Touraine Chenonceau L'Esprit des Dame		Rs. 3100
			France – Loire Valley (Touraine Chenonceau) Dark wine bursting with ripe red fruit scents. Rich, smooth, full-bodied with silky tannins.		
			Jaffelin Pinot Noir 2024		Rs. 3200
			France – Burgundy A fresh, unoaked expression with aromas of raspberry and some floral/herbal hints, it has a pleasant red fruit character overall.		
			Jaboulet Paralele 45 2023		Rs. 3200
			France – Rhône Valley Deeply coloured with an elegant and aromatic bouquet, full of red fruits blended with spices. Well-structured on rounded tannins.		
			Ken Forrester Petit Pinotage 2023		Rs. 3500
			South Africa – Stellenbosch Reveals intense aromas of spicy mulberries, plum pudding, and ripe cherry. The wine remains pleasantly soft, with gentle tannins and good drinkability.		
			Leyda Carmenere 2023		Rs. 3600
			Chile – Central Valley Black pepper and hints of oak add complexity to the nose. In the palate it is soft and juicy, with a silky texture and subtle oak notes at the finish.		

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*New Year's Eve
Menu*



New Year's Eve

Menu

Amuse-Bouche

Beetroot Tartlet

Crisp tart shell, beetroot mousse, chive, citrus gel (G) (D)



Starters

Marinated Heirloom Tomatoes

Tomato water gel, feta snow, basil pearls, olive crisp (D)

OR

River Tandoori Prawns, Sweet Corn Velouté & Vanilla espuma

Charred corn kernels, citrus oil, chive blossom



Main Courses

Wild Mushroom & Herb Gnocchi

Mushroom fricassée, parmesan cream, crispy sage (G) (D)

OR

Seared Red Snapper

Smoked tomato butter, crushed baby potatoes, charred greens, coriander-lime dressing (F) (D)

OR

Slow-Cooked Beef Cheeks, Truffle Gremolata & Celeriac Purée

Red wine braised beef cheeks, silky celeriac purée, crispy kale, glazed baby carrots, truffle gremolata, rich braising jus (D) (G)



Dessert

Dark Chocolate Delice

Crisp cocoa tuile, raspberry gel, vanilla Chantilly (D) (G)