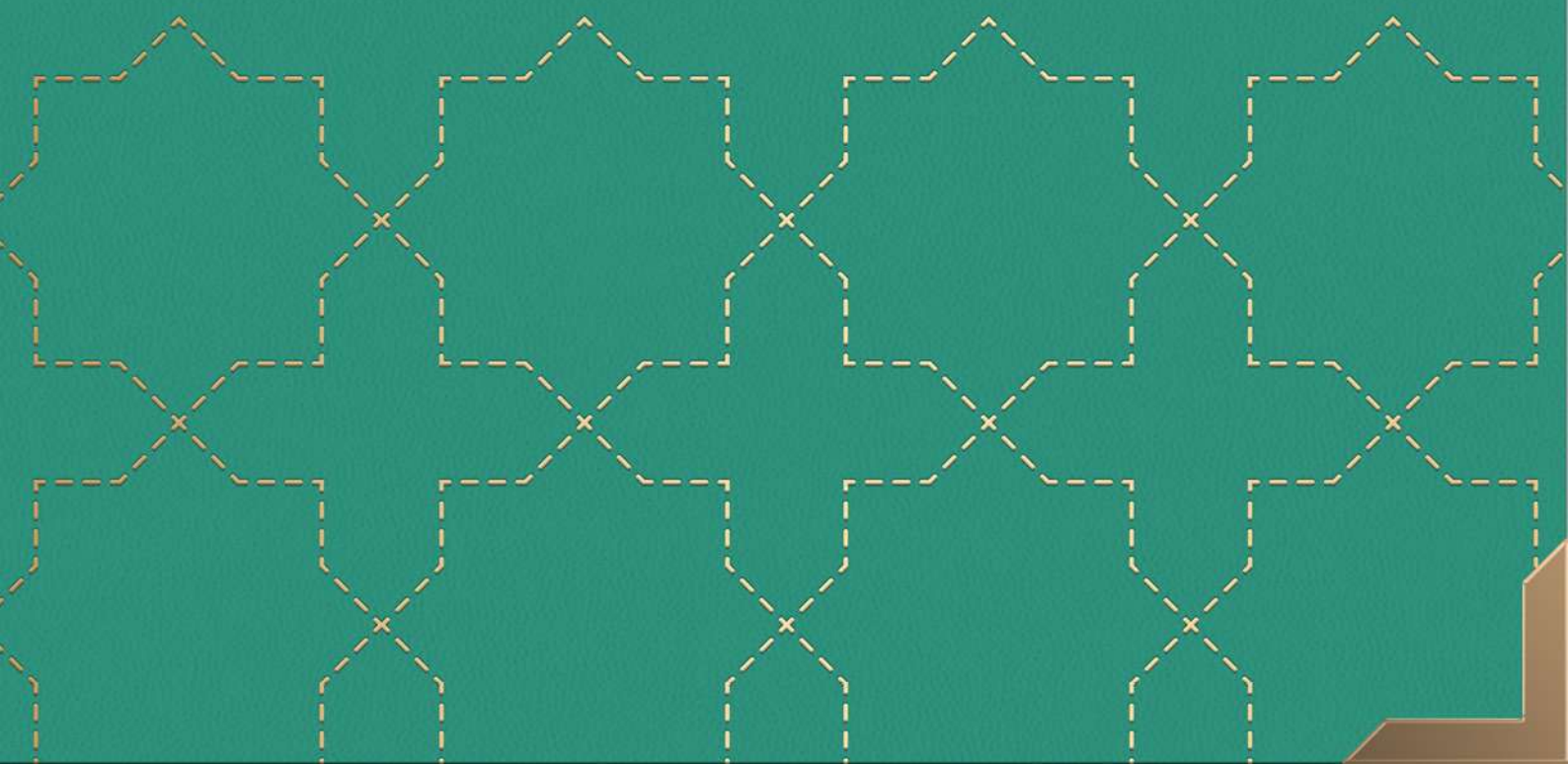


WALĪMA

BY BISOU



LUNCH

LUNCH DESSERT

DINNER

DINNER DESSERT

BEVERAGE

WINE

OPENING HOURS

Lunch - 12:30 - 15:00

Dinner - 18:30 - 22:30

DRESS CODE

Our dress code is smart and elegant for both ladies and gentlemen. Gentlemen are requested to be in full trousers and covered shoes. No flip-flops, please.

WALIMA
BY BISOU

LUNCH

STARTERS & SOUP

HARIRA SOUP (G)	600
A traditional Moroccan soup flavoured with chopped celery, parsley, and coriander, garnished with lentils, chickpeas, and lamb	
HARIRA SOUP (G)(PL)	600
A traditional Moroccan soup flavoured with chopped celery, parsley, and coriander, garnished with lentils and chickpeas	
TRADITIONAL HUMMUS (PL)	450
ORIENTAL MOROCCAN SALAD (VG)	450
Mixed vegetables with lemon and white pepper dressing	
POTATO SALAD (VG)	450
Onion, coriander, fresh lemon, and olive oil	
EGGPLANT ZAALOUK (PL)	1,000
Roasted eggplant and tomatoes with cumin and coriander	
BRIOUATES (G)(SF)	650
Trio of crisp, delicate filo pastry sheets filled with minced meat, rice, seafood, chicken, gently baked to a golden finish	
TAKTOUKA (PL)	550
Grilled capsicum flavoured with garlic, fresh parsley, tomato sauce, olive oil and a blend of spices	
PASTILLA D'JAJ (N)(G)	550
Traditional Moroccan pie made with filo pastry filled with chicken, almonds, eggs, cinnamon, and icing sugar	
PASTILLA AL BAHR (SF)(G)	600
Seafood pastilla filled with a spicy mixture of seafood, vermicelli, and fresh herbs	

MAIN DISHES

SAUTÉED VEGETABLES WITH MOROCCAN SPICES (PL)	
(Served with rice)	1,200
COUSCOUS KHODAR (G)(PL)	650
Couscous with fresh seasonal vegetables and chickpeas	
TRADITIONAL RFESSA (D)(G)	1,100
Chicken stew with onion, garlic, Ras el Hanout, and lentils, served over Moroccan bread	
GRILLED MADAGASCAR PRAWNS WITH MOROCCAN SPICES (D)(G)(SF)	3,000
Served with couscous salad and BBQ lemon	
GRILLED LAMB CUTLET (Supplement)	3,600
Served with saffron rice and biwaz salad	
MIXED GRILL (D)(G) (Supplement)	3,600
Angus beef, chicken tawook, lamb kofta, grilled vegetables, biwaz salad, sweet paprika-spiced fries, and garlic paste	

Allergic to pollen, peanuts or negativity? (PL) Keen on Green Plant-based
Please inform your waiter. (VG) Keen on Green Vegetarian
We do our best to avoid (G) Gluten
cross-contamination but we cannot (N) Nuts
guarantee our dishes are free of allergens

ADD TO YOUR INDULGENCE SUPPLEMENT	
CAVIAR OSCIETRE PRESTIGE 30GMS (D)(G)(S)	7,000
Blini and crème fraiche	

CHOICE OF TAGINE

All tagines are served with couscous	
MAROUZIA (N)	1,600 (S) / 3,200 (L)
Lamb shank cooked with onion and garlic, served with fried almonds and honey	
SEAFOOD TAGINE (SF)	1,800 (S) / 3,600 (L)
Sea bass tagine with mussels and prawns, marinated in Moroccan spices	
FASSIA TAGINE (SF)	1,600 (S) / 3,200 (L)
Delicate fish fillet simmered in aromatic spices, green olives, preserved lemons, and herbs	
CHICKEN TAGINE (N)	1,300 (S) / 2,600 (L)
Braised chicken with onion, garlic, ginger, and saffron, served with preserved lemon and green olives	
SOUSSI TAGINE	1,600 (S) / 3,200 (L)
Lamb cooked with onion, ginger, black pepper, garlic, and parsley, served with fresh vegetables, preserved lemon, and olives	
BARKOOK TAGINE (N)	1,600 (S) / 3,200 (L)
Lamb braised with onion, black pepper, and cinnamon, served with prunes in honey, fried almonds, and toasted sesame seeds	
KOFTA TAGINE	1,600 (S) / 3,200 (L)
Beef meatballs simmered in Moroccan spices and tomato sauce	
AROMATIC VEGETABLE TAGINE (PL)	1,200 (S) / 2,400 (L)

Prices are in Mauritian Rupees and include government taxes and service charges.
Resident guests on Half Board (HB) and Full Board (FB) packages are entitled to a 30% discount per person. Included for All Inclusive Package (AIP)
D.O.P 19.01.2026

ENTRÉES & SOUPES

HARIRA SOUPE (G)	600
Soupe marocaine traditionnelle parfumée au céleri, persil et coriandre, garnie de lentilles, pois chiches et agneau	
HARIRA SOUPE (PL)(G)	600
Soupe marocaine traditionnelle parfumée au céleri, persil et coriandre, garnie de lentilles, pois chiches et légumes	
HOUMOUS TRADITIONNEL (PL)	450
SALADE MAROCCAINE ORIENTALE (VG)	450
Légumes variés assaisonnés au citron et au poivre blanc	
SALADE DE POMME DE TERRE (VG)	450
Oignons, coriandre, citron frais et huile d'olive	
ZAALOUK D'AUBERGINE (PL)	1,000
Aubergines et tomates rôties au cumin et à la coriandre	
BRIOUATES (G)(SF)	650
Trio de feuilles de filo croustillantes et délicates, garnies de viande hachée, de riz, de fruits de mer et de poulet, délicatement dorées au four	
TAKTOUKA (PL)	550
Salade marocaine de poivrons et tomates mijotés aux épices	
PASTILLA D'JAJ (N)(G)	550
Pastilla marocaine traditionnelle à base de feuilles de filo, farcie de poulet, d'amandes, d'œufs, parfumée à la cannelle et saupoudrée de sucre glace	
PASTILLA AL BAHR (SF)(G)	600
Pastilla aux fruits de mer, garnie d'un mélange épicé de fruits de mer, de vermicelles et d'herbes fraîches	
AUTRES PLATS PRINCIPAUX	
LÉGUMES SAUTÉS AUX ÉPICES MAROCAINES (PL)	1,200
(Servi avec riz)	
COUSCOUS KHODAR (G)(PL)	650
Couscous aux légumes de saison et pois chiches	
RFISSA TRADITIONNELLE (D)(G)	1,100
Ragoût de poulet avec oignon, ail, Ras el Hanout et lentilles, servi sur un pain marocain	
GAMBAS DE MADAGASCAR GRILLÉES AUX ÉPICES MAROCAINES (D)(G)(SF)	3,000
Servies avec une salade de couscous et un citron grillé	
CÔTELETTES D'AGNEAU GRILLÉES (SUPPLÉMENT)	3,600
Servies avec riz au safran et salade biwaz	
GRILLADES MIXTES (D)(G) (SUPPLÉMENT)	3,600
Bœuf Angus, poulet tawook, kofta d'agneau, légumes grillés, salade biwaz, frites au paprika doux et sauce à l'ail	

AJOUTEZ À VOTRE PLAISIR SUPPLÉMENT

CAVIAR OSCIÈTRE PRESTIGE 30GMS (D)(G)(S)	7000
Blini et crème fraîche	
CHOIX DE TAJINES	
Tous les tajines sont servis avec du couscous	
MAROUZIA (N)	1,600 (S) / 3,600 (L)
Souris d'agneau mijoté aux oignons et à l'ail, servi avec des amandes frites et un filet de miel	
TAJINE DE FRUITS DE MER (SF)	1,800 (S) / 3,600 (L)
Tajine de bar avec moules et crevettes, mariné aux épices marocaines	
TAJINE FASSIA (SF)	1,600 (S) / 3,200 (L)
Filet de poisson délicatement mijoté dans des épices aromatiques, olives vertes, citrons confits et herbes	
TAJINE DE POULET (N)	1,300 (S) / 2,600 (L)
Poulet braisé avec oignon, ail, gingembre et safran, servi avec citron confit et olives vertes	
TAJINE SOUSSI	1,600 (S) / 3,200 (L)
Agneau mijoté avec oignon, gingembre, poivre noir, ail et persil, servi avec légumes frais, citron confit et olives	
TAJINE BARKOOK (N)	1,600 (S) / 3,200 (L)
Agneau braisé avec oignon, poivre noir et cannelle, servi avec pruneaux au miel, amandes frites et graines de sésame grillées	
TAJINE DE KOFTA	1,600 (S) / 3,200 (L)
Boulettes de bœuf mijotées dans une sauce tomate aux épices marocaines	
TAJINE DE LÉGUMES AU ÉPICES AROMATIQUES (PL)	1,200 (S) / 2,400 (L)

Allergique au pollen, aux cacahuètes ou à la négativité ? Veuillez informer votre serveur. Nous faisons de notre mieux pour éviter toute contamination croisée mais ne pouvons pas garantir l'absence totale d'allergènes dans nos plats

(PL) Plant-based – à base de plantes (D) Produits laitiers (VG) Végétarien (G) Gluten (N) Fruits à coque

(SF) Fruits de mer (P) Porc (A) Alcool

Les prix sont en roupies mauriciennes et incluent les taxes gouvernementales et les frais de service. Les clients résidents bénéficiant des forfaits **Demi-pension (HB) et Pension complète (FB) ont droit à une remise de 30 % par personne. Inclus pour le forfait Tout Compris (AIP)**

WALIMA

BY BISOU

LUNCH DESSERT

DESSERTS

JAWHARA (D)(G)(N)(VG)	500
Layers of crisp brick pastry filled with light pastry cream, topped with toasted almonds	
RICE PUDDING (D)(VG)	500
Creamy rice pudding infused with citrus zest, served with vanilla ice cream	
BAGHIR (D)(VG)	500
Inspired by a Moroccan crepe, featuring saffron, diplomat cream, and mixed berries	
BAKLAVA (D)(G)(N)(VG)	500
Pistachio Baklava served with vanilla ice cream	
FRUIT PLATTER (PL)	500

Allergic to pollen, peanuts or negativity? Please inform your waiter. We do our best to avoid cross-contamination but we cannot guarantee our dishes are free of allergens.	(PL) Keen on Green	(D) Dairy
	Plant-based	(S) Seafood
	(VG) Keen on Green	(P) Pork
	Vegetarian	(A) Alcohol
	(G) Gluten	
	(N) Nuts	

Prices are in Mauritian Rupees and inclusive of Government taxes and Service charge.

DESSERTS

JAWHARA (D)(G)(N)(VG)	500
Feuilles de brick croustillantes garnis d’une légère crème pâtissière, surmontées d’amandes toastées	
RIZ AU LAIT (D)(VG)	500
Riz au lait onctueux infusé aux zestes d’agrumes, servi avec une glace à la vanille	
BAGHIR (D)(VG)	500
Inspiré d’une crêpe marocaine, avec safran, crème diplomat et fruits rouges	
BAKLAVA (D)(G)(N)(VG)	500
Baklava aux pistaches servi avec une glace à la vanille	
ASSIETTE DE FRUITS (PL)	500

Allergique au pollen, aux cacahuètes ou à la négativité? Veuillez informer votre serveur. Nous faisons de notre mieux pour éviter toute contamination croisée, mais nous ne pouvons pas garantir que nos plats sont exempts d'allergènes.	(PL) Keen on Green	(D) Produits
	Végane	Laitiers
	(VG) Keen on Green	(S) Fruits de
	Végétarien	Mer
	(G) Gluten	(P) Porc
	(N) Noix	(A) Alcool

Les prix sont en roupies mauriciennes et incluent les taxes gouvernementales et les frais de service.
D.O.P
19.01.2026

WALIMA
BY BISOU

DINNER

STARTERS & SOUP

HARIRA SOUP (G)	600
A traditional Moroccan soup flavoured with chopped celery, parsley, and coriander, garnished with lentils, chickpeas, and lamb	
HARIRA SOUP (G)(PL)	600
A traditional Moroccan soup flavoured with chopped celery, parsley, and coriander, garnished with lentils and chickpeas	
TRADITIONAL HUMMUS (PL)	450
ORIENTAL MOROCCAN SALAD (VG)	450
Mixed vegetables with lemon and white pepper dressing	
POTATO SALAD (VG)	450
Onion, coriander, fresh lemon, and olive oil	
EGGPLANT ZAALOUK (PL)	1,000
Roasted eggplant and tomatoes with cumin and coriander	
BRIOUATES (G)(SF)	650
Trio of crisp, delicate filo pastry sheets filled with minced meat, rice, seafood, chicken, gently baked to a golden finish	
TAKTOUKA (PL)	550
Grilled capsicum flavoured with garlic, fresh parsley, tomato sauce, olive oil and a blend of spices	
PASTILLA D'JAJ (N)(G)	550
Traditional Moroccan pie made with filo pastry filled with chicken, almonds, eggs, cinnamon, and icing sugar	
PASTILLA AL BAHR (SF)(G)	600
Seafood pastilla filled with a spicy mixture of seafood, vermicelli, and fresh herbs	

MAIN DISHES

SAUTÉED VEGETABLES WITH MOROCCAN SPICES (PL)	
(Served with rice)	1,200
COUSCOUS KHODAR (G)(PL)	650
Couscous with fresh seasonal vegetables and chickpeas	
TRADITIONAL RFESSA (D)(G)	1,100
Chicken stew with onion, garlic, Ras el Hanout, and lentils, served over Moroccan bread	
GRILLED MADAGASCAR PRAWNS WITH MOROCCAN SPICES (D)(G)(SF)	3,000
Served with couscous salad and BBQ lemon	
GRILLED LAMB CUTLET (Supplement)	3,600
Served with saffron rice and biwaz salad	
MIXED GRILL (D)(G) (Supplement)	3,600
Angus beef, chicken tawook, lamb kofta, grilled vegetables, biwaz salad, sweet paprika-spiced fries, and garlic paste	

Allergic to pollen, peanuts or negativity?
Please inform your waiter.
We do our best to avoid cross-contamination but we cannot guarantee our dishes are free of allergens

(PL) Keen on Green Plant-based
(VG) Keen on Green Vegetarian
(G) Gluten
(N) Nuts

ADD TO YOUR INDULGENCE SUPPLEMENT	
CAVIAR OSCIETRE PRESTIGE 30GMS (D)(G)(S)	7,000
Blini and crème fraiche	

CHOICE OF TAGINE

All tagines are served with couscous	
MAROUZIA (N)	1,600 (S) / 3,200 (L)
Lamb shank cooked with onion and garlic, served with fried almonds and honey	
SEAFOOD TAGINE (SF)	1,800 (S) / 3,600 (L)
Sea bass tagine with mussels and prawns, marinated in Moroccan spices	
FASSIA TAGINE (SF)	1,600 (S) / 3,200 (L)
Delicate fish fillet simmered in aromatic spices, green olives, preserved lemons, and herbs	
CHICKEN TAGINE (N)	1,300 (S) / 2,600 (L)
Braised chicken with onion, garlic, ginger, and saffron, served with preserved lemon and green olives	
SOUSSI TAGINE	1,600 (S) / 3,200 (L)
Lamb cooked with onion, ginger, black pepper, garlic, and parsley, served with fresh vegetables, preserved lemon, and olives	
BARKOOK TAGINE (N)	1,600 (S) / 3,200 (L)
Lamb braised with onion, black pepper, and cinnamon, served with prunes in honey, fried almonds, and toasted sesame seeds	
KOFTA TAGINE	1,600 (S) / 3,200 (L)
Beef meatballs simmered in Moroccan spices and tomato sauce	
AROMATIC VEGETABLE TAGINE (PL)	1,200 (S) / 2,400 (L)

Prices are in Mauritian Rupees and include government taxes and service charges.
Resident guests on Half Board (HB) and Full Board (FB) packages are entitled to a 30% discount per person. Included for All Inclusive Package (AIP)

(D) Dairy
(SF) Seafood
(P) Pork
(A) Alcohol

D.O.P
19.01.2026

ENTRÉES & SOUPES

HARIRA SOUPE (G)	600
Soupe marocaine traditionnelle parfumée au céleri, persil et coriandre, garnie de lentilles, pois chiches et agneau	
HARIRA SOUPE (PL)(G)	600
Soupe marocaine traditionnelle parfumée au céleri, persil et coriandre, garnie de lentilles, pois chiches et légumes	
HOUMOUS TRADITIONNEL (PL)	450
SALADE MAROCCAINE ORIENTALE (VG)	450
Légumes variés assaisonnés au citron et au poivre blanc	
SALADE DE POMME DE TERRE (VG)	450
Oignons, coriandre, citron frais et huile d'olive	
ZAALOUK D'AUBERGINE (PL)	1,000
Aubergines et tomates rôties au cumin et à la coriandre	
BRIOUATES (G)(SF)	650
Trio de feuilles de filo croustillantes et délicates, garnies de viande hachée, de riz, de fruits de mer et de poulet, délicatement dorées au four	
TAKTOUKA (PL)	550
Salade marocaine de poivrons et tomates mijotés aux épices	
PASTILLA D'JAJ (N)(G)	550
Pastilla marocaine traditionnelle à base de feuilles de filo, farcie de poulet, d'amandes, d'œufs, parfumée à la cannelle et saupoudrée de sucre glace	
PASTILLA AL BAHR (SF)(G)	600
Pastilla aux fruits de mer, garnie d'un mélange épicé de fruits de mer, de vermicelles et d'herbes fraîches	
AUTRES PLATS PRINCIPAUX	
LÉGUMES SAUTÉS AUX ÉPICES MAROCAINES (PL)	1,200
(Servi avec riz)	
COUSCOUS KHODAR (G)(PL)	650
Couscous aux légumes de saison et pois chiches	
RFISSA TRADITIONNELLE (D)(G)	1,100
Ragoût de poulet avec oignon, ail, Ras el Hanout et lentilles, servi sur un pain marocain	
GAMBAS DE MADAGASCAR GRILLÉES AUX ÉPICES MAROCAINES (D)(G)(SF)	3,000
Servies avec une salade de couscous et un citron grillé	
CÔTELETTES D'AGNEAU GRILLÉES (SUPPLÉMENT)	3,600
Servies avec riz au safran et salade biwaz	
GRILLADES MIXTES (D)(G) (SUPPLÉMENT)	3,600
Bœuf Angus, poulet tawook, kofta d'agneau, légumes grillés, salade biwaz, frites au paprika doux et sauce à l'ail	

Allergique au pollen, aux cacahuètes ou à la négativité ? Veuillez informer votre serveur. Nous faisons de notre mieux pour éviter toute contamination croisée mais ne pouvons pas garantir l'absence totale d'allergènes dans nos plats

(PL) Plant-based – à base de plantes (D) Produits laitiers (VG) Végétarien (G) Gluten (N) Fruits à coque

AJOUTEZ À VOTRE PLAISIR SUPPLÉMENT

CAVIAR OSCIÈTRE PRESTIGE 30GMS (D)(G)(S)	7000
Blini et crème fraîche	
CHOIX DE TAJINES	
Tous les tajines sont servis avec du couscous	
MAROUZIA (N)	1,600 (S) / 3,600 (L)
Souris d'agneau mijoté aux oignons et à l'ail, servi avec des amandes frites et un filet de miel	
TAJINE DE FRUITS DE MER (SF)	1,800 (S) / 3,600 (L)
Tajine de bar avec moules et crevettes, mariné aux épices marocaines	
TAJINE FASSIA (SF)	1,600 (S) / 3,200 (L)
Filet de poisson délicatement mijoté dans des épices aromatiques, olives vertes, citrons confits et herbes	
TAJINE DE POULET (N)	1,300 (S) / 2,600 (L)
Poulet braisé avec oignon, ail, gingembre et safran, servi avec citron confit et olives vertes	
TAJINE SOUSSI	1,600 (S) / 3,200 (L)
Agneau mijoté avec oignon, gingembre, poivre noir, ail et persil, servi avec légumes frais, citron confit et olives	
TAJINE BARKOOK (N)	1,600 (S) / 3,200 (L)
Agneau braisé avec oignon, poivre noir et cannelle, servi avec pruneaux au miel, amandes frites et graines de sésame grillées	
TAJINE DE KOFTA	1,600 (S) / 3,200 (L)
Boulettes de bœuf mijotées dans une sauce tomate aux épices marocaines	
TAJINE DE LÉGUMES AU ÉPICES AROMATIQUES (PL)	1,200 (S) / 2,400 (L)

Les prix sont en roupies mauriciennes et incluent les taxes gouvernementales et les frais de service.
Les clients résidents bénéficiant des forfaits
Demi-pension (HB) et Pension complète (FB) ont droit à une remise de 30 % par personne.
Inclus pour le forfait Tout Compris (AIP)

WALIMA
BY BISOU

DINNER DESSERT

DESSERTS

JAWHARA (D)(G)(N)(VG)	500
Layers of crisp brick pastry filled with light pastry cream, topped with toasted almonds	
RICE PUDDING (D)(VG)	500
Creamy rice pudding infused with citrus zest, served with vanilla ice cream	
BAGHIR (D)(VG)	500
Inspired by a Moroccan crepe, featuring saffron, diplomat cream, and mixed berries	
BAKLAVA (D)(G)(N)(VG)	500
Pistachio Baklava served with vanilla ice cream	
FRUIT PLATTER (PL)	500

Allergic to pollen, peanuts or negativity? Please inform your waiter. We do our best to avoid cross-contamination but we cannot guarantee our dishes are free of allergens.	(PL) Keen on Green	(D) Dairy
	Plant-based	(S) Seafood
	(VG) Keen on Green	(P) Pork
	Vegetarian	(A) Alcohol
	(G) Gluten	
	(N) Nuts	

Prices are in Mauritian Rupees and inclusive of Government taxes and Service charge.

DESSERTS

JAWHARA (D)(G)(N)(VG)	500
Feuilles de brick croustillantes garnis d’une légère crème pâtissière, surmontées d’amandes toastées	
RIZ AU LAIT (D)(VG)	500
Riz au lait onctueux infusé aux zestes d’agrumes, servi avec une glace à la vanille	
BAGHIR (D)(VG)	500
Inspiré d’une crêpe marocaine, avec safran, crème diplomat et fruits rouges	
BAKLAVA (D)(G)(N)(VG)	500
Baklava aux pistaches servi avec une glace à la vanille	
ASSIETTE DE FRUITS (PL)	500

Allergique au pollen, aux cacahuètes ou à la négativité? Veuillez informer votre serveur. Nous faisons de notre mieux pour éviter toute contamination croisée, mais nous ne pouvons pas garantir que nos plats sont exempts d'allergènes.	(PL) Keen on Green	(D) Produits
	Végane	Laitiers
	(VG) Keen on Green	(S) Fruits de
	Végétarien	Mer
	(G) Gluten	(P) Porc
	(N) Noix	(A) Alcool

Les prix sont en roupies mauriciennes et incluent les taxes gouvernementales et les frais de service.
D.O.P
19.01.2026

WALIMA

BY BISOU

BEVERAGE

Drink & save the Coral Reef

Ocean Reef and Coral by the Bay!

Two creative cocktails crafted with seaweed, reminding us of the ocean's richness. Proceeds from the sale of these drinks will be donated to the Eco Sud Association for farming and preservation of coral reefs in Grand Baie's lagoon.

Coral by the Bay 860

Vodka

Fresh lemon juice

Homemade seaweed and green tea syrup

Seaweed oil

Ocean Reef 550

Homemade seaweed and green tea syrup

Fresh lemon juice

Soda water

*(A) Alcohol (D) Dairy (G) Gluten (N) Nuts
Please inform your waiter if you have any food allergies or intolerances. Although we are very cautious in avoiding cross-contamination, our food may still contain traces of allergens.
Premium Collection are not included in All Inclusive Meal Plan.
The standard measures of alcoholic beverages are 40ml.
All prices are in Mauritian Rupees and are inclusive of Government taxes and service charge.*

SPECIALITY COCKTAILS_(A)

Bourbon Cloud Highball 850

Woodford Reserve whisky, Jallab syrup, Angostura aromatic bitters, soda water

Arak Bliss 850

Arak, carbonated sweet and sour water

Spiced Fortune 850

Dark Rum infused with Arabic spices, honey syrup, Angostura aromatic bitters, peach bitters

Figroni 850

Gin, Campari, Sweet vermouth infused with fig

Roseberry Mist 850

Gin, strawberry puree, fresh lemon juice, rose water

CLASSIC COCKTAILS_(A)

New York Sour 850

Jack Daniels whisky, fresh lemon juice, sugar syrup, Shiraz La Fiole Père Anselem

Ginger Margarita 850

Tequila silver, fresh lemon juice, ginger syrup

Gin Basil Smash 850

Gin, fresh basil, fresh lemon juice, sugar syrup

Cosmopolitan 850

Vodka, Cointreau, fresh lemon juice, cranberry juice

Dark N Stormy 850

Dark Rum, fresh lemon juice, ginger beer

*(A) Alcohol (D) Dairy (G) Gluten (N) Nuts
Please inform your waiter if you have any food allergies
or intolerances. Although we are very cautious in avoiding
cross-contamination, our food may still contain traces of allergens.
Premium Collection are not included in All Inclusive Meal Plan.
The standard measures of alcoholic beverages are 40ml.
All prices are in Mauritian Rupees and
are inclusive of Government taxes and service charge.*

SPECIALITY MOCKTAILS

Spiced & Smoked Enchanment 500

Citrus Crossip infused with Arabic spices,
ginger syrup

FruiTea Punch 500

Passion fruit puree, orgeat syrup, Arabian tea
infusion, fresh mint

Honeyed Citrus Mirage 500

Fresh orange juice, fresh lemon juice, fresh
grapefruit juice, honey syrup, tonic water

Mango Tamarind 500

Mango tamarind puree, fresh lemon juice,
soda water

SMOOTHIES

Mango Swirl 550

Mango, coconut milk, oat milk, banana,
cinnamon

Pineapple Ginger (N) 490

Hazelnut milk, coconut milk, fresh pineapple,
fresh ginger, chia seeds

Banana Colada 490

Coconut milk, fresh pineapple, organic honey,
banana

(A) Alcohol (D) Dairy (G) Gluten (N) Nuts
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BEER (G)

Phoenix	385
Blue Marlin	385
Manawa Pale Ale	385
Manawa Golden Ale	385
Manawa IPA Ale	385
Heineken	540
Corona	540

NON-ALCOHOLIC BEER

Heineken 0.0 (G)	425
Savannah 0.0	450

CIDERS

Savannah Dry	450
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WATER

San Pellegrino	560
Evian	560

ENERGY DRINKS

Red Bull	385
Red Bull Light	385

FLAVORED ICED TEA

Lemon, peach, mango, passion fruit	350
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FLAVORED SODA

Lemon, peach, mango, passion fruit, lychee, pineapple	300
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SOFT DRINKS & MIXERS

Coca Cola Zero	275
Sprite	275
Fanta	275
Coca Cola	275
Ginger Ale	275
Premium Ginger Beer	275

COFFEE

Americano	250
Espresso	250
Double Espresso	250
Café Latte (D)	250
Cappuccino (D)	250
Macchiato (D)	250
Shot in the Dark	250

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STEP 1

BISOU GINOLOGY

EXPERIENCE

Sacred Gin Grapefruit	475
Sacred Cardamom	475
Bombay Sapphire	550
Musgrave Pink	680
The London No 1	550
Beefeater	650
Musgrave Crafted	640
Monkey 47	640
Edinburgh Rhubarb and Ginger	600
Tanqueray 10	650
Hendricks	840
Stranger and Sons	825
Sacred Gin	750
Gin Del Professore Madame	980
Whitley Neill Gin	950

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STEP 2

BISOU GINOLOGY

EXPERIENCE

Choose your Favourite Tonic

If 3/4 of your drink is your mixer, make sure you have the best

Rhubarb and Raspberry Tonic	380
Indian Tonic	380
Refreshing Light Tonic	380
Mediterranean Tonic	380
Elderflower Tonic	380

STEP 3

BISOU GINOLOGY

EXPERIENCE

Let the bartender choose your perfect garnish to accompany your G&T... Enjoy your drink

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VODKA

Cîroc	880
Beluga	990
Sacred Organic	750
Grey Goose	880
Absolut Blue	935
Belvedere	990
Poliakov	550
Smirnoff	500

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VERMOUTH & BITTERS

Martini Extra Dry	600
Martini Rosato	600
Martini Rosso	600
Noilly Prat Extra Dry	600
Noilly Prat Sweet	600
Noilly Prat Bianco	600
Aperol	600
Campari	600
Martini Bianco	600
Pastis	650
Pernod	650
Ricard	650
Pimm's	825
Sacred Dry	850
Sacred Spiced	850
Sacred Amber	850

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WHISKY

Blended Scotch

Johnnie Walker Red Label	640
Ballantine's, 7 Years	750
Johnnie Walker Black Label	880

Irish Whisky

Jameson	750
Bushmills The Original	1090

Bourbon

Jim Beam	650
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Tennessee

Jack Daniel No. 7	990
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TEQUILA

San Jose Silver	550
Jose Cuervo Gold	880
Jose Cuervo Silver	990

ARMAGNAC COLLECTION 4CL

Tariquet Bas Armagnac VSOP	750
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EAUX DE VIE COLLECTION 4CL

Morand Douce De

Williamine 1045

Hugel Mirabelle 1045

COGNAC COLLECTION 4CL

Remy Martin VSOP 1000

Martell VSOP 1100

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ISLAND RUM

Mauricia Creation	500
Chamarel Rum Coconut	650
Pink Pigeon	725
Chamarel Classic	725
Chamarel Double Distilled	725
Chamarel Rum Vanilla	725
Chamarel Rum Gold	725
Labourdonnais Spiced Gold	725
New Grove Spiced	725
Green Island Superior Rum	725
Green Island Spiced Gold	725
New Grove Single Cask	825
Gold of Mauritius Dark	825

MATURED MAURITIAN RUM

Mauricia Signature	550
Mauricia Heritage	600
Chamarel VS, 3 Years	770
Penny Blue VSOP	750
New Grove, 5 Years	825
Chamarel VSOP, 4 Years	880
Penny Blue XO	850
Ralph Dodo 5 Years	770

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LIQUORS & SPIRITS

Kahlua	650
Anisette	650
Bailey's Irish Cream (D)	650
Jägermeister	650
Cointreau	650
Drambuie	650
Southern Comfort	650
Limoncello	650
Tia Maria	650
Galliano	650
Amarula (D)	650
Grand Marnier	650
Amaretto	650
Fernet Branca	715

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WINE BY GLASS 15CL

Champagne

Deutz Brut Classic, France 2,800

Deutz Brut Rosé, France 3,000

SPARKLING WINE

Prosecco Villa Sandi 990

Cremant de Bourgogne 700

Capmera LUX*

WHITE WINE

Marsanne & Grenache 880

P.Jaboulet Ainé, Rhône Valley, France

Chardonnay 1100

Chablis, Louis Moreau,

Burgundy France

Riesling 950

Hans Baer, Rheinhessen, Germany

Sauvignon/Semillon 1045

Clarendelle by H.Brion, Bordeaux,

Sauvignon Blanc 470

Capmera by LUX*

Chardonnay 440

Capmera by LUX*

Pinot Grigio, 700

Botter Delle Venezie Doc

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WINE BY GLASS 15CL

RED WINE

Tempranillo Domino Del, Soto, Ribera Del Duero, Spain	950
Pinot Noir A. Bichot, Coteaux Bourguignon, France	900
Shiraz/Grenache La Fiole Réserve, Père Anselem	900
Barbera Bava Libera D'Asti, Piedmonte, Italy	880
Cabernet Sauv/Merlot Grand Bateaux, Bordeaux, France	950
Malbec Clos de Los Siete, Mendoza, Argentina	1200
Pinot Noir Capmera by LUX*	440
Quartet Capmera by LUX*	470

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WINE BY GLASS 15CL

ROSÉ WINE

Grenache 825

Arabella Pink, Panacea, Western
Cape, South Africa

Grenache/Cinsault, Éminence de
Bijou, Languedoc, France 900

Lychee Mauritius 660
Takamaka “Aperichy”

Rosé 440
Capmera by LUX*

NON- ALCOHOLIC SPARKLING WINE

Pierre Zero Chardonnay 500

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PREMIUM
COLLECTION

BISOU GINOLOGY EXPERIENCE

Giniversity London Dry	1,200
Wild Green Ant Gin	1,100
Giniversity Barel Aged	1,265
Giniversity Truffle Gin	1,800
Gin G'Vine Floraison	1,200
Geranium Gin	1,200
The Botanist	1,200
Gin Del Professore	1,250
Monsieur	
Gunpowder Irish	1,350
Monkey 47 Sloe Gin	1,500

WHISKY

Single Malt

Glenmorangie, 10 Years	1,100
Glenfiddich, 15 Years	1,350
Glenkinchie, 12 Years	1,100
Tamdhu, 10 Years	1,320
Glenfiddich, 21 Years	4,800

Blended Scotch

Dimple Pinch, 15 Years	1,100
Chivas Regal, 12 Years	1,100
Johnnie Walker Gold Reserve	1,400
Royal Salute, 21 Years	1,800

Tennessee

Jack Daniel's Single Barrel	1,400
Gentleman Jack	1,100

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TEQUILA

Patron Silver	1,320
Patron Anejo	1,540
Patron Reposado	1,600

VODKA

Stolichnaya	1,100
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MATURED MAURITIAN RUM

Chamarel XO, 6 Years	1,595
Sauternes Cask Finish	2,000

COGNAC

Hennessy VSOP	1,375
Hennessy XO	3,400
Martell XO	2,400

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Cigarettes

Marlboro Gold	700
Marlboro Red	700
Benson & Hedges	700
Camel	700
Camel Light	700
Dunhill	700

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SUN PROTECTION PRODUCTS

Don't soak up the sun without your essentials. A selection of sun protection products are available in our LUX* Boutique.

ISDIN

Fusion Gel Sport SPF 50	1,895
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Transparent Spray Wet Skin SPF 50	2,295
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Hydro Oil Protect & Tan SPF 30	2,845
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After Sun Spray	1,285
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Fusion Fluid Baby (Pediatrics) SPF 50	1,775
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AVENE

Spray for Children SPF 50	1,995
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WALIMA
BY BISOU

WINE

Wines by glass (150 ml)

(Included in AIP)

Champagne

N.V	Deutz Brut Classic , Ay, France	2,800
N.V	Deutz Brut Rosé	3,000
N.V	Gosset Reserve Brut , Ay, France	2,800
N.V	Gosset Reserve Rosé , Ay, France	2,400

Rosé Wine

Local Lychee , Takamaka "Aperichy"	660
Grenache/Cinsault , ÉMINENCE de BIJOU, Languedoc, France	880
Grenach , Arabella Pink Panacea, Western Cape, South Africa	825

Sparkling Wine

N.V	Villa Sandi , Valdobbiadene, Veneto, Italy	990
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White Wine

Riesling , Hans Baer, Rheinhessen, Germany	950
Cortese , Bava, Gavi di Gavi Cor de Chasse, Piemonte, Italy	990
Botter , Pinot Grigio, Delle Venezie Doc	700
Sauvignon/Semillon , Clarendelle, Bordeaux, France	1,045
Marsanne & Grenache , P.Jaboulet Ainé, Rhône Valley	880
Chardonnay , Chablis Louis Moreau, Burgundy	1,100

Red Wine

Shiraz/Grenache , La Fiole Réserve Père Anseleme, France	900
Malbec , Clos de Los Siete, Mendoza, Argentina	1,200
Cabernet Sauv/Merlot , Grand Bateau, Bordeaux, France	950
Tempranillo , Domino Del Soto, Ribera del Duero, Spain	950
Barbera , Bava Libera D'Asti, Piemonte, Italy	880
Pinot Noir , A. Bichot, Côteaux de Bourguignon, France	900

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Wines by LUX*

Wine by glass and bottle

(Included in AIP)

Capmera by LUX*

2025	Capmera , Sauvignon Blanc	470
2025	Capmera , Chardonnay	440
2025	Capmera , Pinot Noir	440
2025	Capmera , Quartet	470
2025	Capmera , Rosé	440
2025	Capmera , Cremant De Bourgogne Sparkling	700

Capmera by LUX*

2025	Capmera , Sauvignon Blanc	2350
2025	Capmera , Chardonnay	2200
2025	Capmera , Pinot Noir	2200
2025	Capmera , Quartet	2350
2025	Capmera , Rosé	2200
2025	Capmera , Cremant De Bourgogne Sparkling	3500

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CHAMPAGNE & SPARKLING

Champagne Brut

N.V	Deutz Brut*	13,640
N.V	Taittinger Brut	15,400
N.V	Delamotte Brut	14,100
N.V	Ruinart Brut	17,600
N.V	Louis Roederer Brut	19,250
N.V	Pol Roger	17,450
N.V	Laurent Perrier, Brut	16,500

Champagne Blanc de Blancs

N.V	Ruinart Blanc de Blancs	22,000
2006	S De Salon	93,500

Prestige Champagne

2015	Louis Roederer Cristal Brut	55,000
2012	Dom Pérignon Brut	44,000

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Champagne Rosé

2016	Louis Roederer, Rosé	19,250
N.V	Bollinger	22,500
N.V	Deutz Rosé	15,400
N.V	Laurent Perrier, Rosé	17,000

Sparkling Wine

N.V	Villa Sandi IL Fresco*	5,100
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White Wine Sélections

France

2023	La Petite Perrière, Sauvignon Blanc, Loire Valley, France*	3,700
2021	Puligny-Montrachet, Joseph Drouhin	18,700
2023	Chablis, Domaine Louis Moreau, Bourgogne*	5,600
2024	Sancerre, Cedrick Bardin, Loire Valley, France	5,950
2023	Cigalus, Blanc Domaine Gérard Bertrand, Languedoc-Roussillon	7,700
2023	Chablis," Cuvée L'Or Aux Fées" Domaine Pascal Robin	6,700
2024	Pouilly Fumé, Domaine Cedric Bardin	6,150
2023	Pouilly Fumé, La Doucette	8,700

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Italy

2021	Bava , "Gavi di Gavi", Cor de Chasse, Piemonte*	4,800
2022	Elena Walch , Chardonnay, Alto Adige	4,900
2021	Gaja , "Ross J Bass", Chardonnay, Pie Piemonte	15,900
2024	Botter , Pinot Grigio, Delle Venezie Doc	3,500

South Africa

2018	Thorne & Daughters , "Paper Kite" Swartland	7,700
2019	Erika D , Sauvignon Blanc, Groenekloof	7,700
2021	Spier 21 Gables, Chenin Blanc , Tygerberg	9,450
2021	Iona Fynbos , Chardonnay, Elgin Valley	11,500

Mauritius

2025	Takamaka , "Aquarel" Demi Sec, Local Lychee*	2,750
2025	Takamaka , "Eclipse" Sweet wine, Local Lyche*	3,700

Rest of the World

2016	Palliser Estate , Chardonnay, Martinborough, New Zealand	5,500
2020	Domaine Drouhin , Chardonnay, Oregon, California	9,100
2019	Vassaltis , Assyrtiko, Santorini, Greece	11,000
2020	Dr Loosen, Spatlese , Riesling, (late harvest), Germany	7,950
2024	Cloudy Bay , Sauvignon Blanc, Marlborough, New Zealand	8,200
2022	Ferngreen , Sauvignon Blanc, Marlborough, New Zealand*	3,850

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Rosé Wine Selection

France

Côtes De Provinces

2021	Coolhurst , Grenache & Syrah	6,500
2024	Château Beaulieu , Grenache & Rolle	3,700
2022	Clos du Temple, Transcendence (Meilleur Rosé du Monde)	37,000
2024	Château Minuty Rosé et Or , Grenache & Syrah	7,500
2024	M de Minuty , Grenache & Cinsault	4,800
2023	By Ott , Grenache, Syrah & Rolle	6,250
2024	Château Roubine , La Vie En Rose, Syrah/Mouvèdre	5,500

Italy

2024	Bella Modella Blush , Pinot Grigio, Abruzzo Italy*	3,500
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South Africa

2024	Arabella, The Pink Pancea , Grenache*	3,200
2024	Clifton Atlantic, Rosé , Mouvèdre	3,500

Mauritius

2025	Takamaka, "Aperichy" , Local Lychee*	2,700
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Red Wine Selections

France

2014	Haut-Médoc , Château du Taillan	8,150
2015	Crozes-Hermitage , Philippe & Vincent Jaboulet, Nouvelère	7,200
2022	Côtes du Rhône , E. Guigal	4,500
2022	Bordeaux , Grand Bateau*	3,900
2021	Domaine Cigalus , Rouge IGP Haut Rive, Languedoc-Roussillon	8,200
2022	Aloxe-Corton , Domaine Albert Bichot	9,500
2023	Coteaux Bourguignon , A Bichot, Burgundy, France*	4,500

Italy

2020	Brunello di Montalcino , Gaja, Pieve Santa Restituta, Tuscany	12,450
2020	Elena Walch , "Istrice", Cabernet, Alto Adige	8,200
2020	Planeta , Plumbago, Sicily	4,500
2023	Barbera d'Asti , Bava, "Libera"*	4,200
2022	Valpolicella , Allegrini	5,400

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South Africa

2018	Vergelegen , Merlot, Stellenbosch	5,400
2019	Remhoogte Sir Thomas Cullinan , Simonsberg	9,500
2019	Uva Mira , Merlot, Stellenbosch*	5,800
2021	Tokara , Bordeaux Blend, Stellenbosch	6,750
2020	Lievlund , Cabernet Sauvignon, Stellenbosch	6,850
2022	Meerlust , Merlot, Stellenbosch	6,100
2021	Kara Tara By Stark Conde , Pinot Noir Elgin Valley	6,500

Middle East

2020	Clos de Gat Syrah, Ayalon Valley, Israel	6,900
2021	Château Purcari , Rara Neagră, Moldava	6,900

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Around the World

2013	Whistler , Merlot, Barossa Valley, South Western Australia	7,450
2016	Tolpuddle , Piont Noir, Coal River Valley, Tasmania	15,500
2020	Georges Michel , Pinot Noir, Marlborough	5,500
2020	Beronia , Tempranillo, Rioja	5,250
2021	Escudo Rojo , Gran Reserva, Maipo Valley	5,170
2020	Torbreck The Struie, Shiraz, South Western Australia	13,500
2021	Clos de los Siete by Michel Rolland, Malbec Blend, Mendoza*	6,490

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