

ALL DAY DINING

















The first aeroplane from abroad landed in Mauritius at Mon Choisy on **10th September 1933**, using an airstrip converted from a former racecourse in the north of the island. The single-seater aeroplane, a Potez 43, F-AMGP (named Monique), was owned by Maurice Samet of the Roland Garros Flying Club of Réunion; he flew it himself and was accompanied by Paul Louis Lemerle. On 10th November, two single-seater aircraft, each with a bag of mail (1,084 pieces altogether), left Rivière des Pluies airfield in Réunion for Mauritius. Two and a half hours later they landed at Mon Choisy where the Assistant Postmaster General of Mauritius, Selman Ah-see, met them and took charge of the mailbags, whose contents received arrival handstamps at GrandBay, the nearest post office to Mon Choisy.

KEEPING YOU GOING ALL DAY!

SALADS & APPETIZERS

Rs

- V** **Mozzarella with Tomato Confit & Green Peas Velouté**  **580**
 Mozzarella ball with tomato confit, green peas velouté & rocket leaves.
- Niçoise Salad with Fresh Tuna**   **575**
 Lettuce, fresh tuna, potatoes, green beans, tomatoes, eggs & olives.
- Quinoa & Shrimps' Salad with Avocado**   **520**
 Lettuce, quinoa, lentils, and shrimps with avocado served with olive oil & mango dressing.
- Caesar salad**    
 Iceberg lettuce, tomato, eggs, smoked bacon, croutons & parmesan served with Caesar dressing.
- Roasted Chicken**  **650**
- Poached Prawn**  **650**
- V** **Pumpkin Soup**    **280**
 Creamy pumpkin with sesame oil, coriander & croutons
-  **Mauritian Crab Soup**  **350**
 Crab bouillon with saffron, curry leaves, carrot & fish ball.

PIZZAS

Rs

- V** **Margherita**   **600**
 Tomato, mozzarella & basil.
- V** **Quatro Formaggi**   **725**
 Tomato, mozzarella, brie, gorgonzola & parmesan.
- Farmer's**   **725**
 Chicken, tomato, mozzarella, pineapple & peppers.
- Seafood**  **760**
 Fish, shrimps, calamari, tomato, mozzarella & pineapple.



All Prices are VAT inclusive | Terms & Conditions Apply

*NOTICE: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

KEEPING YOU GOING ALL DAY!

BURGERS & SANDWICHES

Rs








- V** **Vegetable Wrap**    520
 Grilled vegetables, lettuce, mozzarella & hummus.
- Crispy Chicken Wrap**   560
 Crispy chicken with mayo sriracha, coleslaw, pineapple & cheese.
- Beef Steak Sandwich**   530
 Roasted beef, mustard & cheese on country bread.
- Inn Club Sandwich**    520
 Roasted chicken, cucumber, tomato, fried egg, bacon & cheese.
- Holiday Inn Beef Burger [180gms]**     560
 Juicy BBQ beef burger with cream cheese, fried egg, onion compote, lettuce, tomato & cheddar cheese.
- Tuna Mayonnaise Baguette**   320
 French baguette with tuna mayonnaise, lettuce & onion.
- Ham & Emmental Cheese Baguette**   320
 French baguette with pork ham, lettuce & cheese.

All served with coleslaw & French fries

INN PASTA CORNER

Rs

Choices of pasta: **Penne/ Spaghetti**

- V** **Arrabbiata**    400
 Tomato sauce, black olives, onion, garlic & basil.
- Tagliatelle with creamy chicken & mushroom**   790
 Tagliatelle with creamy chicken, mushrooms, tomato & arugula leaves.
- Beef Lasagna**   630
 Ground beef with béchamel, tomato sauce, carrots & cheese.



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MAURITIAN CORNER

Rs

V Paneer with Cauliflower Rougaille   380

Fried paneer and cauliflower in a Creole tomato sauce.

Chicken Curry with Prawns & Green Peas   550

Traditional Mauritian spiced curry with chicken, prawns & green peas.



Pork Sausages & Bacon, Creole Style  625

Traditional Mauritian rougaille with pork sausages and bacon.

Fish Curry with Eggplant  520

Traditional Mauritian spiced curry with fish of the day & fried eggplant.

All served with steamed rice, black lentils & pickles

Chicken & Prawns Fried Noodles    450

Stir-fried chicken and prawns with seasonal vegetables, egg noodles, garlic sauce & chili.

Magic Bowl with Chicken & Prawns    520

Stir-fried chicken and prawns with seasonal vegetables, oyster sauce, fried egg & steamed rice.

Fried Rice with Salted Fish  520

Stir-fried rice with salted fish and tomato.

















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FROM THE GRILL

Rs














- Peppered Beef Entrecôte [250gms]   900
Char-grilled beef served with pepper sauce.
- Half-Cooked Teriyaki Fresh Tuna [180gms]   800
Pan-seared rare tuna served with teriyaki sauce.
- Creole Fish Fillet [180gms]  725
Char-grilled fish served with Creole sauce.
- Fresh Whole Fish [as from 500gms]  Rs125/ 100gms
Grilled whole fish served creole style.
- Rosemary Lamb Skewer [180gms]  850
Lamb skewer served with rosemary sauce.
- Quarter Chicken Leg [350gms]  700
Marinated chicken leg served with mustard sauce.
- Garlic Butter Prawns [500gms]    1600
[No Discount]
Char-grilled prawns with garlic, lemon & parsley.
- Garlic Lobster [500gms]    2800
[No Discount]
Char-grilled lobster with garlic, lemon & parsley.

Choice of **2** sides: Steamed rice, French fries, mixed vegetables, Creole rice or spinach gratin

Additional Sides: **Rs 200** each

DESSERT

Rs

-  Fruit Platter  Vegetarian 375
-  Assorted Ice Cream    375
Chocolate/ vanilla/ coconut.
- Crème Brûlée with Lemongrass   375
- Almond and Peanut Crunchy Parfait    375
- Lava Cake with Vanilla Ice Cream   375



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THE
WINE
COMPASS

"UNCORK THE UNEXPECTED"



HERE'S TO THE CONNOISSEUR!

CHAMPAGNE & SPARKLING WINES Rs

CHAMPAGNE [750ml]

Moët et Chandon, Brut Impérial	5500
Veuve Clicquot, Brut	6750
Veuve Clicquot, Brut [350ml]	3375



SPARKLING WINES [750ml] [SOUTH AFRICA]

Pongracz	1800
Brut Méthode cape classique - Pinot Noir / Chardonnay.	



SPARKLING WINES [750ml] [ITALY]

Spumante	1700
Brut, Rosé, Zonin	



WHITE WINES [750ML] [FRANCE] Rs

VALLÉE DU RHÔNE

IGP Ardèche Latour, Chardonnay	1600
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VAL DE LOIRE

Sancerre, Pascal Jolivet	2800
Sauvignon Blanc	



WHITE WINES [750ML] [SOUTH AFRICA] Rs

STELLENBOSCH

Edgebaston Sauvignon Blanc	1300
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CAPE SOUTH COAST

Idun Sauvignon Blanc	1400
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PAARL

Plaisir de Merle Chardonnay	1800
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CONSTANTIA

Klein Constantia Riesling	2200
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WHITE WINES [750ML] [ITALY] Rs

VENEZIE

Pinot Grigio delle Venezie, Zonin	1400
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HERE'S TO THE CONNOISSEUR!

ROSÉ WINES [750ML] [FRANCE] Rs

PROVENCE

La Vie en Rose, Côtes de Provence 1600

By Château Roubine - Grenache/Cinsault/Syrah

ROSÉ WINES [750ML] [SOUTH AFRICA] Rs

STELLENBOSCH

Hill & Dale Rosé Merlot 1200

WESTERN CAPE

Nederburg, Semi Sweet 1100

RED WINES [750ML] [FRANCE] Rs

BEAUJOLAIS

Beaujolais Villages 1700

Georges Duboeuf, Gamay

LANGUEDOC ROUSSILLON

Les Salices, Lurton Pinot Noir 1650

VALLÉE DU RHÔNE

Côtes du Rhône, Georges Duboeuf 1450

Syrah/ Grenache

BORDEAUX

Bordeaux Supérieur 2100

Collection Privée, Cordier -Cabernet sauvignon/Cabernet

franc/Merlot

RED WINES [750ML] [ITALY] Rs

TOSCANA

Chianti, Superior, Antinori 2200

San Giovese

HERE'S TO THE CONNOISSEUR!



RED WINES [750ML] [SOUTH AFRICA]

Rs

STELLENBOSCH

Alto Rouge 1750

Shiraz/ Cabernet Franc/ Merlot

Zonnebloem, Cabernet Sauvignon 1500

Fleur du Cap, Pinotage 1550

CAPE SOUTH COAST

Idun Merlot 1500

WESTERN CAPE

Nederburg Cabernet Sauvignon 1450

Drostdy Hof Claret Select 1050

Cabernet Sauvignon/ Merlot

PAARL

Petit Plaisir, Plaisir de Merle 1450

Shiraz/ Cabernet Sauvignon



HOUSE WINES [BY GLASS] [SOUTH AFRICA]

Rs

WHITE WINES

Rivendale Blended Wine 300

Petit Vigneron, Sauvignon Blanc 300

Libertas Chardonnay 300

ROSÉ WINES

Rivendale Blended Wine 300

Petit Vigneron 300

Samsara 300

RED WINES

Rivendale Blended Wine 300

Petit Vigneron, Cabernet Sauvignon 300

Libertas Merlot 300

Restaurant Operating Hours:

Breakfast - 06:00 – 10:30

Lunch - 11:30 – 15:00

Dinner - 18:30 – 22:30



Holiday Inn
AN IHG HOTEL