



BEER

Phoenix Draught (300ml) 180
Phoenix Draught (600ml) 250
Phoenix Bottle 150
Phoenix Fresh 150
Heineken 175
Heineken Zero 120

CIDER

Savanna Dry 170

COCKTAILS

Pina Colada 350
Caipirinha 350
Vodka Martini 350
Tequila Sunrise 400
Margarita 400
Aperol Spritz 400

SHOTS

Jagermeister 250
Tequila 250
Moko Rum 150

SUNDOWNERS

6PM - 7PM

HAPPY HOUR

BUY ONE
GET ONE FREE

PINK PUSSYCAT

Rum & Raspberry
300

MOJITO

Rum & Mint
300

RUM PUNCH

Rum & Tropical Juice
300

WHISKY

Johnnie Walker Red 250
Jamesons 250
Jack Daniels 275
J&B 250

RUM

Goodwill 100
Green Island 150
Spice Gold 150

BRANDY

Klipdrift Premium 250

GIN

Gibleys 175
Pink Gin 175

VODKA

Smirnoff 175
Smirnoff Ice 160

SOFT DRINKS

Coke, Sprite, Fanta 100
Fuse Ice Tea 150
Tonic Water 100
Ginger Ale 150
Still Water (1 litre) 100
Sparkling Water (1 litre) 100

WINE BY THE GLASS

House Red 350 House White 350 House Rose 350



SMALL PLATES

CALAMARI 335

Tender calamari, expertly grilled or crispy fried to perfection, with your choice of zesty peri-peri or lemon garlic sauce.

CHICKEN STRIPS 325

Golden-breaded chicken strips, tender on the inside with a satisfying crunch, served with a mayo dip.

CHEESE BITES 250

Fried cheese and potato balls, crisp on the outside and irresistibly gooey inside, infused with fresh herbs. Served with a spicy mayo dip.

CHILLI FRITTERS 200

The famous Mauritian street food snack known as 'gateau piment', these crunchy split-pea fritters are seasoned with fresh herbs and spices.

BEACH BOARD

IDEAL FOR SHARING

Crispy fried calamari, golden chicken strips, cheese balls, chilli fritters and chunky chips, served with dips and our island slaw.



1,200

SANDWICHES

SMASH BURGER 430

Homemade 100% beef patty grilled to perfection, on a sesame bun, with crisp lettuce and juicy tomato. Served with a side of chunky steakhouse chips.

add American Cheese	40
Roquefort Cheese	50
Fried Egg	50

PREGO STEAK ROLL 450

Juicy marinated beef steak, pan-fried and served in a fresh soft roll. A Portuguese classic bursting with garlic, red wine and herb flavours. Served with a side of chunky steakhouse chips.

SALADS

GREEK SALAD 330

A refreshing medley of crisp lettuce, juicy tomatoes, crunchy cucumbers, and red onions, topped with olives and creamy feta cheese.

BLUE CHEESE SALAD 380

Crisp lettuce, tomatoes, cucumbers, and vibrant bell peppers, all tossed in a rich, creamy Roquefort dressing for a bold and tangy finish.

SMOKED MARLIN SALAD 460

Thinly sliced and delicately smoked marlin fish with lettuce, tomatoes, olives, cucumbers and bell peppers tossed in our house dressing.



THE GRILL

All grilled dishes are served with our island slaw and your choice of either chunky chips or rice.

FROM THE LAND

HALF CHICKEN 690

Succulent and juicy flame grilled half chicken served with your choice of a zesty peri-peri or lemon garlic sauce.

STEAK SKEWER 690

Portuguese-style beef steak espetada with onions and bell peppers, served from the grill on a hanging skewer.

PORTUGUESE STEAK 730

Succulent picanha beef steak marinated in a rich and dark garlic sauce, flame grilled to your liking.

FROM THE SEA

FISH FILLET 590

Flaky Dorado fillet, known for its mild, delicate flavour, grilled to perfection and complemented by a zesty citrus and herb butter sauce.

KING PRAWNS 640

Succulent king prawns, expertly grilled to bring out their natural sweetness, served with lemon and garlic butter.

CALAMARI 690

250g of freshly grilled calamari served with a zesty peri-peri or lemon garlic sauce.

CLASSIC DISHES

FISH AND CHIPS 490

Crispy Phoenix beer-battered fish, golden and perfectly deep fried, served with chunky chips and a fresh side salad.

CHICKEN SCHNITZEL 430

Crispy breaded chicken breast fillet served with chunky chips and a choice of mushroom or cheese sauce.

SEAFOOD PASTA 590

A mix of calamari, prawns and fish fillet, tossed with spaghetti in a creamy garlic sauce.

CURRY

Our chef's signature Mauritian curry sauce is a fragrant blend of tomatoes, onions, garlic, and ginger, infused with aromatic herbs and finished with a splash of creamy coconut milk. Served with rice and a side salad.

PRAWN 690

CHICKEN 490

CHICKPEA 430





SIDES

GRILLED PRAWNS 300

Three king prawns grilled with a garlic butter.

CHIPS 100

A small portion of chunky chips.

GARDEN SALAD 200

Crispy lettuce and a selection of seasonal greens.

DESSERTS

ICE CREAM 250

Two scoops of vanilla ice cream with a chocolate sauce.

CREME BRULEE 300

Home made rich custard topped with crisp caramel.

CHOCOLATE MOUSSE 300

Whipped cream and smooth chocolate blend.

COFFEE

Espresso 100

Double Espresso 200

Cappuccino 150

