

muse **VILLAS**

Menu

Fresh, Flavorful Cuisine
at muse villas





muse
VILLAS

«At muse villas, we take immense pride in offering a culinary experience that not only mirrors our commitment to excellence but also places a strong emphasis on originality in designing our menus. We firmly believe that the best way to serve our valued guests delectable and nourishing meals is by harnessing the freshest, highest quality ingredients available to us.

With unwavering dedication, we consistently strive to source our ingredients directly from local farms and producers when ever possible, embodying the spirit of the farm-to-table concept that we have thoughtfully integrated into our menus.»

— Tessa Rochecouste



In our innovative approach, we take pride in presenting a unique challenge of decentralizing our culinary operations.

We achieve this by having a dedicated team of talented cooks in each villa. This strategic approach enables us to consistently deliver our signature meal plan while upholding the highest standards of excellence.

A continental breakfast is offered to all our guests staying in the villa. For a more elaborate culinary experience, there is also a full signature breakfast available upon request.

Bed and breakfast

30€ per adult • 15€ per child (ages 6–12)

Half board

Signature breakfast

Dinner (starter, main course, dessert)

110€ per adult • 40€ per child (ages 6–12)

Full board

Signature breakfast

Lunch (starter, main course, dessert)

Aperitive

Dinner (starter, main course, dessert)

130€ per adult • 50€ per child (ages 6–12)

Dining supplements are subject to a **minimum charge equivalent to 4 adults***

Half board

440€ per night

Full board

520€ per night



*If fewer than 4 adults, the minimum charge applies



BREAKFAST MENU

30€ per adult • 15€ per child (ages 6–12)

Our breakfast is thoughtfully crafted to provide you with a comprehensive meal experience. It includes a continental selection, always readily available at the guest table, complemented by a diverse array of dishes that you can choose from.

This extensive variety ensures that your breakfast meets your preferences, whether you have a leisurely morning, plan for sightseeing, or engage in sporting activities.

AT THE GUEST TABLE

Basket of freshly baked viennoiserie 

Freshly baked sour dough baguette 

Selection of toasted bread 

Cereals   

Dried fruit

Nuts  

Greek yogurt 

Fresh fruit

Whole fruit

Selection of jam

Bio honey

Selection of cheeses 

Chia pudding with fresh fruits

Any allergy or restriction ? Please inform your Villa Host.
We do our best to avoid cross-contamination but we cannot
guarantee our dishes are free of allergens.

 **Gluten**

 **Nuts**

 **Dairy**

 **Alcohol**

 **Pork**

A LA CARTE BREAKFAST*

Pre-order with 24hr notice

Eggs as you wish

Fried / Boiled / Omelets / Scrambled /
Poached Turkish Egg 

Shackshouka

Make your selection

Slow cooked tomato

Chicken or Pork Grilled Sausages 

Crispy Bacon 

Coldcut Selection 

Our Chef Signature Toast

Scrambled Egg - Smoked marlin

Avocado, Pink pepper &
Toasted Country Bread

Creamcheese, Spinach, poached egg &
red onions pickles 

Candied cherry tomatoes and olive oil



Sweets

On rotation :

Crêpes  Pancake ,
with chocolate spread / homemade
salted caramel

Homemade muesli
(muse villas Chef Recipe) 

Tasty French toasted, whipped cream and
fresh tropical fruit 

*choices to be ordered 24 hours before with your villa host



FAMILY STYLE MENU

At muse villas, we believe in the power of shared moments and the joy of coming together around a table. Our family-style dining experience, composed of a starter and a main course, is designed to create an atmosphere of warmth, togetherness, and conviviality that brings families and friends closer during their stay.

The menu chosen will apply to the whole group.

ORGANIC CHICKEN FROM LA FERME DE MONT CHOISY

Sweet eggplant salad

~

Grand Ma masala spiced roast chicken served with local pumpkin and ginger gratin, homemade achar, tomato and coriander chutney 

Vietnamese mint-shrimp cold spring roll platter

~

Pekin-style roasted chicken with five spices served with fresh-made stir-fry vegetable rice, ginger scallion sauce, pak choi

Cucumber yogurt mint salad

~

Lemon, Combava leaves and herb-braised whole grilled organic chicken served with taro root puree 

Green papaya salad

~

Tandoori-spiced chicken served with saffronrice and muse villas achar 

LINE CAUGHT FISH FROM OUR COASTS

Cabbage & pineapple salad

~

Catch of the day fillet in coconut milk, lemon &
curcuma sauce, parsley rice

Watercress salad and lime leaves dressing

~

Mauritian seafood and fish cari, achard and dholl puri,
steamed lemongrass basmati rice

Green papaya and pomegranate salad

~

Oven baked whole fish Kreol sauce, rice and beans- local
'Bredes' with garlic and red onions

Palm heart salad*

~

Lemongrass poached fish fillet with seaweed butter,
Smashed potato and fresh herbs 

Gaspacho of the day

~

Fish vindaye, creamy black lentils indian style,
potato chutney & basmati rice



Dairy

LOCAL SEAFOOD

Green mango salad & papadum

~

Local octopus curry, white rice,
roasted lady's fingers, watercress salad

Lobster Festival*

Grilled fresh deep dive lobster, saffron rice
timbale, assortment of dip and local achar,
garlic butter and spicy sauce garden veggies with
lemon and spring onions

*on supplement 25 € per person / not included in meal plans

LAMB

Greek style salad with muse villas dressing 

~

Lemon and herbs lamb leg slowly roast,
oregano white beans ragout

BEEF (Australian Grade A)

Feta cheese and quinoa salad 

~

Roasted beef sirloin, coriander
chimichurri sauce, sweet potato puree,
oven baked tomato

POULTRY/GAME FROM MAURITIUS FARMS

Carrot & orange salad with almonds 

~

Filet of deer, sweet potato gnocchi, red wine
sauce, chimichuri of green onions

Beetroot & potato salad

~

Authentic recipe of duck salmi, flavored
with mushroom, fresh cinnamon and coriander. Toasted
sour dough bread , steamed rice bowl 

VEGETARIAN

Traditionnal mauritian 'Ti puri' live cooking :
selection of indian specialties dishes with
typical puris cooked in the minute 

Minimum of 6 person

Red cabbage & raisins salad

~

Eggplant & chickpeas coconut
curry with garlic naan, homemade
mauritian pickles 'achard' 

Mauritian tzatziki 

~

Chili sin carne in tomato and smoked
paprika sauce, with fresh local corn, white rice

VEGAN



Magic bowl with pak choi, shitake, baby
corn, carrots cooked in oyster sauce, tomato chatini.



Quinoa, Cabbage & pineapple coleslaw, leek
vegan pancakes with sesame sauce
Roasted tofu with char siu marinade 



Christophine and cashew nut salad, muse
villas hummus & fried onions 



Dairy



Gluten



Nuts

Want to grab a bite around the pool ?

QUICK LUNCH

Today's Special
Local typical mauritian dish

Smoked marlin Carpaccio, lime cream
cheese and capers 

Caesar salad, herbs croutons,
shaved parmesan 



Muse villas Chef Buddha bowl with fresh
catch of the day 

Tapas board, selection of cold cuts, cheese,
pickles, and sour dough bread 



Gato Piment salad, the mauritian falafel



Mauritian wrap with coriander pesto,
iceberg salad, roasted sweet potato, red
cabbage pickles & bacon



Club sandwich chicken or ham with salad
and fries 



Panini of the day and fries 

DESSERTS

Creme caramel with vanilla 

Artisanal ice cream and homemade
exotic coulis 

Pineapple & coconut crumble 

Chocolate fondant 

Seasonal fruit salad with lemongrass sorbet and
homemade granola 

Coconut milk sago with homemade exotic
coulis and salted caramel 

Chocolate mousse and cinnamon crumble

Fruit tartelette with pastry cream  

Flamed banana with icecream 

Selection of Mauritian traditional
sweet treats 



APERITIVES*

Samoussas and coriander chutney 

Mix of fried mauritian starters 

Smoked marlin rillette & crackers 

Muse villas homemade hummus

Roasted eggs with chinese spices

Chicken kefta indian style

* included in the full board



Dairy



Gluten





MUSC
VILLAS

*Flora Pa
Faccu*

CHEF EXPERIENCE DINNER

A taylor made fined dinner and whole experience with the chef to give you the feeling of being in a restaurant in the confort of your villa.

3 course menu

85€ per person

5 course menu

110€ per person

7 course menu

150€ per person

Menu entirely adapted to your taste



COOKING CLASSES

Participate in a cooking class to discover local products and learn how to cook them. Mauritius culinary heritage is rich, varied and multi-cultural. This muse villas experience consists in showing you step by step how to prepare a typical mauritian recipe, mixing tasting and sensory experience.

Learn how to cook mauritian style!

35€ per person

Duration 2h

Unfolding

Sensory workshop and blind test on typical spices of Mauritius

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History of Mauritian cuisine

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Practical workshop, participation in preparing and tasting

Workshops available

Chilli fritters, the mauritian falafels & coriander sauce

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Wonton, mauritian dumplings

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Faratas, emblematic 'fajita' of our street food and peanut rougail sauce

FAQ

1. When should I order my meals ?

We invite you to order your meals 24h in advance to ensure a seamless dining experience during your stay.

2. Do all guests need to order the same meals?

The chosen dish applies indeed to the whole group.

3. What is included in my Full Board pension?

Your Full Board pension typically includes breakfast, lunch, and dinner plus a snack in the afternoon.

4. Can I request special dietary accommodations, such as vegetarian or gluten free options?

Absolutely! We are happy to accommodate special dietary requests.

Our meal plan include some options but you can also let us know your preferences when you order your meals.

5. Is there a children's menu available?

Yes, we offer a children's menu with kid-friendly options. You can request it when ordering. The kids can also enjoy the same meals with a half price cost.

6. What are the meal hours ?

Our team will be available for you between 9 and 2pm and between 6pm and 9pm in the evening. The table will be set for you and meals served at your table.

7. Are beverages included in the full board ?

Beverages (tea, coffee and juice) are included in the breakfast.

8. Can I order additional items or snacks not on the regular menu?

Yes, you can request additional items or snacks, and they will be charged separately.

9. What if I take a chef experience dinner while I'm under a meal plan ?

During a meal plan, you can benefit from 30% off the price of the chef experience you choose.

10. Can I ask to pack my lunch when I'm out ?

All the dishes with the icon  can be pack for you when you plan to go out for your activities. Please make sure to notify it to the cook 24h before.

11. What is included in any meal plan ?

Enjoying a meal plan will allow you to experience the less concern for the food matter : ingredients and service are provided. You will be served at your table and will only have to enjoy the meals you ordered.

12. Can I order a one off meal during my stay?

You can, with 24h anticipation, order a one off meal (starter, main course and dessert) which will consist in an authentic Mauritian dish, choosed among our local suggestions.



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Exceptional villas filled with Moments