



KAH

BEACH & RESTAURANT

All our dishes are likely to contain allergens. A menu is at your disposal at the entrance of the restaurant. Our team is available for any information.

Net prices - Including service

STARTERS

Organic egg and Spianata 18 €

Squash with coconut milk cream, gently cooked organic egg, smoked toothfish, lime sponge cake, spicy Spianata crisps

Heart of palm from Saint-Philippe salad  22 € /+4€*

The traditional heart of palm from Saint-Philippe salad with «grandma» dressing

Tuna duo 19 €

Tuna prepared as tartar and tataki, exotic dressing, mixed salad leaves

Tomato carpaccio & truffled burratina 23 €

Tomatoes, pesto, truffled burratina (100 g), Parmesan shavings, Serrano ham

Local mushrooms and foie gras from Saint-Joseph cassolette 21 €

Mix of sautéed and flambéed with old rum mushrooms, local pan-seared foie gras salpicon, smoked chicken, hazelnut/wild pepper toasted bun, chicken gravy

Caesar Salad 19 €

Smoked chicken, aglets of chicken, quail eggs, cherry tomatoes, Parmesan shavings, salad, croutons, Caesar dressing

 *Vegan*

**Extra charge for KAH Zen*

KAH SPECIALTIES

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|---|------|
| Smoked toothfish risotto | 25 € |
| Smoked toothfish, parmesan, herbs, avocado | |
| KAH' Bowl | 21 € |
| Following the seasons and according to the Chef's inspiration | |
| Mariniere Linguini | 19 € |
| Linguini, jus mariniere with smoked cream, soft-boiled quail eggs, squid, kaffir lime zest, sautéed zucchini, onions, «Piton de La Fournaise» cheese shavings, persillade | |
| PALM burger | 23 € |
| Black Angus minced steak, onions, cocktail sauce with basil, tomato, cucumber, «Piton Maida» cheese, salad | |

K'FISH

Toothfish Fish and Chips

28 €

Marinated in spices, ginger/mango, tartar sauce with smoked salmon,
homemade french fries, salad

Gambas and half old rum flambéed lobster duo, coconut milk, Madras curry

39 € /+10€*

Carrot/passion fruit mousseline, stir-fried breadfruits

Catch of the day

28 €

**Extra charge for KAH Zen*

K'MEAT

Duck breast with cinnamon and vanilla 30 €

Black Angus rib steak (250g) 32 €

Truffles sauce

Chicken Supreme from «Les Aviron» 32 €

Confit of organic chicken supreme, gravy with green pepper

Side dish: green papaya cream, baby potatoes and shiitake confit

Our meats originate from EU

**Extra charge for KAH Zen formula*

DESSERTS

Bourbon Vanilla mille-feuille	12 €
Salted butter caramel, vanilla sorbet	
Chocolate profiterole and tonka bean	12 €
Creamy ganache of intense chocolate, tonka ice cream and coulis	
Pistachio and red berries panna cotta	12 €
Crumble and pistachio cream, red berries mousse	
Pineapple and white chocolate macaroon	12 €
White chocolate cream, candied pineapple, rum raisin sorbet	
Chocolate and speculoos royal finger	12 €
Crunchy and creamy milk chocolate, speculoos whipped cream	
Gourmet coffee	13 €
Fresh seasonal fruit platter	12 €
Ice cream cup	9 €
3 scoops with fruit coulis or chocolate sauce, almonds, whipped cream. Ice cream flavours: vanilla, chocolate, coffee, coconut, strawberry, pineapple, mango, passion fruit.	

KIDS MENU

1 MAIN COURSE, 1 DESSERT AND 1 DRINK

24 €

MAIN COURSES

Creole board

*Chicken spring rolls, steamed dumplings, cheese samoussas
(3 pieces of each)*

Toothfish Fish & Chips, cocktail sauce with pesto

Pan seared shrimps with parsley

Grilled «Catch of the Day» (fish)

Homemade chicken nuggets, stuffed with local cheese and basil

Black Angus Cheese Burger

Black Angus minced steak

Roasted duck breast

Choice of 2 side dishes :

*cherry tomatoes salad, homemade french fries, linguini with butter,
sweet potatoes mousseline with ginger, vegetables of the day.*

DESSERTS

Brownies

Fruit skewer

Ice cream cup *(choice of 2 scoops)*

Crepes : *Nutella, jam or sugar*

WINES

	<i>15cl</i>	<i>75cl</i>
WHITE WINES		
Côtes du Roussillon- Villages, MSM, Mas Saint Michel, 2017 Assemblage grenache blanc, grenache gris, macabeu	7 €	29 €
Côtes de Gascogne, Ampelomeryx, Domaine de Pellehaut, 2017 Assemblage sauvignon, chardonnay, gros et petit mansengs	9 €	38 €
Bourgogne, Mâcon- Villages, Domaine de la Croix Salin, 2017 Chardonnay	10 €	44 €
ROSÉ WINES		
Côtes du Roussillon- Villages, MSM, Mas Saint Michel, 2017 Assemblage grenache, syrah, mourvèdre	7 €	29 €
Côtes du Rhône, Domaine Brotte, Rosé Paradis, 2018 100% grenache	8 €	35 €
Provence, Pierrevert, Château Saint Jean Les Durance, 2018 Assemblage grenache, syrah	10 €	44 €

Excessive drinking is dangerous for health, please drink responsibly.

	<i>15cl</i>	<i>75cl</i>
RED WINES		
Côtes du Roussillon- Villages, MSM, Mas Saint Michel, 2017 Assemblage grenache, syrah, mourvèdre	7 €	29 €
Côtes de Gascogne, Ampelomeryx, Domaine de Pellehaut, 2017 Assemblage pinot noir, syrah, malbec	8 €	29 €
Bordeaux, Clos Saint- Jacques, Saint Georges, Saint-Emilion, 2016 Assemblage merlot, cabernet franc, cabernet sauvignon	9 €	42 €

*Please feel free to ask for
our full wine list.*

DRINKS

NON-ALCOHOLIC COCKTAILS

Virgin Colada (30 cl) 12 €
Coconut milk, pineapple juice

Virgin Mojito (30 cl) 12 €
Sugar cane syrup, fresh mint, lime,
sparkling water

Red Blush 12 €
Strawberry syrup, strawberry guava juice,
strawberry puree, whipped cream

Ylang Ylang (30 cl) 12 €
Fresh orange juice, fresh lemon juice,
fresh grapefruit juice, sparkling water

ALCOHOLIC COCKTAILS

Piña Colada (25 cl) 14 €
Coconut rum, coconut milk,
pineapple juice

Tequila Sunrise (25 cl) 14 €
Fresh orange juice, grenadine syrup,
tequila

Mojito (30 cl) 14 €
Sugar cane syrup, fresh mint, lime, sparkling
water, Plantation Three Stars white rum,
Plantation Original Dark rum

Intense Passion (25 cl) 14 €
Grenadine syrup, lemon juice, passion fruit
puree, Savanna agricultural rum

Gin Fizz (25 cl) 14 €
Sugar cane syrup, lemon juice, soda water,
gin

Ti Punch (9 cl) 11 €
Lime, sugar cane, Savanna agricultural rum

Homemade Planter Punch (25 cl) 11 €

Homemade Coconut Punch (25 cl) 11 €

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FRESH FRUIT JUICE (25 cl)

Freshly squeezed orange juice	11 €
Freshly squeezed lemon juice	11 €
Freshly squeezed grapefruit juice	11 €

BEERS

Dodo beer - bottle (33 cl)	5,50 €
Fischer beer - bottle (33 cl)	6 €
Heineken - draught beer (25 cl)	7 €
Heineken - draught beer (50 cl)	11 €
Desperados - bottle (33 cl)	9 €

APPETIZERS

Martini (6 cl)	8 €
Ricard (3 cl)	6 €
Whisky (4 cl)	8 €
Gin (4 cl)	9 €
Kir with white wine (15 cl)	10 €
Side order (20 cl)	3 €

Tonic, fruit juice, soft drink

SOFT DRINKS

Coca Cola (30 cl)	5,50 €
Perrier (33 cl)	6 €
Fever Tree Lemonade (20 cl)	6 €
Homemade Ice Tea (25 cl)	8 €
Tao blackcurrant & ginseng (25 cl)	6 €
Tao ginger & pitaya (25 cl)	6 €
Tao kombucha & rosehip (25 cl)	6 €
Tao green tea & gingko biloba (25 cl)	6 €

HOT DRINKS

Espresso	3,50 €
Decaffeinated	4 €
Capuccino	6 €
Tea or herbal tea	5 €

CHAMPAGNE BY THE GLASS (12 cl)

Billecart-Salmon Brut Reserve	18 €
Billecart-Salmon Brut Rosé	21 €
Royal Kir	21 €
<i>Billecart-Salmon Brut Reserve, blackcurrant cream</i>	

WATER

Either still or sparkling, give a try to Palm micro-filtered water !

A quality water, bottled on-site, in order to reduce our environmental impact.

Still Palm water (75 cl)	2 €
Sparkling Palm water (75 cl)	2,50 €

Mineral water

Australine (1 L)	4 €
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Sparkling water

Cilaos (75 cl)	5 €
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