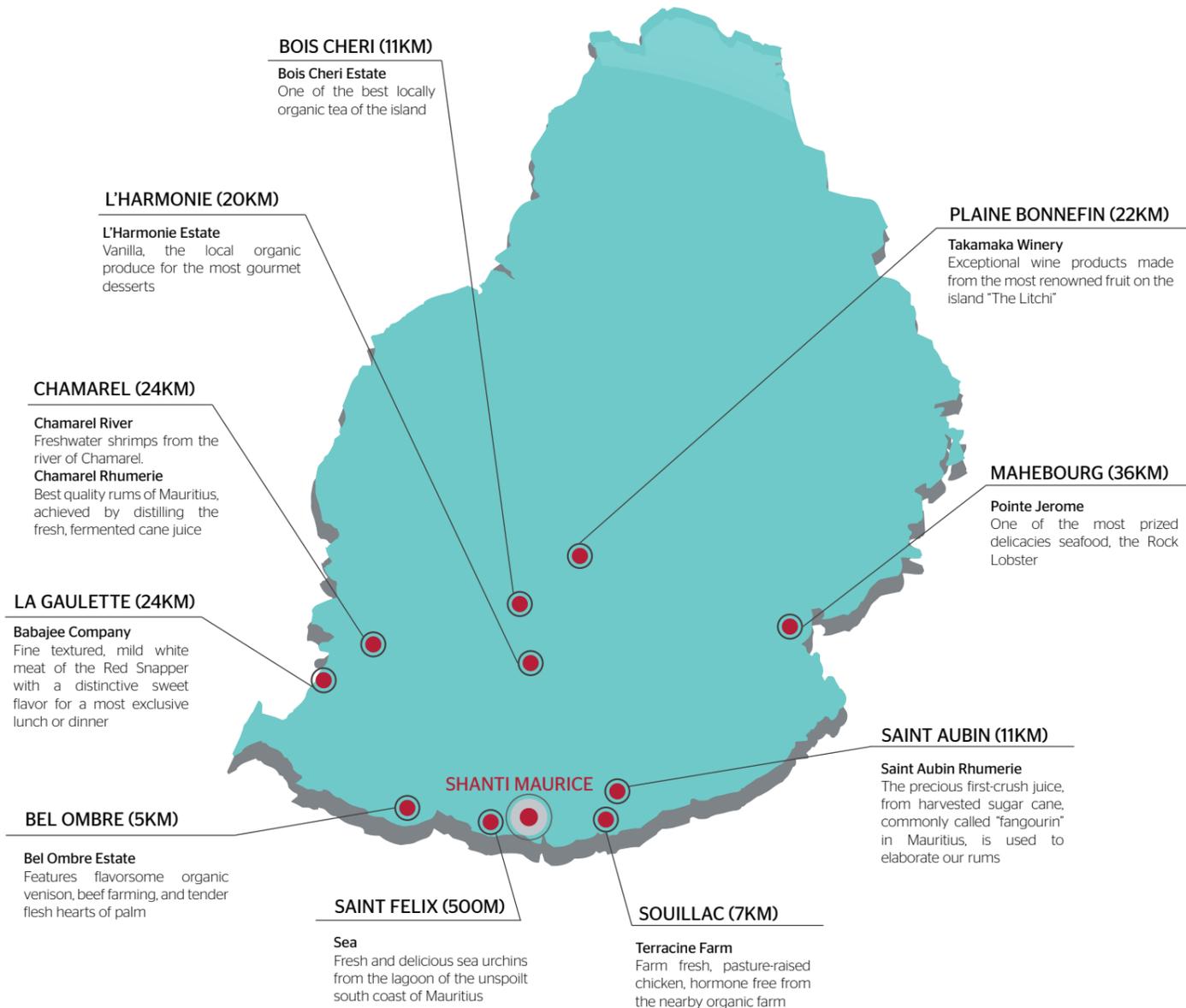


Discover the incredible culinary excellence of La Kaze Mama's "Farm-to-table" menu derived from the tropical island with an assortment of fresh local organic produce from neighboring local farms and suppliers. Taste Moris, the taste of fresh!



**SELECTION OF COCKTAILS**  
FROM CHAMAREL (60 ml)

**Combava & Peppered mint punch**  
Fresh combava and unique peppered mint from our herbs garden. Chamarel spiced | Chamarel double distillation  
**MUR 350**

**Shanti Signature planters punch**  
Fresh Orange | Fresh Lime | Fresh curry leaves | Ginger  
Tamarind liqueur | Chamarel VS Rum  
**MUR 460**

**Passion & Litchis**  
Passion fruit puree | Coriander | Fresh lime juice  
Takamaka Rose "Aperichy"  
**MUR 300**

**SELECTION OF MAURITIAN LITCHI WINES**  
FROM PLAINE BONNEFIN

**WHITE WINES**

**Blanc de Litchi OFF dry "Aquarel"**  
A surprising elegance, freshness and fruitiness, with notes of tropical fruits, citrus, boxwood and white flowers. Supple and velvety on the palate with a long, nice crisp acidity

**Blanc de Litchi Demi - Sec "Éclipse"**  
Seducing semi-dry wine where rose petals, apricot, peach and muscat flavors blend perfectly with notes of white flowers. Round, soft, elegant balanced with a nice acidity

By bottle (750ml) MUR 1,800  
By Glass (120 ml) MUR 350

**ROSE WINE**

**Rosé de Litchi OFF dry "Aperichy"**  
Supple, round and soft with its salmon colour, this off-dry rosé offers a perfect balance with notes of ripe fruits, strawberry, cherry and rose petals. Round and lasting finish

By bottle (750ml) MUR 1,250  
By Glass (120 ml) MUR 250

**5-COURSE FARM-TO-TABLE MENU**  
SERVED FAMILY-STYLE

**BITES**

Crispy chicken from Souillac with grated coconut from the Estate, Sweet chili sauce

Venison croquette from Bel Ombre with sesame and honey sauce

Red tuna from La Gaulette marinated with kafir lime from the herbs garden, chili and parsley

**STARTERS**

Fresh heart of palm from Bel Ombre marinated with a creamy dressing, with pan - seared rock lobster

Thai style banana flower salad with herbs and sautéed shrimps from Chamarel

**SOUPS**

Sea urchin capuccino from Saint Félix with pumpkin

**MAIN COURSES**

Grilled Red Snapper fish fillet from La Gaulette with coconut and mint chutney, served with grilled potato and wild caviar tomato

Crock-Pot Beef and Bell Pepper Stew from Bel Ombre with rosemary black bean sauce

**DESSERTS**

Vanilla and strawberry panna cotta from L'Harmonie

Bois Cheri tea jelly with lemon cream and kafir lime sorbet from the herbs garden

Menu MUR 2,000 per person  
Dinner food credit of MUR 2,000 for guest on Half Board, Full Board and All-Inclusive Package

EVENING PACKAGE MUR 3,700 per person including your choice of cocktail for aperitif, dinner with wine paring (1 glass per course per person 120ml), speciality coffee and digestive rum tasting experience of 2 rums from our selection.

**SELECTION OF RUMS**  
(40 ml)

**Bougainville vanille**  
100% mauritian sugar cane with elegant character infused with Mauritian vanilla beans from Plaine Bonnefin.  
**MUR 190**

**Chamarel VSOP**  
Rum is aged separately 4 to 6 years in American Oak Barrels & French Oak Barrels in our Cellar. Complex aromas of spices, with a warm and long finish.  
**MUR 480**

**Chamarel XO**  
Rum is aged separately 6 to 8 years in French Oak barrel. Perfectly balanced and extremely rich aromas.  
**MUR 550**

**Chamarel Exotic spices**  
Complex and rich with spice notes, cinnamon, roasted coffee, mandarin peels, vanilla, nutmeg, clove, coriander.  
**MUR 250**

**Chamarel Coconut liqueur**  
The Chamarel liqueur is a perfect blend of premium rum and natural coconut extract.  
**MUR 230**

**Saint Aubin rum agricole**  
Delicate and light rum with typical sugar cane notes of an agricole rum.  
**MUR 240**

**HOME MADE FLAVORED RUM**  
(40 ml)

Litchi & Chili flavoured rum

Coconut flavoured rum

Lemongrass & Ginger flavoured rum

**MUR 270**

**HOT BEVERAGES**  
(120 ml)

**Kreole Coffee**  
Rum, orange zest, cardamom syrup, freshly brewed coffee and whipped cream

**Shanti Signature Coffee**  
Spiced flavored rum, Vanilla syrup, freshly brewed coffee, herbs whipped cream

**MUR 250**

**Café Dodo**  
Meticulously sourced from around the world and handcrafted by our local artisan.

**Mauritian tea**  
Vanilla, Black tea, Earl Grey, Spice tea

**MUR 150**

SHANTI MAURICE

RESORT & SPA



# Taste Moris

La kaze Mama's farm-to-table menu