




fine dining



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Cold starters

Our classic 'Wagyu' beef grade '9' tartare	2,350
Fine dice prim cut fillet of 'Wagyu' beef grade '13' marinated in an AOP truffle oil topped on a crispy quail egg and shaved black truffle and finish with a homemade tartar dressing	
Trilogy of Madagascar 'foie gras'	1,350
'Foie gras' in macaron style, homemade mousse recipe and pan seared 'foie gras' on a home baked 'Pain d'épice'	
Wild Norwegian salmon sashimi salad	950
Fresh wild Norwegian salmon sashimi served with garden sprout with a naturally brewed 'Kikkoman' soy sauce sake and orange fruit fillet	
Local Seabass carpaccio	800
Line caught local seabass carpaccio served with fresh orange sliced home grown garden radish, scallion, ginger and combava lime dressing	
Pearl on ice	1,200
Fresh oysters on ice with tabasco and lime wedges	
Tuna sashimi salad by Aquacasian	800
Yellow fin tuna sashimi with soya and sesame dressing and sprout salad	
White fish and coconut ceviche by Aquacasian  (AQC)	900
White fish marinated with coconut cream and lemon	

Warm starters

Warm Indian Ocean rock lobster tail salad

1,480

Poached Indian Ocean rock lobster tail served with steamed fresh asparagus, garden potatoes, saffron aioli

Scallops 'coquilles' St Jacques

1,200

Pan seared scallops of St Jacques served with fresh watercress, roasted bell peppers, pineapple salsa and finish with 'Tobiko' flying fish roe egg

Crispy crusted local buffalo mozzarella

900

Locally made from our Italian artisan the Southern classic buffalo mozzarella ball with vine tomato gazpacho and finish with a shaved truffle

Chicken soup with coconut and galangal by Aquacasian (AQC)

750

Tender slices of chicken simmered in coconut milk with galangal and kaffir lime

Soups

Indian Ocean rock lobster bisque soup

1,950

Three hours slow simmered homemade lobster bisque with Macédoine of poached lobster and garnish with 'Beluga' caviar

Creamy wild mushroom and champagne soup [Ⓥ]

900

Creamy wild mushroom soup with champagne and sautéed mushroom

The classical traditional French onion soup

600

French onion soup with gratinated Emmental cheese croutons, chives and fried quail egg

Vegetarian main course

Tofu Schnitzel mille-feuille

900

Homemade tofu breaded and pan fried and served with mix seasonal vegetables and roasted vegetable juice

Ricotta cheese and homemade herbs tortellini

1,050

Homemade garden herbs tortellini stuffed with ricotta cheese and mushroom broth, cherry tomato and shaved black truffle

Crispy farm potato galette

850

Shallow fried crispy potato galette served with braised garden vegetables and pesto cream and coriander pesto cream

Fish and Crustaceans main course

Baby red snapper fillet	1,250
Pan seared baby red snapper fillet served with sautéed morel mushrooms, mushy garden peas and lagoon sea urchin sauce	
Indian Ocean rock lobster therminador	2,900
Carved Indian Ocean rock lobster shell stuffed with a Macédoine of sautéed lobster and cooked in a creamy mushroom white wine sauce	
Giant fresh water Rosenbergii prawn	1,380
Pan fried giant fresh water Rosenbergii prawn served with saffron risotto finish in the Parmesan cheese wheel and crustacean rum emulsion	
Scottish salmon confit & sea scallop	1,450
Twenty four hours fresh Scottish salmon confit served with sautéed spinach and mushroom risotto and two paprika butter sauce	
Trilogy of homemade Tagliolini pasta	1,200
Spinach, tomato and black ink homemade flavoured Tagliolini pasta with aglio e olio, lagoon sea urchin and clams	
Cochurru crusted seabass by Aquacasian <small>(AQC)</small>	1,200
Seabass baked with acidic coconut, herb crust, sautéed bread fruit, chick peas and peppers	

Meat and Poultry main course

Wagyu beef fillet 'Rossini' style	3,200
Prime cut of Wagyu beef fillet served with a pan seared Madagascar 'foie gras' with shaved black truffle and homemade 'Madeira' sauce	
The classic Black Angus beef wellington	1,600
Black Angus beef fillet coated in a delicate pâté of 'foie gras' and homemade recipe duxelles wrapped in puff pastry and oven baked medium style served with celeriac puree and rosemary red wine sauce	
Roasted duck magret	1,350
Roasted duck breast served with bio glazed baby vegetables of the season and served with an onion cranberry sauce and sautéed baby potatoes on the side	
Guinea fowl with potato gnocchi	1,280
Grilled guinea supreme and leg served with a deep fried potato gnocchi, pumpkin and green beans and a rosemary and garlic sauce	
Farm chicken roulade	1,100
Farm chicken steamed and oven roasted stuffed with fresh spinach, sundried tomato and served with grilled polenta and French mustard sauce	
Braised lamb shank by Aquacasian	1,400
Slow braised lamb shank with onion gravy, star anise and potato puree	
Shanti Maurice 'Surf and Turf' by Aquacasian	1,400
Beef tenderloin and prawns with wasabi spiced béarnaise and carrot puree	

Dessert

Our famous flambéed crepe Suzette **300**

Homemade crepe with orange caramel sauce, butter suzette and flambéed with Grand Marnier and served with vanilla ice cream

Valrhona chocolate soufflé **400**

Valrhona chocolate baked with English custard and served with pistachio cream

Callebaut chocolate sphere surprise **600**

Chocolate sphere stuffed with mixed fresh fruits and finish with warm dark chocolate sauce

Caramel tart **400**

Caramel tart served in a delicate chocolate biscuit and pistachio ice cream

Victorian pineapple carpaccio **400**

Victorian pineapple finely sliced served with black pepper corn and homemade coconut sorbet

Cheese

Our prime selections of cheese from our cheese trolley **540**

‘Café Gourmand’

Five gourmet delicacies **350**

Chocolate vanilla truffles

Duo of chocolate mousse in shot

Lavender macarons

Coconut macaroon

Chocolate nougat


Served with a single espresso shot on the side

 - Wellness cuisine

 - Spicy

 - Vegetarian

(P) - Pork

 - Ayurveda

(A) - Alcohol

(ACQ) - Aquacasia

(N) - Nuts

Dinner food credit of MUR 2,000 per person applicable
for meal plan packages (Half Board, Full Board, Shanti Bliss All-Inclusive).
All prices are in Mauritian Rupees (MUR) and include 15% VAT.

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