



MUR

Dessert

Chocolate tart, compote of red fruit, ice cream butterscotch 🍷	400
Apple pie, vanilla ice cream & salty caramel	300
Exotic fruit salad with coconut sorbet	300
Divine coconut mousse with fruit coulis	300
Island style grilled pineapple with cinnamon and yoghurt (A)	300
Baked Alaska flambé with coffee flavoured rum (A)	390
Kaiserschmarrn with apple sauce	350
"Kaiserschmarrn" - (Emperor's Mess) is a traditional shredded pancake that takes its name from the Austrian emperor (Kaiser) Franz Joseph I, who was very fond of this kind of fluffy shredded pancake. Discover the Mauritian interpretation...	

Ice cream (per scoop)

Butterscotch / Madagascar vanilla / Crunchy chocolate / Pistachio & White chocolate	80
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Sorbet (per scoop)

Coconut & vanilla / Lemon & fresh mint / Pina colada / Mango	80
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'Café Gourmand'

Café Gourmand 'Chocoholics heaven selection'	350
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Opera cake
 White chocolate tartlet
 After eight mint praline
 Served with a single espresso shot on the side

Café Gourmand 'Mauritian sweet delicacies'	350
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Sweet potato pudding with agriculture rum and St Aubin vanilla
 Banana crumble with dark muscavado
 Garden lime flavoured crème brûlée
 Served with a single espresso shot on the side

Our Signature Cocktails

Rum Dawa (160 ML)* Micro lime, honey, raw sugar, chilli & basil infused rum	500
Waw Mojito (160 ML)* Fresh watermelon, strawberry, mint, lime, raw sugar & green cardamom, Lime infused rum	460
Bab Daiquiri (160 ML)* Freshly squeezed lime- orange juice, sugar blueberries, Vanilla infused rum	460
Mai Tai (250 ML)* Fresh lime & orange, Mauritian orgeat, orange liquor & a selection of three (3) rare rums	500



* Beverages included in Shanti bliss package

Scan this QR code to view our menu in your preferred language

- 🍷 - Wellness cuisine
- 🌿 - Vegetarian
- 🍵 - Ayurveda
- (ACQ) - Aquacasia
- 🌶️ - Spicy
- (P) - Pork
- (A) - Alcohol
- (N) - Nuts

Dinner food credit of MUR 2,500 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.

Version: 12. May 2019



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Appetizer

Beef trio: Beef roquette and parmesan roll Beef wonton Beef & camembert ball	250
Beef tartar with quail egg and condiments	850
Beef carpaccio with truffle dressing, rucola and parmesan shaving	750
Buffalo chicken wings, honey sesame soya sauce	750
Calamari fried with beetroot chips and aioli	550
Wasabi prawns, sweet papaya	900
Smoked trout with pickled red cabbage and horseradish cream	800
Vegetable spring roll, sweet & sour dressing V	550
Grilled peaches with mix green salad, candied walnut and Roquefort cheese V	750

Soups

Thick potato & leek soup with marjoram and crispy bacon (P)	600
Chilled tomato and cucumber soup with cold pressed olive oil drizzles V	500

The Shanti specialty burgers & sandwiches

Lobster burger Poached spiny lobster marinated with truffle mayonnaise and chives with fried onion, fresh tomato, French fries and truffle mayonnaise	1,250
Tuna burger Diced tuna fillet marinated with BBQ spices, ginger pickle, kaffir lime and wasabi cream with bok choy, wasabi mayonnaise, fresh tomato and potato wedges	550
Pulled pork burger Pulled pork sautéed in a sweet chilli, lemon sauce with onion and chives with crispy bacon, honey mustard, sweet chilli sauce and French fries	650
Shanti Signature curried beef burger Minced beef fillet marinated with grind curcuma, coriander, cumin, curry leaf, kaffir lime, onion, garlic and tomato with crispy onion, tomato, potato wedges and curry mayonnaise	600
Black Angus burger Minced beef fillet with mushroom, caramelized onion, cheddar, Bourbon BBQ	(220g) 1,700
BBQ beef steak sandwich Cheesy sandwich with homemade bread	750



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Grilled on the “Himalayan Salt Block”

Natural perfection with unique taste for your favorite cut grilled and served on the salt block- A must try.

Beef filet thick-cut with béarnaise butter - Karan - South Africa	(300g) 1,350
Tuna filet - medium rare	(250g) 1,150

From the grill

All our beef come from Australia (Aus.) & South Africa (S.A.), Carefully selected prime quality cattle & grass - fed on open pastures and grain.

Tagliata beef entrecôte, Black Angus (Aus.), rocket and parmesan	(250g) 1,500
Beef T - Bone steak - (Aus.) for 2 <small>(A 24 HOURS PRE-ORDER IS REQUIRED)</small>	(820g) 5,000
Beef tenderloin Black Angus (Aus.)	(250g) 2,200
Beef striploin (S.A.)	(220g) 1,000
Tomahawk steak - (Aus.) for 2 <small>(A 24 HOURS PRE-ORDER IS REQUIRED)</small>	(1,000g) 5,900
Beef entrecôte - Karan - South Africa	(250g) 900
Chicken breast skewers with herbs, lemon and garlic	(220g) 900
Baby pork spare ribs with chilli BBQ glaze (P)	900
Creole stuffed eggplant with vegetable V	550
Grilled season vegetables, roasted polenta, parmesan and tomato sauce V	600

From the sea

Grilled filet of the catch of the day, marinated with olive oil	900
Grilled rock lobster with masala marinade	(850g) 2,700
Grilled Madagascar giant prawns, roast peppers-almond sauce	(1,000g) 2,250

Choose any two side orders

Steamed white rice, fried onions and sesames V
Mashed potatoes with scallions and lemon zest V
French fries, roast garlic, truffle mayonnaise
Potato wedges with truffle mayonnaise
Lemon broccoli almond with quinoa salad V
Mushrooms & roasted polenta, cherry tomato & cream cheese V
Roasted vegetables with hazelnut, parmesan thyme V
Creamy spinach V
Green beans and tomatoes with garlic V

Our selection of signature sauces

Classic béarnaise sauce
Balsamic reduction
Shanti BBQ sauce
Drunken sauce 'Rum infused pepper sauce'
Chilli Cajun mayonnaise sauce
Honey and parsley mustard sauce