

# RUM SHED

BAR & GRILL



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MUR

**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
Semi grilled fresh Tuna medallion crusted with trio peppers, pickled red cabbage and horseradish	750
Vegetable spring roll, sweet & sour dressing <b>V</b>	550
Grilled peaches with mix green salad, candied walnut and Roquefort cheese <b>V</b>	750

**Soups**

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

**The Shanti specialty burgers & sandwiches**

<b>Lobster burger</b> Poached spiny lobster marinated with truffle mayonnaise and chives with fried onion, fresh tomato, French fries and truffle mayonnaise	1,250
<b>Shanti Signature V-Burger (Beyond Meat - 100% Vegetarian)</b> With onions, tomatoes, gherkins and honey-mustard mayonnaise sauce served with spicy potato wedges	990
<b>Tuna burger</b> 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
<b>Pulled pork burger</b> 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
<b>Shanti Signature curried beef burger</b> 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
<b>Black Angus burger</b> Minced beef fillet with mushroom, caramelized onion, cheddar, Bourbon BBQ	(220g) 1,700
<b>BBQ beef steak sandwich</b> Cheesy sandwich with homemade bread	750



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**Culinary signature dish from our sister hotel "Nira Caledonia Edinburgh | Scotland"** <sup>(A)</sup> (250g) 1,650

Whisky flambéed Angus beef rib-eye steak with mushroom gravy, croquettes potatoes and seasonal vegetables  
 (Please specify your cooking style for your beef)

**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 (820g) 5,000  
 (A 24 HOURS PRE-ORDER IS REQUIRED)

Beef tenderloin Black Angus (Aus.) (250g) 2,200

Beef striploin (S.A.) (220g) 1,000

Tomahawk steak - (Aus.) for 2 (1,000g) 5,900  
 (A 24 HOURS PRE-ORDER IS REQUIRED)

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 <sup>(P)</sup> 900

Creole stuffed eggplant with vegetable <sup>(V)</sup> 550

Grilled season vegetables, roasted polenta, parmesan and tomato sauce <sup>(V)</sup> 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 <sup>(V)</sup>

Mashed potatoes with scallions and lemon zest <sup>(V)</sup>

French fries, roast garlic, truffle mayonnaise

Potato wedges with truffle mayonnaise

Lemon broccoli almond with quinoa salad <sup>(V)</sup>

Mushrooms & roasted polenta,  
 cherry tomato & cream cheese <sup>(V)</sup>

Roasted vegetables with hazelnut, parmesan thyme <sup>(V)</sup>

Creamy spinach <sup>(V)</sup>

Green beans and tomatoes with garlic <sup>(V)</sup>

**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



**Dessert** MUR

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)** 80

Butterscotch / Madagascar vanilla / Crunchy chocolate / Pistachio & White chocolate

**Sorbet (per scoop)** 80

Coconut & vanilla / Lemon & fresh mint / Pina colada / Mango

**'Café Gourmand'**

**Café Gourmand 'Chocoholics heaven selection'** 350

Opera cake  
White chocolate tartlet  
After eight mint praline  
Served with a single espresso shot on the side

**Café Gourmand 'Mauritian sweet delicacies'** 350

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

**A ROUND OF BEER FOR THE RUM SHED  
KITCHEN & SERVICE TEAM!**  
Nothing says thank you for a delicious meal like a cold beer in a hot kitchen!  
One for MUR 250. CHEERS!

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

-  - 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).  
All prices are in Mauritian Rupees (MUR) and include 15% VAT.