

SHANTI MAURICE

RESORT & SPA

CATERING FINE DINING MENU Gourmet Bliss By Chef Rakesh

Option 1: Freshly cooked and home delivery only

Shanti style white fish ceviche

White fish (180g) served in a coconut milk, crunchy onions, honey and lime, red chilli & coriander

MUR 650

Terrine of Foie Gras

Terrine of Foie Gras (190g) served on a French brioche and raspberry compote on a bed mixed herbs salad

MUR 800

Black Angus beef tartare

Black Angus beef tartare (150g) served with quail egg yolk, mixed salad with and a Shanti sauce

MUR 1,200

Lobster thermidor

Lobster thermidor (600g) served with a truffle mash potato and baby braised vegetables

MUR 1,800

Classic beef Wellington

Classic beef Wellington (180g) served with Duxelles mushroom, sautéed spinach and foie gras (30g)

MUR 1,600

Grilled baby chicken

Grilled baby chicken (180g) with lemon and thyme sauce served with gratin dauphinoise, sautéed seasonal vegetables and green salad

MUR 900

Terms and conditions

- Mentioned special rates are inclusive of 15% VAT and valid for the special home delivery offer only
- Available upon request and availability only
- Further conditions apply