



INDIAN OCEAN NIGHT

Served on the table

Fried papad
Tomato and onion salsa

Salad counter

Fish tikki salad
Calamari salad
Creole octopus salad
Carrot and cucumber salad
Tuna mas huni
Spicy mango chutney
Cucumber raita
Ginger and dhall chutney
Mango pickle | Chilli paste

Snacks

Mas aluvi roshi
Prawn spring rolls
Tomato and chilli chutney

Live

Maldivian coconut bread

Hot

Prawn and zucchini curry
Fish coconut stew
Sri Lankan chicken kottu roti
Beef rendang
Potato and green peas stew
Bitter gourd vindaye
Creole sautéed rice

Sweets

Coconut flan
Almond cake and sour cherry
Apple tart fine
Eclair maxime
Nuts pie
Fresh sliced tropical fruits



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

Buffet price MUR 2,000 per person
The food offer is included in meal plan packages (Half Board, Full Board).

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

SIGNATURE COCKTAIL

LAKAZE MAMA SIGNATURE PUNCH 450
Vanilla rum, Chamarel double distillation, fresh lemon, fresh passion fruit from the herb garden

HOME MADE FLAVORED RUM

Litchis & Chili flavoured rum 270
Coconut flavoured rum 270
Lemongrass & Ginger flavoured rum 270

RUM MOMENTS

SHANTI MOJITO 350
Rum, passion fruit, curry leaves, basilica, fresh lime sprite

SHANTI 20° South—57° West 450
Triple sec, melon liquor, lemon juice, cranberry juice

CLASSIC MOJITO 350
Local rum, fresh mint, fresh lime, top up soda

WATERMELON MOJITO 350
Local rum, watermelon, strawberries, lime, mint

BEERS

LOCALLY BOTTLED BEERS (330ml) 250
Phoenix | Blue Marlin

IMPORTED BEER (500ml) 350
Paulaner

SOFT DRINKS

MINERAL WATER (750ml)
San Pelegrino 390
Evian 350

SOFT (330ml) 150
Coca cola
Diet coke
Sprite
Fanta
Soda
Tonic
Appletiser & Grapetiser 220

CAN JUICES (300ml) 150
Orange
Pineapple
Mango
Apple