



AQUACASIA

Culinary Jewels of the Indian Ocean

Often described as jewels scattered over clear turquoise waters, the islands of the Indian Ocean have always been regarded as some of the most beautiful places on earth. And yet, they offer another treasure. An extraordinary range of fresh produce and gastronomic delights.

Aquacasia celebrates the bounty of the Indian Ocean and the culinary art the islands have to offer. From Africa in the west, Asia in the north, and Indonesia. In the east, Aquacasia brings together the very best Indian Ocean cuisine. Aromatic dishes inspired by resourceful street traders are served alongside authentic family recipes that have been passed down over countless generations. Classic dishes that capture the heart and soul of an island's love of food sit alongside new and inventive interpretations created by Chef Willi Reinbacher.










The defining characteristics of Aquacasian cuisine, the freshest ingredients and spectacular flavours, are prevalent throughout the menu. As spices were passed between islands throughout the trade routes of the Indian Ocean, each local culture developed their own unique style of cuisine. From the delicately fragrant Mauritian smoked blue Marlin to the rich complexity of a Maldivian style Lamb Mashroshi, the mastery of spice plays a pivotal role in forming the unique and fascinating flavours. Our produce is sourced as locally as possible, featuring fresh-off-the-boat fish or herbs straight from our kitchen garden. From farm to fork, we trace the provenance of our food, and we utilize seasonal supplies.

A culinary tribute, Aquacasian cuisine brings together both celebrated and inspired dishes from Comoros, Madagascar, Maldives, Mauritius, Seychelles, Sri Lanka, Reunion, Indonesia and Western Australia.



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

Early flavours

White fish and coconut ceviche  (ACQ)	800
White fish marinated with coconut cream and lemon	
Octopus salad 	700
Octopus salad in citrus dressing with onions, cucumber, tomato and avocado	
Mauritian smoked Blue Marlin salad  (ACQ)	850
Blue Marlin, poached egg, capers, onions and garden greens	
Chicken soup with coconut and galangal  (ACQ)	750
Tender slices of chicken simmered in coconut milk with galangal and kaffir lime	
Fish cutlets  (ACQ)	700
Breaded Sri Lankan fish cakes with tomato and cumin chutney	
Tomato soup  	500
Tomato soup with fresh basil from our own garden	
Stars salad 'Millionaire'  (A) (ACQ)	800
Grilled lettuce heart with sliced heart of palm, tomato and rum infused cocktail sauce	
Slow cooked pork belly  (P)	850
Tender pieces of pork belly with tomato and cumin chutney	
Seafood pakora	700
Calamari, fish and shrimps in a crispy cumin and coriander batter served with mint sauce	
Duck spring rolls	700
Duck rilette in crispy pastry with orange enhanced hoisin sauce	

 - Wellness cuisine

 - Spicy

 - Vegetarian

(P) - Pork

 - Ayurveda

(A) - Alcohol

(ACQ) - Aquacasia

(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.

Principal flavours

Bihun Goreng with prawns (ACQ)

Indonesian fried glass noodles with prawns, vegetable, lime, sweet soya

1,100

Madagascar style tuna fillet 'mi-cuit' (A) (ACQ)

Pink seared tuna fillet with shrimps, spinach, quinoa rice and vanilla-green peppercorn sauce

1,350

Cochurru crusted Seabass fish fillet (ACQ)

Seabass fish fillet baked with acidic coconut, herb crust, sautéed breadfruit, chickpeas, bell pepper and mix green salad

1,200

Catch of the day (ACQ)

Pan-seared or grilled or poached fish fillet
Served with sautéed spinach, parsley potatoes and glazed vegetables

1,000

Malagasy chicken curry (ACQ)

Tender chicken thighs in coconut and lemon gravy served with steamed rice and cucumber salad

950

Grilled baby chicken

Baby chicken marinated with garlic, lemon and thyme served with onion, cucumber, tomato salad and home - made fries

1,200

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Principal flavours

Culinary signature dish from our sister hotel "Nira Alpina St Moritz | Switzerland" **1,500**
"Züri Geschnetzeltes" Veal slices cooked in a mushroom sauce and served with "rösti" potatoes

Braised lamb shank  (ACQ) **1,400**
Slow braised lamb shank with onion gravy, star anise and tabbouleh

Stir-fried chili beef  (ACQ) **1,400**
Tender cubes of beef fillet with scallions, red chili and onion served with steamed rice and wok fried vegetables
(Please specify your cooking style for your beef)

Chili-cheese-beef  **1,600**
Chili-cheese-beef with roasted potatoes, fine vegetables and mushroom gravy

Shanti Signature 'Surf and Turf' **1,500**
Beef tournedos and crispy scampi kataifi with sautéed baby spinach and seasonal vegetables
(Please specify your cooking style for your beef)

Shanti Signature "Rossini beef burger" (200g) **1,200**
"Rossini beef burger" served with duck liver, potato wedges, tomato, gherkins, caramelized onions, mustard flavored with truffle oil
(Please specify your cooking style for your beef)

Spaghetti ou Penne

Aglio olio  **650**

Tomato sauce  **650**

Bolognese sauce **850**

Carbonara (P) **850**

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Desserts

Baked mango yoghurt Homemade mango yoghurt served with mint sorbet	300
Lemongrass sago with fresh fruit tartar  Lemongrass Tapioca, lychee and ginger sorbet with fresh tropical fruits tartar	300
Madagascar chocolate discs (N) Dark chocolate disk with Calamansi lime sorbet and peanut toffee crunch	500
Mousse of passion fruit mojito (A) Served with coconut dacquoise and honey comb crunch	400
Coconut and pineapple tart (A) Homemade coconut and pineapple tart served with pina colada sorbet	250
Vanilla crème brûlée Crème brûlée served with vanilla ice cream	300
Chocolate fondant Chocolate fondant with Chamarel coffee ganache and butterscotch ice cream	250
Mauritian seasonal fruit platter  Chili, salt, lime & tamarind sauce	300
Island style grilled pineapple with cinnamon and yoghurt (A) Grilled pineapple marinated with Mauritian rum, cinnamon and sugar and accompanied with a homemade dip with yogurt , vanilla , lemon syrup and raw sugar	300
Selection of homemade ice-creams & sorbet (per scoops) Ice cream: <ul style="list-style-type: none">• Coconut (ACQ)• Madagascar Vanilla (ACQ)• Crunchy Chocolate• Butterscotch• Crunchy pistachio & white chocolate• Strawberry• Banana cardamom (ACQ) Sorbet: <ul style="list-style-type: none">• Papaya and lime (ACQ)• Lychee & ginger• Coconut & vanilla (ACQ)• Lime & fresh mint (ACQ)• Passion fruit• Pina Colada (ACQ)• Mango	80

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'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

Liquor Coffees

Royal coffee

770

Cognac, hot coffee, sugar, double cream

Irish coffee

490

Irish whiskey, hot coffee, sugar, double cream

Coretto coffee

490

Grappa, hot coffee, sugar, double cream

Mauritian coffee

380

Mauritian vanilla rum, hot coffee, sugar, double cream

Calypso coffee

380

Kahlua, hot coffee, sugar, double cream

Dessert wines (60 ml)

Vin de Constance - Klein Constantia, South Africa		420
De Bartoli Noble One - Australia	2006	420
Nederburg Noble late Harvest - South Africa	2014	290

A ROUND OF BEER FOR THE STARS KITCHEN & SERVICE TEAM!

Nothing says thank you for a delicious meal like a cold beer in a hot kitchen! One for MUR 250. CHEERS!

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SHANTI MAURICE

RESORT & SPA