



LUNCH MENU

OPENING HOURS

12H30 - 14H30



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

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

Salads and Appetizers

Tropical salad with sautéed shrimps  (N) (AQC)	650
Sautéed shrimps with hearts of palm, lettuce, tomatoes, fruits, almonds and sweet and sour dressing	
Classic Caesar salad with tangy anchovy dressing and croutons with choice of :	
Sundried tomatoes 	500
Thyme-scented chicken breasts	550
Sautéed prawns	650
Seared Lobster (100 g)	950
Mauritian smoked Blue Marlin salad (AQC)	650
Blue Marlin fish, poached egg, capers, onions and garden greens	
Niçoise salad with tuna tartar 	700
Tuna tartar, potato, green beans, capers, eggs, olives, tomatoes and lettuce	
Octopus salad (AQC)	550
Octopus salad in citrus dressing with onions, cucumber, tomato and avocado	
Caprese salad 	700
Poached tomatoes, fresh mozzarella cheese, balsamic, lettuce, olive oil and basil from our garden	
Shrimp Laksa (AQC)	750
Coconut soup with shrimps, udon noodles, boiled egg, mushrooms and scallions	
Tomato soup  	500
Tomato soup with fresh basil from our own garden	
'Créole' gazpacho (AQC)	500
Chilled tomato and pepper soup with herb crostini	

 - Wellness cuisine

 - Spicy

 - Vegetarian

(P) - Pork

 - Ayurveda

(A) - Alcohol

(ACQ) - Aquacasia

(N) - Nuts

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The Shanti specialty burgers

Shanti Signature V-Burger (Beyond Meat - 100% Vegetarian) (180g) 990

With onions, tomatoes, gherkins and honey-mustard mayonnaise sauce served with spicy potato wedges

Lobster burger (180g) 1,250

Poached spiny lobster marinated with truffle mayonnaise and chives with fried onion, fresh tomato, French fries and truffle mayonnaise

Shanti Signature "Rossini beef burger" (200g)

"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)

1,200

Shanti Signature "Curried beef burger" (250g)

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

Classic beef burger (200g)

Minced beef fillet marinated with onion, garlic, mustard with gherkins, tomato, caramelized onion and sweet chilli mayonnaise

600

Pulled pork burger (200g) (P)

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

Tuna burger (200g)

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

Chicken burger (200g)

Minced chicken breast marinated with onion, parsley with tomato, gherkins, caramelized onion, French fries and herb mayonnaise

500

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Wraps

Vegetable kathi roll 400

Spiced cabbage, peppers, onion and cheese wrapped in a fresh romali roti with French fries and tomato chutney

Tandoori chicken kathi roll 500

Tandoori chicken, spiced cabbage, peppers, onion and cheese wrapped in a fresh besan chilla with French fries and spicy creole sauce

Smoked marlin wrap 500

Smoked marlin, cucumber, tomato, onion, arugula leaves and mustard mayonnaise wrapped in a tortilla with mix salad

Seafood wrap 550

Prawn, calamari, fish, chipotle mayonnaise, peppers, kaffir lime, coriander, wakame and lettuce wrapped in a tortilla with French fries

Shanti Signature wrap 450

Palm heart, avocado, tomato, sprout, spring onion, coriander, cumin seeds, watercress and yogurt spread wrapped in a quinoa roti with mix salad

Sandwiches

Club sandwich chicken 450

Chicken, turkey bacon, avocado, fried egg, lettuce, tomato, mustard sauces

Tuna club sandwich (AQC) 450

Corn, onion, avocado, lettuce, tomato mayonnaise

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Pizza selections

Classic pizza

Margarita  550

Tomato sauce with buffalo mozzarella cheese

Four cheese 500

Tomato sauce, cheddar cheese, mozzarella cheese, goat cheese and blue cheese

Four season 500

Tomato Sauce, parma ham, black olive, mushroom, artichokes, mozzarella cheese

Hawaiian 550

Turkey ham, pineapple, mozzarella cheese

Shanti speciality pizza

Seafood 600

Tomato, mixed seafood and mozzarella cheese, rocket leaves

'Madrass' (chicken curry) 550

Tomato, chicken, chilli, coriander, mozzarella cheese

Lamb and chorizo 550

Tomato, lamb, chorizo, onion, mozzarella cheese

Smoked marlin 600

Tomato, smoked marlin slice, onion, capers, mozzarella cheese

Lobster with cheese sauce 1,400

Tomato, poached lobster (100g), mozzarella cheese, basil, smoked cherry tomato

Chicken Caesar and mayonnaise 550

Tomato, chicken, onion, eggs, mozzarella cheese, mayonnaise

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Pasta

(Please allow 20 mins cooking time)

Homemade pasta of the day

(Please ask your waiter for the pasta of the day)

700

Gluten free pasta

(Please select from the following choices: spaghetti or penne)

Classic

(Please select any one sauce to accompany your pasta)

Bolognaise

Minced beef, carrots, onions, leek, celery, tomato puree

Arabiata

Tomato, chilli, oregano

Cabonara

Bacon, onion, white wine, farm eggs, cream (A)

Tomato and pesto

Basil, garlic, pine seeds, olive oil

Cheese

Emmenthal cheese, Parmesan cheese, onion, white wine (A)

Aglia Olio

Fresh garlic, red chilli, white wine, parsley (A)

Alfredo

Fresh tomato, cream, parmesan cheese

Shanti speciality pasta

Prawn and lime

Prawn, garlic, chilli, cherry tomato, white wine, oregano, combava lime zest (A)

800

Shanti

Creamy curry, grilled chicken breast slice, onion, garlic, ginger, fresh tomato, curry leaves

700

Shanti Signature

Poached lobster (100g), onion, ginger, white wine, cream, palm heart, Parmesan cheese, egg yolk (A)

1,400

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Main courses

Pan-seared fillet of the 'catch of the day'  **1,000**
Herbed-marinated pan-seared fish fillet with grilled vegetables and mash potato

Grilled baby chicken **1,200**
Baby chicken marinated with garlic, lemon and thyme with onion, tomato, cucumber salad and homemade fries

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

Tuna Steak **1,200**
Tuna steak with coconut salsa, steamed rice and wok vegetables

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Desserts

Banana crème brûlée	300
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Coconut and pineapple tart (AQC)	250
Served with pina colada sorbet	
Chocolate fondant	250
Chocolate fondant with Chamarel coffee ganache and butter scotch ice-cream	
Lemon Cheesecake (A) (AQC)	250
Cheese cake with lemon from Rodrigues Island baked in almond short crust, accompanied with papaya and lime sorbet	
Fresh fruit gazpacho (AQC)	300
Served with passion sorbet	
Mauritian seasonal fruit platter (AQC)	300
Island style grilled pineapple with cinnamon and yoghurt (A)	300
Grilled pineapple marinated with Mauritian rum, cinnamon and sugar and accompanied with a homemade dip with yogurt, vanilla, lemon syrup and raw sugar	
Selection of homemade ice-creams & sorbets (per scoop)	80
Ice Cream: Coconut (AQC) Madagascar Vanilla (AQC) Crunchy Chocolate Butterscotch Crunchy pistachio & white chocolate Strawberry Banana cardamom (AQC)	
Sorbets: Papaya and lime (AQC) Lychee & ginger Coconut & vanilla (AQC) Lime & fresh mint Passion (AQC) Pina colada (AQC) Mango (AQC)	

'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 brulée Served with a single espresso shot on the side	

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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