

SHANTI MAURICE

RESORT & SPA



Starters

Lagoon sea urchin with condiments
Garlic shrimp in Moroccan tabbouleh
Crispy fish salad with peppers
Green papaya salad from Shanti's garden
Palm heart salad with olives and pineapples
Smoked marlin platter with capers & pomegranate
Smoked salmon platter
Fruity mussel's salad: cucumber, carrot & radish pickles
Tartare & ceviche bar condiments
Ceviche - corn, onion, red pepper, coriander & red chilli
Tartare - onion, grated coconut and spring onion, avocado with fried capers

Soup

Creamy lobster bisque

BBQ grill

Aquacasia grilled spiny lobster
Seafood skewers: prawn, fish, octopus & calamari
BBQ spiced beef tenderloin
Chicken with rosemary & honey

From the Fisherman Cove

Whole grilled fish of the day
Seabass fillet tastily grilled in banana leaves
'Catch of the day' with lemon thyme sauce
Tuna steak

Sauces

Créole rougaille sauce | Kaffir lime butter sauce
Garlic parsley marination
Virgin sauce | Tropical fruit salsa

Sides

Corn on the cob | Garlic bread | Stir fried rice
Sautéed potato with roasted garlic, cherry tomato & olives
Roasted vegetables: zucchini, carrot, eggplant & peppers
Rosemary garlic & thyme, sautéed mushroom with cherry tomato

Dessert

Desserts discovery
Selection of exotic seasonal fruits

Live

Crepes Suzette

Price:

Supplement MUR 2,850 (for guest on Half Board, Full Board & Shanti Bliss All-inclusive package)

Buffet MUR 4,850 (for guest on Bed & Breakfast & Non-residents)

The Price is in Mauritian Rupees inclusive of 15% VAT



Scan this QR code to view our menu in your preferred languages