



“FIRE AND ICE”

Delight your palate with exquisite refinement and delicate culinary discovery. Refined food combine with convivial atmosphere to provide you with the most delectable experience. Traditionally served raw with a slice of lemon, taste our exceptionally cultivated Mauritian oysters and ocean-fresh seafood. Enjoy sumptuous dishes from caviar with exquisite taste and fine texture lobsters, to suit almost any taste.



Shanti Maurice Resort & Spa in collaboration with the island renowned local oyster producer Mr. Persand has created a dedicated oyster farm for us and available for a pedagogical visit with tasting option of your fresh oyster also possible at Poudre D'or village.

LOBSTERS EXTRAVAGANZA

COLD

Tartar of semi cooked lobster and avocodo mash with crystalized ginger dressing

MUR 1,100

Poached Spiny lobster and Cantaloupe melon tossed in brandy-cocktail sauce with fine frisée salad

MUR 1,160

HOT

Ragout of lobster with porcini mushroom and sautéed fettuccini in sage butter

MUR 1,460

Simply grilled lobster with sautéed mushrooms and bio vegetables Créole sauce & garlic butter

MUR 1,750

CULTIVATED MAURITIAN OYSTERS

Taste like eating a small amount of pure ocean. Minus the salt, with a hint of rusty copper and steak sauce. The texture, which is a big part of the experience, is a little like the white part of an overcooked fried egg, but a little less rubber band to it.

Mauritian Oysters, plater of 12 pcs served with condiments

3 pcs | MUR 210

6 pcs | MUR 380

12 pcs | MUR 720

FINE DE CLAIRE 4

It is the favorite product of those who appreciate fleshy oysters, rich in water and balanced in flavors. For several weeks, it's refined in the "claires" Bare de Cancale, these shallow clay ponds that gives a superior shell quality to a fine oyster of open sea. It's also during ripening that the oyster adds to its marine flavor the subtlety of a terroir taste.

Fine de Claire served with traditional condiments

3 pcs | MUR 510

6 pcs | MUR 1,020

12 pcs | MUR 2,040

TSARSKAYA

More than a century ago, Cancale oysters were already shipped to the Tsars in St. Petersburg, accompanied by caviar and Vodka. It is to pay tribute to them that Tsarskaya oyster was created. It is a firm, fleshy oyster, with a unique taste, so dear to the Tsars and which today is the delight of all gourmets.

Tarskaya served with lemon-pepper pearls, marinated wakame & condiments

3 pcs | MUR 1,060

6 pcs | MUR 2,060

12 pcs | MUR 4,000

THE ULTIMATE CAVIAR EXPERIENCE

Served with blinis, crème fraiche, diced onion, fresh chives & hard-boiled eggs

CAVIAR STURIA CLASSIC OSCIETRA

30 gm

MUR 5,500

THE STURIA CAVIAR TRILOGY

Baeri Classic - Oscietra Classic - Caviar Vintage

30 gm

MUR 6,000

EXCLUSIVE ITALIAN CAVIAR ADAMAS

Accompanied with blinis, curry leaf flavoured sour cream, pineapple chutney

50 gm

MUR 7,000