



AQUACASIA

Culinary Jewels of the Indian Ocean

OPENING HOURS

18:30hrs – 22:30hrs (last order for food is 22:00hrs)

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





Guests on meal plan Half Board (HB) | Full Board (FB) | Shanti Unlimited are entitled to a food credit of MUR 2,500 per meal per person.

Any consumptions beyond, will be charged accordingly. Credit is non-refundable and non-transferable.


Menu availability depending on weekly opening times as per Shanti Times.

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

STARTERS: EARLY FLAVOURS

Stars salad 'Millionaire'  A	990
Grilled lettuce heart with sliced palm heart, tomato and rum infused cocktail sauce	
Carpaccio of white fish 	895
White fish marinated with vegetables, semi raw papaya relish, green salads and passion fruit vinaigrette	
Smoked chicken with couscous	705
Smoked chicken with couscous salad, roasted bell peppers, assorted greens and balsamic dressing	
Fine slices of Blue Marlin salad 	845
Smoked Blue Marlin topped with palm heart- pineapple salsa and fine salads in raspberry dressing	
Fish cutlets 	990
Breaded Sri Lankan fish cakes with tomato and cumin chutney	
Seafood pakora	990
Calamari, fish and shrimps in a crispy cumin and coriander batter served with mint sauce	
Slow cooked pork belly P	1,035
Tender pieces of pork belly with tomato and cumin chutney	

STARTERS: SOUPS

Chicken minestrone soup	520
Diced chicken, onion, garlic, vegetables, tomato, pasta, shaved Parmesan cheese and herbs	
Mauritian Crab Soup 	660
Crab soup with fresh coriander served with garlic bread	

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MAIN COURSES: PRINCIPAL FLAVOURS

Malagasy chicken curry 🌶️	990
Tender chicken thighs in coconut and lemon gravy served with steamed rice and cucumber salad	
Cochurry crusted Seabass fish fillet	1,175
Seabass fish fillet baked with acidic coconut, herb crust, sautéed breadfruit, chickpeas, bell pepper and mix green salad	
Madagascar style tuna fillet 'mi-cuit'	1,080
Pink seared Tuna fillet with shrimps, spinach, quinoa rice and vanilla-green peppercorn sauce	
Braised New Zealand lamb shank	1,315
Slow braised lamb shank with buttered potato mash, garlic vegetable & onion gravy	
Culinary signature dish from our sister hotel "Nira Alpina St Moritz Switzerland"	1,365
"Züri Geschnetzeltes" Veal slices cooked in a mushroom sauce and served with "rösti" potatoes	
Shanti Signature 'Surf and Turf'	1,315
Beef tournedos and crispy scampi kataifi with sautéed baby spinach and seasonal vegetables <i>(Please specify your cooking style for your beef)</i>	

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DESSERTS

Selection of ice-creams & sorbet (per scoops)	120
Ice Cream: Vanilla chocolate strawberry coconut green pistachio N	
Sorbets: V Mango pineapple mint lime passion fruit	
Fresh fruit gazpacho	520
Fresh fruit gazpacho served with passion fruit sorbet	
Lemongrass tapioca pearls with fresh fruit tartar V ♥	425
Lemongrass tapioca pearls, lychee and ginger sorbet with fresh tropical fruit tartar	
Island style grilled pineapple with cinnamon and yoghurt V A	520
Grilled pineapple marinated with Mauritian rum, cinnamon and sugar and accompanied with a home-made dip yogurt with vanilla , lemon syrup and raw sugar	
Vanilla crème brûlée	610
Crème brûlée served with vanilla ice cream	
Mauritian seasonal fruit platter V ♻️ ♥	610
Fruit with chili, salt, lime & tamarind sauce	
Chocolate fondant	610
Chocolate fondant with Chamarel coffee ganache and butterscotch ice cream	
Madagascar chocolate discs N	565
Dark chocolate disk with Calamansi lime sorbet and peanut toffee crunch	
Moist red velvet cake	610
Moist red velvet cake served with raspberry coulis and chocolate ice cream	
New York - style cheesecake with caramel sauce	750
A creamy New York-style cheesecake infused with salted caramel sauce	

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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