

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

STARTERS: SOUPS

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

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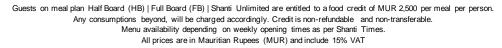
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MAIN COURSES: PRINCIPAL FLAVOURS

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

















DESSERTS

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

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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