



Feet in the sand



Feet in the sand - Bbq grill buffet

"SEA-TO-TABLE", sourcing locally near sourced fish only from local fishermen. Enjoy an ultimate feet-in-the-sand dining experience under the starry sky serenaded by the soothing waves of the Indian Ocean with very reduced seating capacity in private atmosphere.

An authentic and passionate combination of flavours to satisfy the most discerning palates in an elegant setting for timeless moments.

Taste our menu featuring delectable dishes of the live grill menu from the Chef and the discrete attention of a butler for a night full of wonder.

Terms and conditions

From 19:00hrs to 22:00hrs
Opening days as per Shanti Times, depending on weather conditions

Menu MUR 2,500 per person
This food offer is included for guests on Shanti Unlimited
Prices are in Mauritian Rupee and inclusive of 15% VAT.
Please book in advance, valid upon request and availability on first come and first serve basis within limited seating capacity.

Feet in the sand Menu

CHEF SELECTION OF HORS D'OEUVRES

Please select any one of your favorite hors d'oeuvres

SEAFOOD FRIENDS

Fresh smoked Marlin tartar | Octopus salad | Tuna sashimi | Poached giant Shrimps

COLD MEAT FEAST PLATTER

Spicy lamb meat ball dumplings in a "rougaille sauce" dip |
Chicken satay skewer on peanut sauce | Australian beef carpaccio with rocket and mustard cream

VEGETARIAN SELECTION

Paneer skewer marinated in spinach sauce | Tomato carpaccio in
Basil vinaigrette | Vegetarian shish kebab

MAINCOURSE LIVE FROM OUR BARBECUE GRILL

Whole grilled giant prawns served two pieces per person

Fresh catch of the day in papillote style with lemon and aromatic herbs

Calamari fillet and marinated in a tangy sauce

Barbecued mini beef steak grilled medium and served with rosemary and honey sauce

Grilled chicken supreme glazed with honey and rosemary sauce

Shrimp and octopus skewer

Grilled seasonal vegetables skewer and served with Mauritian curry sauce

Roasted jacket potato served with sour cream

Green salad fresh from our garden

CHEFS' ENHANCEMENT GRILLED SUGGESTION

Spiny whole rock lobster served with chef secret sauce
(supplement MUR 1400 per person)

SELECTION OF DESSERT

Please select any one of your favorite dessert

Feet in the sand specialty
Homemade bourbon vanilla ice cream topped with a hot and rich red fruit coulis

Pina colada style Panacotta

Trilogy of homemade crème brulee



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