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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







## **SALADS AND APPETIZERS**

	MUR
Vietnamese spring rolls crispy vegetable, peanut butter sauce ♥ Vegetable spring rolls dumpling, soy garlic sauces	705
Red radish, avocado and wakame salad Red radish, avocado, olives, dried papaya, onion, scallion and chia dressing	800
Baby spinach and mushroom salad Baby spinach, mushroom, squash, pumpkin seed, pomegranate and with apple cider dressing	705
Greek salad ♠ Feta cheese, English cucumber, olives, tomatoes, red onions, green bell pepper, oregano, red wine vinegar and extra virgin olive oil	705
The shanti nourishing salad Grilled tomatoes, steam broccoli, quinoa, sunflower seeds and goji berries	750
Caprese salad   Poached tomatoes, fresh Mozzarella cheese, lettuce, olive oil, fresh basil from our garden and balsamic vinegar	1,035

## **SOUPS**

Turmeric cauliflower soup and coriander oil Cauliflower, onion, garlic, coriander, turmeric and coconut oil	550
Shanti tomato rasam "soup" Tomato, coconut oil, coriander, mustard seeds, garlic and tamarind paste	650
Broccoli and almond soup Garnished with sautéed chopped celery, cumin, onion & almond flakes	650

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BURGERS	MUR
Shanti Signature V-Burger (Beyond Meat - 100% Vegetarian) (180g) ♥ With cucumber, tomatoes, gherkins, cheese, caramelized onions, ketchup, mustard and served with spicy potato wedges on the side	1,070
PANINI	
Tomato and Mozarella panini   Tomato, Mozzarella cheese, basil pesto spread, onion rings, mixed salad, served with French fries on the side	705
PIZZA SELECTIONS	
Margarita Tomato sauce with buffalo Mozzarella cheese with fresh basil	610
Tandoori paneer Tandoori paneer, onion, bell pepper, tomato sauce and Mozzarella cheese	750
PASTA	
(Please allow 20 mins cooking time)	
Pasta selections: Tagliatelle   Penne   Spaghetti (Please select any one of your favourite pasta)	
Aglio olio	705
Arabiata    Tomato, chilli and oregano	730













MAIN COURSES	MUR
Spicy okra (Indian speciality) Fried lady finger with onion, tomato, chilli, spices and coriander	800
Vegetable korma (Indian speciality)	800
<b>Tikka paneer mushroom (Indian speciality)  </b> ■ Paneer with mushroom marinated in yogurt and spices, cooked in tandoori oven	850
Stuffed bell pepper With Provençale vegetables, green asparagus and truffléed tomato sauce	1,080
Please select any one side dish to accompany the above main course: Naan: plain, cheese or garlic Tomato salsa or green salad or grilled vegetables Creole rice or basmati rice	
Vegetable biryani (Indian speciality)    Saffron rice with mixed vegetables, spices fried onion mint	800
Indo-Chinese style vegetarian stir fried noodles Hakka noodles, seasonal vegetables, garlic sauce & kaffir lime	530
Mushroom risotto  Mushroom, cherry tomato, onion, garlic, white wine and herbs	800
DESSERTS	
Ginger jelly with papaya salad Soft silky jelly with fresh sweet papaya from our garden	400
Fresh fruit tartar with exotic broth Small cubes of fresh tropical fruits served with exotic broth	400
Strawberry sugar free mousse Strawberry, agar agar, and stevia instead of sugar	450
Melon soup with ginger lychee sorbet Fresh ripe melon blend with sparkling water and homemade lychee sorbet	450

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