



The most famous restaurant in the South - A genuinely shabby-chic casual venue with a wide a la carte choice of exceptional meal and grill specialties. All our beef comes from Australia (Aus.) & South Africa (S.A.), carefully selected prime quality cattle & grass – fed on open pastures and grain. The bar offers a unique collection of rum of over 250 types from 36 countries with a unique outdoor cinema.

OPENING HOURS

18:30—22:30

(last order for food is 22:00)



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 nonrefundable 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

 - Wellness cuisine

 - Vegetarian

 - Ayurveda

 - Aquacasia




 - Spicy

 - Pork



 - Alcohol

 - Nuts





STARTERS: APPETIZERS & SOUPS

Australian Prime Beef Trilogy	1,175
<i>Beef tartar Beef wonton Roasted beef served with rocket salad in honey mustard dressing</i>	
Fried calamari with beetroot chips and aioli	750
Char-grilled fish "Seabass", tomato-avocado salsa, watercress salad and passion fruit dressing	990
Vegetable spring roll, sweet & sour dressing 	610
Minute grilled supreme of chicken churrasco, tomato-corn salsa and chimichurri sauce	705
Grilled peach mixed with green salad, candied walnut and Roquefort cheese  	705
Wasabi prawns with sweet papaya	895
Beef Carpaccio with truffle dressing, rocket salad and shaved Parmesan cheese	1,175

SOUPS

Roasted butternut soup with focaccia and dried tomato croutons 	705
Thick potato & leek soup with marjoram and crispy bacon 	520

MAIN COURSES: THE SHANTI SPECIALTY BURGERS & SANDWICHES

Chicken burger (200g)	705
<i>Minced chicken with onions, Cajun spices, gherkins, tomatoes, lettuce with French fries on the side</i>	
Tuna burger (200g) 	800
<i>Diced Tuna fillet marinated with BBQ spices, ginger pickle, kaffir lime, fresh tomato and served with spicy potato wedges on the side</i>	
Beef burger (200g)	845
<i>Minced beef fillet with onions, Cajun spices, gherkins, tomatoes, lettuce with French fries on the side</i>	
Focaccia sandwich	990
<i>With crispy chicken, tomato and avocado salsa served with French fries</i>	
Hamburger (200g) 	950
<i>Minced beef patty with onions, Cajun spices, gherkins, tomatoes, lettuce, fried egg and crispy bacon served with French fries on the side</i>	
V-Burger (Beyond Meat - 100% Vegetarian) (180g)  	1,070
<i>With cucumber, tomatoes, gherkins, cheese, caramelized onions, ketchup, mustard and served with spicy potato wedges on the side</i>	
Lobster burger (180g)	2,010
<i>Poached spiny lobster marinated with truffle mayonnaise and chives with fried onion, fresh tomato, French fries and truffle mayonnaise</i>	
Wagyu burger (180g)	2,250
<i>Minced Wagyu beef 'Grade 4 - 5' marinated with salt & pepper, Dijon mustard with truffle mayonnaise, caramelized onion, lettuce, tomato and Cajun potato wedges</i>	

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MAIN COURSES

CULINARY SIGNATURE DISH FROM OUR SISTER 2,250

“NIRA CALEDONIA EDINBURGH | SCOTLAND” (250G) ^A

Whisky flambéed Black Angus beef rib-eye steak with mushroom gravy, baked potatoes with creamy and butter sauce and seasonal vegetables

FROM THE GRILL

Ginger & kaffir lime marinated farm chicken leg with crumble of apple, chia seeds and sultanas (250g)	1,035
Grilled season vegetables served with roasted polenta, parmesan cheese and tomato sauce ^V	1,035
Beef entrecôte – Karan – South Africa (250g)	1,130
Baby pork spare ribs with chilli BBQ glaze ^P	1,175
Beef striploin (S.A.) (220g)	1,180
Gratinated bell pepper stuffed with green asparagus and mushroom, Philadelphia cheese, Quinoa rice and tomato salsa ^V	1,300
Beef filet thick-cut with béarnaise butter - Karan – South Africa (300g)	2,010
Tagliata beef entrecôte, Black Angus (Aus.), rocket and parmesan (250g)	2,250
Beef T - Bone steak – (Aus.) for 2 (820g) (A 24 hours pre-order is required)	3,550
Australian Lamb Cutlets – (350g)	1,750

FROM THE SEA

“Catch of the day” grilled fish filet marinated with olive oil and garlic	1,270
Grilled and flambéed giant prawns with “orange flavoured rum arrangé” smoked bell pepper-avocado salsa (1,000g) ^A	3,260
Grilled rock lobster with masala marinade (850g)	3,540

Choose any two side orders ^V

Steamed white rice, fried onions and sesame

Mashed potatoes with scallions and lemon zest

French fries, roast garlic, truffle mayonnaise

Potato wedges with truffle mayonnaise

Lemon broccoli almond with quinoa salad

Roasted vegetables with parmesan thyme

Creamy spinach

Green beans and tomatoes with garlic

Our selection of signature sauces

Classic béarnaise sauce

Balsamic reduction

Shanti BBQ sauce

Drunken sauce “Rum infused pepper sauce”

Chilli Cajun mayonnaise ^V

Honey & parsley mustard sauce ^V

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DISCOVER OUR “RUM SHED LIVE DIY (Do-It-Yourself) TABLE GRILL EXPERIENCE”

(A 24 hours pre-order is required)

Rosenberghi prawn marinated in a lemon sauce (200g)

Garlic marinated fillet of Seabass (125g)

Karan beef tenderloin (125g)

Australian lamb loin marinated in a thyme and rosemary sauce (125g)

Chicken supreme marinated with cajun spices (125g)




Side orders: seasonal vegetables: zucchini | tomatoes | mushrooms | onion rings | raclette cheese | focaccia bread slices | boiled baby potatoes

Our selection of sauces: pepper gravy | BBQ sauce | garlic mayonnaise

MUR 5,000 (serves two guests)

Limited availability on first come first served basis. Meat/seafood choices can be interchanged. Rates displayed includes 15% VAT

DESSERTS

Ice cream (per scoop)	120
<i>Ice Cream: Vanilla chocolate strawberry coconut green pistachio</i> 	
Sorbet (per scoop)	120
<i>Sorbets : Mango pineapple mint lime passion fruit</i> 	
Apple pie, vanilla ice cream & salty caramel	520
Divine coconut mousse with fruit coulis	425
Grilled exotic fruit skewer with mascarpone honey dip	565
Kaiserschmarrn with apple sauce 	610
<i>“Kaiserschmarrn” - (Emperor's Mess) is a traditional shredded pancake that takes its name from the Austrian emperor (Kaiser) Franz Joseph I, who was very fond of this kind of fluffy shredded pancake. Discover the Mauritian interpretation...</i>	
Baked Alaska flambéed with coffee flavoured rum 	520
Madagascar chocolate disc with Calamansi lime sorbet and peanut toffee crunch 	565
New York - style cheesecake with caramel sauce	750

“CAFÉ GOURMAND”

Café Gourmand ‘Chocoholics heaven selection’	470
<i>Opera cake White chocolate tartlet After eight mint praline Served with a single espresso shot on the side</i>	

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