






Guests on meal plan Half Board (HB) | Full Board (FB) | Shanti All-Inclusive (AI) are entitled to a food credit of MUR 3,000 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

SALADS AND STARTERS

Vietnamese spring rolls crispy vegetable, peanut butter sauce 	705
<i>Vegetable spring rolls dumping, soy garlic sauce</i>	
Red radish, avocado and wakame salad	800
<i>Red radish, avocado, olives, dried papaya, onion, scallion and chia dressing</i>	
Greek salad 	750
<i>Feta cheese, English cucumber, olives, tomatoes, red onions, green bell pepper, oregano, red wine vinegar and extra virgin olive oil</i>	
Caprese salad 	950
<i>Poached tomatoes, fresh Mozzarella cheese, lettuce, olive oil, fresh basil from our garden balsamic vinegar</i>	

SOUPS

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

BURGERS

Shanti Signature V-Burger (Beyond Meat - 100% Vegetarian) (180g) SP 850
With cucumber, tomatoes, gherkins, cheese, caramelized onions, ketchup, mustard and served with spicy potato wedges on the side

PANINI

Tomato and Mozzarella panini N 750
Tomato, Mozzarella cheese, basil pesto spread, onion rings, mixed salad, served with French fries on the side

PIZZA SELECTIONS

Margarita 650
Tomato sauce with buffalo Mozzarella cheese with fresh basil

Tandoori paneer 750
Tandoori paneer, onion, bell pepper, tomato sauce and Mozzarella cheese

PASTA

(Please allow 20mins cooking time)

Pasta selections: Tagliatelle | Penne | Spaghetti
(Please select any one of your favorite pasta)

Aglio olio SP A 700
Fresh garlic, red chili, white wine and parsley

Arabiata 750
Tomato, chilli and oregano

MAIN COURSES

Vegetable korma (Indian speciality) SP 800

Mixed vegetables, onion, ginger and garlic in a creamy coconut sauce

Tikka paneer mushroom (Indian speciality) SP 850

Paneer with mushroom marinated in yogurt and spices, cooked in tandoori oven

Stuffed bell pepper 1,050

With Provençale vegetables, green asparagus and truffled tomato sauce

Please select any one side dish to accompany the above main courses:

Naan: plain, cheese or garlic

Tomato salsa or green salad or grilled vegetables

Creole rice or basmati rice

Vegetable biryani (Indian speciality) SP 950

Saffron rice with mixed vegetables, spices fries onion mint

Indo-Chinese style vegetarian stir fried noodles 750

Hakka noodles, seasonal vegetables, garlic sauce & kaffir lime

Mushroom risotto A 850

Mushroom, cherry tomato, onion, garlic, white wine and herbs

DESSERTS

Ginger jelly with papaya salad 500

Soft silky jelly with fresh sweet papaya from our garden

Fresh fruit tartar with exotic broth 450

Small cubes of fresh tropical fruits served with exotic broth

Strawberry sugar free mousse 550

Strawberry, agar agar, and stevia instead of sugar

Melon soup with ginger lychee sorbet 500

Fresh ripe melon blend with sparkling water and homemade lychee sorbet