

GLUTEN FREE MENU

Guests on meal plan Half Board (HB) | Full Board (FB) | Shanti All-Inclusive (Al) are entitled to a food credit of MUR 4,000 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

STARTERS

Octopus salad GO Grilled octopus in lime dressing with sliced onions, tomato, green chilli and fresh coriander	950
Indian mixed salad SO Paneer, lettuce, spinach, tomato, onion, pepper and lemon dressing	800
Chicken tikka salad (Indian specialty) Sliced tandoori roasted chicken, yogurt sauce, coriander, lettuce, cucumber and cherry tomato	800
Tropical salad with prawns <i>Prawns, palm heart, assorted lettuce, tomatoes, seasonal fruits, almonds and sweet & sour dressing</i>	1,250
Caprese salad Poached tomatoes, fresh Mozzarella cheese, lettuce, olive oil, fresh basil from our garden and balsamic vinegar	950

SOUPS

Tomato soup <i>Tomato soup with fresh basil from our garden</i>	450
Créole gazpacho <i>Chilled tomato soup with shrimps, fresh coriander and olive oil dishes</i>	750

BURGERS

Chicken burger (200g) Minced chicken with onions, Cajun spices, gherkins, tomatoes, lettuce and served with French fries	750
Beef burger (200g) Minced beef fillet with onions, Cajun spices, gherkins, tomatoes, lettuce	850
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SANDWICHES

Tuna sandwich Smoked Tuna, sweet corn, onion, avocado, lettuce, tomato mayonnaise and French fries on the side	750
Chicken club sandwich	850
Chicken breast, turkey bacon, avocado, fried eggs, lettuce, tomato, mustard sauce and French fries on the side	

PIZZA

Margarita ♥ Tomato sauce with buffalo Mozzarella cheese with fresh basil	650
Hawaiian Turkey ham, pineapple and Mozzarella cheese	750
Chicken Caesar and mayonnaise Tomato, chicken, onion, eggs, Mozzarella cheese and Mayonnaise	750

PASTA

(Please allow 20 mins cooking time)

Please select from the following choices: Spaghetti or Penne

Please select any one sauce to accompany your pasta:	
Aglio olio ♥ ᢒ❷ ෯ Fresh garlic, red chili, white wine and parsley	700
Carbonara @ Bacon, farm eggs, onion, white wine and cream	750
Prawn and lime @@ @@ @ Prawn, garlic, chili, cherry tomato, oregano, white wine, combava lime zest	900
Bolognese Minced beef, carrots, tomato puree, onions, leek, celery and red wine	950

VEGETARIAN | 90 SPICY | 0 PORK | 0 ALCOHOL | 0 NUTS | 00 AQUACASIA

MAIN COURSES

Baked mango yogurt	425
DESSERTS	
Grilled baby chicken Baby chicken marinated with garlic, lemon and thyme with onion, tomato, cucumber salad and served with homemade French fries	1,550
Madagascar style tuna fillet "mi-cuit" Pink seared Tuna fillet with shrimps, spinach, quinoa rice and vanilla-green peppercorn sauce	1,250
'Catch of the day' Pan-seared marinated fish fillet marinated in herbs and garlic served with seasonal grilled vegetables and mashed potato	1,350
Lamb Rogan josh (Indian specialty) IPP Spicy lamb curry with ginger, garlic, red chili, onion, tomato served with saffron rice	1,450
Butter chicken (Indian specialty) Chicken cooked in rich buttered creamy tomato gravy served with steamed rice	1,200
Malagasy chicken curry So Tender chicken thighs in coconut and lemon gravy served with steamed rice and cucumber salad	1,050

Baked mango yogurt served with mint sorbet, mango coulis, Greek yogurt

Lemongrass crème brûlée

Crème brûlée served with vanilla ice cream

600