

SHANTI MAURICE

RESORT & SPA

# RUM SHED

BAR & GRILL

## MENU

The most famous restaurant in the South of Mauritius. A genuinely shabby-chic casual venue with a wide À la carte choice of exceptional meal and grill specialties. We use finest beef comes from Australia & South Africa, 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 - 22:00

(Final order at 22:00)



## Starters

<b>Wasabi prawns</b> ③ ⑤F ⑤P ④M	895
<i>With sweet papaya</i>	
<b>Calamari with garlic</b> ③ ⑤F ⑤P ④M	780
<i>Seasoned with salt &amp; pepper and served with jalapeno mayo</i>	
<b>Sweet &amp; sticky chicken wings</b> ⑤ ④	750
<i>Marinated with soya, honey &amp; sesame seeds</i>	
<b>Smoked chicken salad</b> ③ ④M ⑤P	710
<i>Served with homemade chili-mayonnaise sauce</i>	
<b>Grilled peach salad</b> ④V ④N ④D	705
<i>Served with mixed greens, candied walnuts and Roquefort cheese</i>	
<b>Warm roast beef</b> ④D ④G ④M ③E ⑤P	1,175
<i>With onion, tomato, coriander, lime, chaat masala and tandoori sauce</i>	
<b>Vegetable spring rolls</b> ④V ④VE	710
<i>Served with sweet &amp; sour dressing</i>	

## Soups

<b>Green banana soup with crispy tuna patties</b> ④D ③E	750
<i>Onion, garlic, tomato, saffron, cumin, cream, coriander, lime</i>	
<b>Roasted butternut squash soup</b> ④V ④D	715
<i>With croutons, focaccia and sun-dried tomato</i>	

## Burgers & Sandwiches

<b>Chicken burger</b> ④M ③E ④G	750
<i>Minced chicken with onions, Cajun spices, gherkins, tomatoes, lettuce &amp; French fries</i>	
<b>Beef burger</b> ④M ③E ④G	850
<i>Minced beef with onions, Cajun spices, gherkins, tomatoes, lettuce &amp; French fries</i>	
<b>Lobster burger</b> ④M ③E ④G ⑤P	2,010
<i>Butter poached spiny lobster marinated with truffle mayonnaise, chives with fried onion, fresh tomato &amp; French fries with truffle mayonnaise</i>	
<b>V-Burger</b> (Beyond Meat - 100% Vegetarian) ④VE ④V ④MG	1,070
<i>With cucumber, tomatoes, gherkins, cheese, caramelized onions, ketchup, mustard &amp; spicy potato wedges</i>	
<b>Focaccia chicken sandwich</b> ④D ③E ④M ④G	990
<i>With crispy chicken, tomato, avocado salsa &amp; French fries</i>	
<b>Focaccia beef sandwich</b> ④D ③E ④M ④G	1,250
<i>With roast beef, tomato, onion, mushroom, BBQ sauce &amp; French fries</i>	

## Main Courses

<b>Grilled "catch of the day"</b> ⑤P ⑤	1,350
<i>Marinated with olive oil and garlic</i>	
<i>*(Please ask your waiter)</i>	
<b>Chili-glazed pork spare ribs</b> ④D ⑤P ⑤	1,175
<b>Miso-lime baked fish</b>	1,350
<b>Grilled and flambéed giant prawns</b> ④	3,360
<i>Flambéed with "orange flavored rum arrangé", smoked bell pepper &amp; avocado salsa</i>	
<b>Shanti baby chicken</b> ⑤ ⑤P	1,550
<i>Marinated with Shanti sauce</i>	
<b>Full-flavoured sizzling lamb</b> ⑤ ⑤P	1,650
<i>with bell peppers, tomato, onion &amp; steamed rice</i>	
<b>Beef fillet (A-grade)</b> ③ ④D	2,010
<i>Served with béarnaise butter</i>	



<b>Beef rib eye</b>	<b>1,130</b>
<b>Grilled rock lobster</b> ③ ③ ③	<b>4,950</b>
<i>Marinated with masala</i>	
<b>Stuffed bell peppers</b> ④ ①	<b>1,300</b>
<i>With green asparagus, mushroom, Philadelphia cheese, Quinoa rice and tomato salsa</i>	
<b>Seasoned grilled vegetables</b> ④ ①	<b>1,035</b>
<i>Served with roasted polenta, parmesan cheese and tomato sauce</i>	
<b>Seafood platter (for 2 person)</b> ③ ③	<b>7,400</b>
<i>With calamari, catch of the day, prawn skewer, mussel, lobster, tuna served with salad, grilled vegetable and French fries</i>	

### Side Orders

<b>Mashed potatoes</b>	<i>With scallions and lemon zest</i> ①
<b>French fries</b>	<i>With truffle oil and rock salt</i>
<b>Potato wedges</b>	<i>With truffle oil and rock salt</i>
<b>Creamy spinach</b> ①	<i>With sautéed onion, garlic and parmesan cheese</i>
<b>Green beans</b>	<i>With sesame and ponzu</i>
<b>Broccoli quinoa salad</b>	<i>With lemon dressing, almonds &amp; herbs</i>
<b>Steamed white rice</b>	<i>Prepared with fried onions and sesame</i>

### Side Sauces

<b>Béarnaise</b> ① ③
<b>Balsamic glaze</b>
<b>Shanti BBQ</b> ③ ③
<b>Drunken sauce "Rum infused pepper"</b> ④ ③
<b>Cajun mayonnaise</b> ③ ③ ④ ③
<b>Honey &amp; parsley mustard sauce</b> ④ ④ ①

### Desserts

<b>Sticky brownies and marshmallow cake</b> ③ ③ ①	<b>650</b>
<b>Chocolate disc from Madagascar</b> ④ ③ ③ ①	<b>565</b>
<b>New York-styled cheesecake</b> ③ ③ ①	<b>750</b>
<b>Salted caramel apple pie</b> ③ ③ ①	<b>520</b>
<i>With vanilla ice cream</i>	
<b>Pistachio panna cotta</b> ④ ①	<b>650</b>
<i>With mixed berries soup</i>	
<b>Cappuccino delight</b> ① ③	<b>700</b>
<b>Ice cream:</b> <i>Vanilla   chocolate   strawberry   coconut   green pistachio</i> ① ④	<b>120</b>
<b>Sorbet:</b> <i>Mango   pineapple   lime   passion fruit</i>	<b>120</b>





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