

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

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

Soups

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

Burgers & Sandwiches

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

Main Courses

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

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

Side Orders

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

Side Sauces

Béarnaise  	
Balsamic glaze	
Shanti BBQ  	
Drunken sauce "Rum infused pepper"  	
Cajun mayonnaise    	
Honey & parsley mustard sauce   	

Desserts

7 Layer Chocolate Cake    	650
<i>Dark chocolate & orange cream, milk chocolate mousse, pistachio, berries</i>	
Baked Alaska    	600
<i>Meringue, passion fruit sorbet, coconut ice cream, vanilla pineapple compote, spiced rum</i>	
Rum Shed Apple Pie   	625
<i>Shanti vanilla ice cream, berry compote</i>	
Baked Date Pudding  	550
<i>Vanilla sable crumble, Shanti vanilla ice cream, butterscotch sauce</i>	
Cheesecake   	595
<i>Sable, strawberry & vanilla sauce, Mauritian vanilla cream, seasonal berries</i>	
Ice cream: <i>Vanilla chocolate strawberry coconut</i>  	120
Sorbet: <i>Mango pineapple lemon passion fruit</i>	120

 VEGETARIAN
  PORK
  ALCOHOL
  NUTS
  GLUTEN
  SHELLFISH
 SOY
 DAIRY
 VEGAN
 EGG



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