

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	995
<i>With sweet papaya</i>	
<b>Calamari with garlic</b> ③ ⑤F ⑤P ④M	895
<i>Seasoned with salt &amp; pepper and served with jalapeno mayo</i>	
<b>Sweet &amp; sticky chicken wings</b> ③ ③	825
<i>Marinated with soya, honey &amp; sesame seeds</i>	
<b>Smoked chicken salad</b> ③ ④M ⑤P	810
<i>Served with homemade chili-mayonnaise sauce</i>	
<b>Grilled plum salad</b> ④V ④N ④D	795
<i>Served with mixed greens, candied walnuts and Roquefort cheese</i>	
<b>Warm roast beef</b> ④D ④G ④M ③E ⑤P	1,295
<i>With onion, tomato, coriander, lime, chaat masala and tandoori sauce</i>	
<b>Vegetable spring rolls</b> ④V ④VE	795
<i>Served with sweet &amp; sour dressing</i>	

## Soups

<b>Green banana soup with crispy tuna patties</b> ④D ③E	825
<i>Onion, garlic, tomato, saffron, cumin, cream, coriander, lime</i>	
<b>Roasted butternut squash soup</b> ④V ④D	795
<i>With croutons, focaccia and sun-dried tomato</i>	

## Burgers & Sandwiches

<b>Chicken burger</b> ④M ③E ③G	925
<i>Minced chicken with onions, Cajun spices, gherkins, tomatoes, lettuce &amp; French fries</i>	
<b>Beef burger</b> ④M ③E ③G	995
<i>Minced beef with onions, Cajun spices, gherkins, tomatoes, lettuce &amp; French fries</i>	
<b>Lobster burger</b> ④M ③E ③G ⑤P	2,300
<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 ③G	1,050
<i>With crispy chicken, tomato, avocado salsa &amp; French fries</i>	
<b>Focaccia beef sandwich</b> ④D ③E ④M ③G	1,300
<i>With roast beef, tomato, onion, mushroom, BBQ sauce &amp; French fries</i>	

## Main Courses

<b>Grilled "catch of the day"</b> ⑤P ⑤P	1,450
<i>Marinated with olive oil and garlic</i>	
<i>*(Please ask your waiter)</i>	
<b>Chili-glazed pork spare ribs</b> ④P ⑤P ③	1,295
<b>Miso-lime baked fish</b>	1,495
<b>Grilled and flambéed giant prawns</b> ④	3,600
<i>Flambéed with "orange flavored rum arrangé", smoked bell pepper &amp; avocado salsa</i>	
<b>Shanti baby chicken</b> ③ ⑤P	1,595
<i>Marinated with Shanti sauce</i>	
<b>Full-flavoured sizzling lamb</b> ③ ⑤P	1,795
<i>with bell peppers, tomato, onion &amp; steamed rice</i>	
<b>Beef fillet (A-grade)</b> ③ ④D	2,250
<i>Served with béarnaise butter</i>	



<b>Beef rib eye</b>	<b>1,450</b>
<b>Grilled rock lobster</b> ③ ③ ③	<b>4,995</b>
<i>Marinated with masala</i>	
<b>Stuffed bell peppers</b> ① ①	<b>1,400</b>
<i>With green asparagus, mushroom, Philadelphia cheese, Quinoa rice and tomato salsa</i>	
<b>Seasoned grilled vegetables</b> ① ①	<b>1,095</b>
<i>Served with roasted polenta, parmesan cheese and tomato sauce</i>	
<b>Seafood platter (for 2 person)</b> ③ ③	<b>7,700</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>	<b>395</b>
<i>With scallions and lemon zest</i> ①	
<b>French fries</b>	<b>395</b>
<i>With truffle oil and rock salt</i>	
<b>Potato wedges</b>	<b>395</b>
<i>With truffle oil and rock salt</i>	
<b>Creamy spinach</b> ①	<b>375</b>
<i>With sautéed onion, garlic and parmesan cheese</i>	
<b>Green beans</b>	<b>375</b>
<i>With sesame and ponzu</i>	
<b>Broccoli quinoa salad</b>	<b>375</b>
<i>With lemon dressing, almonds &amp; herbs</i>	
<b>Steamed white rice</b>	<b>300</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> ① ③
<b>Cajun mayonnaise</b> ③ ③ ① ③
<b>Honey &amp; parsley mustard sauce</b> ① ① ① ①

### Desserts

<b>7 Layer Chocolate Cake</b> ① ③ ③ ①	<b>675</b>
<i>Dark chocolate &amp; orange cream, milk chocolate mousse, pistachio, berries</i>	
<b>Baked Alaska</b> ① ③ ① ①	<b>650</b>
<i>Meringue, passion fruit sorbet, coconut ice cream, vanilla pineapple compote, spiced rum</i>	
<b>Rum Shed Apple Pie</b> ① ③ ③	<b>650</b>
<i>Shanti vanilla ice cream, berry compote</i>	
<b>Baked Date Pudding</b> ① ③	<b>595</b>
<i>Vanilla sable crumble, Shanti vanilla ice cream, butterscotch sauce</i>	
<b>Cheesecake</b> ① ③ ③	<b>625</b>
<i>Sable, strawberry &amp; vanilla sauce, Mauritian vanilla cream, seasonal berries</i>	
<b>Ice cream:</b> <i>Vanilla   chocolate   strawberry   coconut</i> ① ①	<b>135</b>
<b>Sorbet:</b> <i>Mango   pineapple   lemon   passion fruit</i>	<b>135</b>

① VEGETARIAN    ③ PORK    ① ALCOHOL    ① NUTS    ③ GLUTEN    ③ SHELLFISH  
 ③ SOY    ① DAIRY    ① ③ VEGAN    ③ EGG





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