



LUNCH MENU

OPENING HOURS

12H30 - 14H30



Scan this QR code to view our menu in your preferred language.

All prices are in Mauritian Rupees (MUR) and include 15% VAT.

Salads and Appetizers

Tropical salad with sautéed shrimps  (N) (AQC)	650
Sautéed shrimps with hearts of palm, lettuce, tomatoes, fruits, almonds and sweet and sour dressing	
Classic Caesar salad with tangy anchovy dressing and croutons with choice of :	
Sundried tomatoes 	500
Thyme-scented chicken breasts	550
Sautéed prawns	650
Seared Lobster (100 g)	950
Mauritian smoked Blue Marlin salad (AQC)	650
Blue Marlin fish, poached egg, capers, onions and garden greens	
Niçoise salad with tuna tartar 	700
Tuna tartar, potato, green beans, capers, eggs, olives, tomatoes and lettuce	
Octopus salad (AQC)	550
Octopus salad in citrus dressing with onions, cucumber, tomato and avocado	
Caprese salad 	700
Poached tomatoes, fresh mozzarella cheese, balsamic, lettuce, olive oil and basil from our garden	
Shrimp Laksa (AQC)	750
Coconut soup with shrimps, udon noodles, boiled egg, mushrooms and scallions	
Tomato soup 	500
Tomato soup with fresh basil from our own garden	
'Créole' gazpacho (AQC)	500
Chilled tomato and pepper soup with herb crostini	

 - Wellness cuisine

 - Spicy

 - Vegetarian

(P) - Pork

 - Ayurveda

(A) - Alcohol

(ACQ) - Aquacasia

(N) - Nuts

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The Shanti specialty burgers

Lobster burger (180 g) Poached spiny lobster marinated with truffle mayonnaise and chives with fried onion, fresh tomato, French fries and truffle mayonnaise	1,250
Tuna burger (200 g) Diced tuna fillet marinated with BBQ spices, ginger pickle, kaffir lime and wasabi cream with bok choy, wasabi mayonnaise, fresh tomato and potato wedges	550
Pulled pork burger (200 g) (P) Pulled pork sautéed in a sweet chilli, lemon sauce with onion and chives with crispy bacon, honey mustard, sweet chilli sauce and French fries	650
Shanti Signature curried beef burger (250 g) Minced beef fillet marinated with grind curcuma, coriander, cumin, curry leaf, kaffir lime, onion, garlic and tomato with crispy onion, tomato, potato wedges and curry mayonnaise	600
Classic beef burger (200 g) Minced beef fillet marinated with onion, garlic, mustard with gherkins, tomato, caramelized onion and sweet chilli mayonnaise	600
Chicken burger (200 g) Minced chicken breast marinated with onion, parsley with tomato, gherkins, caramelized onion, French fries and herb mayonnaise	500

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Wraps

Vegetable Kathi roll  **400**
Spiced cabbage, peppers, onion and cheese wrapped in a fresh romali roti with French fries and tomato chutney

Tandoori chicken Kathi roll  **500**
Tandoori chicken, spiced cabbage, peppers, onion and cheese wrapped in a fresh besan chilla with French fries and spicy creole sauce

Smoked marlin wrap **500**
Smoked marlin, cucumber, tomato, onion, arugula leaves and mustard mayonnaise wrapped in a tortilla with mix salad

Seafood wrap **550**
Prawn, calamari, fish, chipotle mayonnaise, peppers, kaffir lime, coriander, wakame and lettuce wrapped in a tortilla with French fries

Shanti Signature wrap  **450**
Palm heart, avocado, tomato, sprout, spring onion, coriander, cumin seeds, watercress and yogurt spread wrapped in a quinoa roti with mix salad

Sandwiches

Club sandwich chicken **450**
Chicken, turkey bacon, avocado, fried egg, lettuce, tomato, mustard sauces

Tuna club sandwich (AQC) **450**
Corn, onion, avocado, lettuce, tomato mayonnaise

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Pizza selections

Classic pizza

Margarita  **550**
Tomato sauce with buffalo mozzarella cheese

Four cheese **500**
Tomato sauce, cheddar cheese, mozzarella cheese, goat cheese and blue cheese

Four season **500**
Tomato Sauce, parma ham, black olive, mushroom, artichokes, mozzarella cheese

Hawaiian **550**
Turkey ham, pineapple, mozzarella cheese

Shanti speciality pizza

Seafood **600**
Tomato, mixed seafood and mozzarella cheese, rocket leaves



'Madrass' (chicken curry) **550**
Tomato, chicken, chilli, coriander, mozzarella cheese

Lamb and chorizo **550**
Tomato, lamb, chorizo, onion, mozzarella cheese

Smoked marlin **600**
Tomato, smoked marlin slice, onion, capers, mozzarella cheese

Lobster with cheese sauce **1,400**
Tomato, poached lobster (100 g), mozzarella cheese, basil, smoked cherry tomato

Chicken Caesar and mayonnaise **550**
Tomato, chicken, onion, eggs, mozzarella cheese, mayonnaise

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Pasta

(Please allow 20 mins cooking time)

Homemade pasta of the day

(Please ask your waiter for the pasta of the day)

700

Gluten free pasta

(Please select from the following choices: spaghetti or penne)

Classic

(Please select any one sauce to accompany your pasta)

Bolognaise

Minced beef, carrots, onions, leek, celery, tomato puree

Arabiata ^V

Tomato, chilli, oregano

Cabonara

Bacon, onion, white wine, farm eggs, cream (A)

Tomato and pesto

Basil, garlic, pine seeds, olive oil

Cheese

Emmenthal cheese, Parmesan cheese, onion, white wine (A)

Aglia Olio

Fresh garlic, red chilli, white wine, parsley (A)

Alfredo ^V

Fresh tomato, cream, parmesan cheese

Shanti speciality pasta

Prawn and lime

Prawn, garlic, chilli, cherry tomato, white wine, oregano, combava lime zest (A)

800

Shanti

Creamy curry, grilled chicken breast slice, onion, garlic, ginger, fresh tomato, curry leaves

700

Shanti Signature

Poached lobster (100 g), onion, ginger, white wine, cream, palm heart, Parmesan cheese, egg yolk (A)

1,400

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Main courses

Pan-seared fillet of the 'catch of the day' 1,000

Herbed-marinated pan-seared fish fillet with grilled vegetables and mash potato

Grilled baby chicken 1,200

Baby chicken marinated with garlic, lemon and thyme with onion, tomato, cucumber salad and homemade fries

Stir-fried chilli beef fillet 1,400

Tender cubes of beef fillet with scallions, red chilli, onion, steamed rice and wok vegetables

(Please specify your cooking style for your Beef)

Tuna Steak 1,200

Tuna steak with coconut salsa, steamed rice and wok vegetables

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Desserts

Banana crème brûlée Banana crème brûlée with cardamom ice-cream	300
Coconut and pineapple tart (AQC) Served with pina colada sorbet	250
Chocolate fondant Chocolate fondant with Chamarel coffee ganache and butter scotch ice-cream	250
Lemon Cheesecake (A) (AQC) Cheese cake with lemon from Rodrigues Island baked in almond short crust, accompanied with papaya and lime sorbet	250
Fresh fruit gazpacho (AQC) Served with passion sorbet	300
Mauritian seasonal fruit platter (AQC)	300
Island style grilled pineapple with cinnamon and yoghurt (A) Grilled pineapple marinated with Mauritian rum, cinnamon and sugar and accompanied with a homemade dip with yogurt , vanilla , lemon syrup and raw sugar	300
Selection of homemade ice-creams & sorbets (per scoop)	80

Ice Cream:

- Coconut (AQC)
- Madagascar Vanilla (AQC)
- Crunchy Chocolate
- Butterscotch
- Crunchy pistachio & white chocolate
- Strawberry
- Banana cardamom (AQC)

Sorbets:

- Papaya and lime (AQC)
- Lychee & ginger
- Coconut & vanilla (AQC)
- Lime & fresh mint
- Passion (AQC)
- Pina colada (AQC)
- Mango (AQC)

'Café Gourmand'

Café Gourmand 'Chocoholics heaven selection' Opera cake White chocolate tartlet After eight mint praline Served with a single espresso shot on the side	350
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Café Gourmand 'Mauritian sweet delicacies' Sweet potato pudding with agriculture rum and St Aubin vanilla Banana crumble with dark muscavado Garden lime flavoured crème brûlée Served with a single espresso shot on the side	350
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Dessert wines (60 ml)

Vin de Constance - Klein Constantia, South Africa		420
De Bartoli Noble One - Australia	2006	420
Nederburg Noble Late Harvest - South Africa	2014	290

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