

Summer Menu

The summer menu features fresh ingredients from the countryside such as olives, tomatoes, zucchini, eggplant, and lemons. The chef uses the freshest vegetables of the season, relying on local produce such as Mauritian Island tomatoes, Vitellote Potatoes, Saint Felix Hearts of Palm and Mauritian mushrooms. Most of our herbs, such as basil, rosemary, thyme, cilantro, chives, parsley, sage and lemongrass, are specially grown in the garden of Shanti Ananda and are freshly picked daily. Enjoy the freshness of our summer menu.

Table d'Hôte Menu

€ 40

With your choice of Appetizer & Main Course

Appetizers

Belgian Endive Salad

Roquefort Toasted Almonds & Fresh Herbs

Ravioli of Crottin de Chavignol Cheese & Herbs

Broth of Seasonal Mushrooms, Mauritius Pear Tomatoes & Asparagus

Stracciatella & Vine-Ripened Tomatoes

String Cheese Soaked in Heavy Cream, Fresh Basil & Extra Virgin Olive Oil

Main Course

Pan-Sautéed Sea Bass in a Creamy Cilantro Curry Sauce

Sautéed Snow Peas & Pancetta in a Creamy Cilantro Curry Sauce

Bouillabaisse of Chicken, Provençal Style

"Fennel, Onions, Tomatoes, Fingerling Potatoes" Aioli Sauce, Crouton

Crispy Confit of Muscovy Duck Leg

Ragoût "Beluga Lentils du Puy" & Vegetables Vinaigrette, Fresh Herbs

Dessert

Dessert of the Evening

Guests on Full & Half Board will enjoy € 40 credit

All prices are inclusive of 15% Vat

Les Saveurs du Terroir The Flavors of the Earth's Bounty

Appetizers, Soup & Salads

Terrine of Foie Gras of Duck € 25

Terrine of Foie Gras, served with Asparagus & Haricot Vert Salad

Butternut Squash from Vacoas Soup € 12

Ravioli of Crottin de Chavignol Cheese & Herbs

Vine-Ripened Tomato Petals Salad € 14

Provençal Vegetables Salad, Balsamic Vinaigrette

Tart of Pan-Fried Foie Gras of Duck € 17

Sautéed Seasonal Mushrooms, Confit of Onions & Mesclun Salad

Ravioli of Crottin de Chavignol Cheese & Herbs € 14

Lemongrass Broth of Seasonal Mushrooms, Tomatoes, Asparagus & Fresh Herbs

Entrées

Bouillabaisse of Chicken, Provençal Style € 30

"Fennel, Onions, Tomatoes, Fingerling Potatoes" Aioli Sauce, Crouton

Roasted Muscovy Duck Breast, Pickled Ginger Plum Sauce € 35

Sautéed Endive, Sweet Potato & Vitellote Potato Purée

Pan-Sautéed Veal Chop, Star Anise Sauce € 42

Roasted Fingerling Potatoes, Confit of Onions & Seasonal Vegetables

Roasted Australian Lamb Loin € 38

Jardinière of Artichokes, Tomato, Basil & Essence Truffle

Pan-Sautéed Black Angus Australian Tenderloin of Beef, Mustard Herb Sauce € 40

Roasted Fingerling Potatoes, Seasonal Vegetables

Guests on Full & Half Board will enjoy € 40 credit

All prices are inclusive of 15% Vat

Les Saveurs de L'océan
An Inspiration of Flavors from the Sea

Appetizers, Soup & Salads

Fresh Artichoke Hearts & Dungeness Crab € 19
Dungeness Crab & Fresh Artichoke Hearts with a Parfait of Avocado

Tartare of Yellow Fin Tuna in Virgin Olive € 17
Green Papaya Salad, Fresh Chives & Lime Vinaigrette

Vichyssoise of Saint Felix Hearts of Palm € 12
Chilled Soup of Hearts of Palm, Leeks, Potato & Fresh Chives, Smoked Salmon with Crab

Risotto of India Shrimp € 15
Arborio Rice Fresh Asparagus, Essence of Saffron & Chives

Amuse Gourmand, Chef's Daily Quartet € 20
Flavors of the Earth's & Ocean Appetizers

Entrées

Poached Ruby Snapper with Julienne of Cucumber € 34
Marinated Vine-ripened Tomatoes in Olive Oil & Basil

Pan-Sautéed Sea Bass in a Creamy Cilantro Curry Sauce € 30
Sautéed Snow Peas & Pancetta in a Creamy Cilantro Curry Sauce

Grilled Tuna Yellow fin Tuna € 32
Compote of Sweet Bell Peppers Flavored with Cumin

Grilled Mahi Mahi & Fresh Asparagus € 30
Marinated Vine-Ripened Tomatoes, Capers & Niçoise Olives Vinaigrette

Ragout Spiny Lobster Orange Pimento Herb Jus € 60
Couscous of Shiitake Mushrooms, Sun-Dried Tomatoes & Fresh Asparagus

Guests on Full & Half Board will enjoy € 40 credit

All prices are inclusive of 15% Vat