

SHANTI MAURICE

RESORT & SPA



LIVE Table Grill Experience

RUM SHED
BAR & GRILL

Your much-awaited authentic culinary experience at
Tantalise your taste buds with our large choice of finely sliced meat, fish and seafood prepared with home-made seasoning and marinade sauces for an exquisite experience with our DIY (Do-It-Yourself) Table Grill concept paired with a blended raclette style.

A guaranteed sumptuous moment awaits you and your loved ones.



Rosenberghi Prawn Marinated in a Lemon Sauce (200g)

Garlic Marinated Fillet of Seabass (125g)

Karan Beef Tenderloin (125g)

Australian Lamb Loin Marinated in a Thyme and Rosemary Sauce (125g)

Chicken Supreme Marinated with Cajun Spices (125g)

Side orders | Seasonal Vegetables: (Zucchini, Tomatoes, Mushrooms, Onion Rings, Raclette Cheese, Focaccia Bread Slices, Boiled Baby Potatoes)

Our selection of sauces: (Pepper Gravy, BBQ Sauce, Garlic Mayonnaise)

MUR 5,000 (serves two)



Limited availability on first come first served basis. Meat/seafood choices can be interchanged. Rates displayed includes 15% VAT