

BARBECUE MENU



FRESH SALAD SERVED FAMILY STYLE AT YOUR TABLE

Barbecued Prawns with Tropical Fruit Salad
Potato-Squash Salad with Boiled Eggs
Pasta Salad with Roasted Bell Peppers
Coleslaw Salad

MAIN COURSE LIVE FROM THE GRILL

South African Beef Sirloin Steak
Australian Lamb Chop Marinated in Rosemary and French Mustard
Baby Chicken Marinated in an Agriculture Rum and Honey
Grilled Fillet of "Seabass" Marinated with Lemongrass
Whole Grilled Giant Prawns
Grilled Pork Sausage served with Currywurst Sauce

SIDE DISHES

Garlic Mashed Potato | Corn on the Cob | Chargrilled Eggplant Caviar

HOUSE-MADE SELECTION

Pepper Gravy | Lemon Garlic Butter | Barbecue | Drunken

SHARED DESSERT PLATTER SERVED AT YOUR TABLE

Pineapple Flambéed with Rum | Chocolate Tart |
Coconut Panacotta with Blueberry Coulis

MUR 2,500 per person Inclusive of 15% VAT and other local government taxes
Included for guests on meal plans Half Board (HB) | Full Board (FB) | Shanti Unlimited

Open daily with limited seat capacity. Please reserve by latest 16:00 on same day to allow preparation time or you can booked for the next days.

This is an experience remote restaurant operating within the selections offered only. Items on the menu has allergen presence, alcohol and pork products thus regret not being able to entertain specific request. However, our main restaurant STARS cater for specific dietary requirements and can be entertained with a Chef's presence in case of queries on first come first serve basis. The barbecue night has a limited capacity of maximum 12 guests and operates under reservations. The Resort reserves the right to close without any prior notice and in the event of low covers reservations and you will be informed accordingly.