



STARS

ME
Lunch
NU

FINE SUSHI MENU

SASHIMI

(4 pieces per order)

Atlantic Salmon		1,300
Yellowfin Tuna		850
Red Grouper		1,100
*Unagi (Eel)		1,100



NIGIRI SUSHI

(2 pieces per order)

Atlantic Salmon		400
Yellowfin Tuna		250
Red Grouper		450
*Unagi (Eel)		450
*Kani Furai (Crab stick)		250
*Avocado		250
*Cucumber		250



CLASSIC ROLLS

(8 pieces per roll)

Classic California Maki		1,550
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Pasteurized crab, cucumber, avocado, tobiko, dried bonito, Japanese mayo **SF E**

*Ebi Furai Maki		950
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Panko prawn, cream cheese, cucumber, sesame seeds, tempura flakes, spicy mayo, teriyaki sauce **SF SP G D E S**

Rainbow Maki		1,050
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Panko prawn, pickled radish, spicy mayo, salmon, tuna, white fish, avocado, bonito vinaigrette **S**

Salmon Maki		850
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Rice with fresh salmon and wasabi paste **S**

Avo Maki		700
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Rice with avocado **V**

Kapa Maki		650
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Rice with cucumber **V**

CHEF'S SPECIAL SUSHI

(6 pieces per roll)

*Crispy Philadelphia Roll		750
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Surimi crab, cucumber, cream cheese, passion fruit vinegrate **SF F G D**

*Mexican Roll		950
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Surimi crab, cucumber, pickled jalapeno, chili con carne, mozzarella, spring onion **SF G SP**

Vegan Tuna Roll		750
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Compress watermelon, cucumber, avocado with teriyaki & spicy sauce **V S**

Ponzu Salmon Gunkan		900
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3 pieces salmon roll with sushi rice, tobiko, spring onion & sesame ponzu salmon **F S**

Tartar bites		850
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3 pieces crispy sushi rice, tuna, tobiko, spring onion & Asian spicy sauce **F E G SP**



PLATTER SELECTION

Sendai selection		1,625
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*(12 pieces per order)
4 pieces California rolls, ebi furai & vegan tuna* **SF E G D S**

Niigata selection		2,325
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*(12 pieces per order)
Salmon, tuna, unagi nigari & salmon, red grouper sashimi* **SF E**

Kumamoto special selection		3,755
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*(26 pieces per order)
Tartar bites, ponzu salmon, California, ebi furai, vegan tuna roll with red grouper, unagi, sashimi salmon and tuna* **SF E G D S**

STARTERS

Tuna poke bowl S F

Tuna marinated in soy sauce and sesame oil, avocado, carrot, cucumber, edamame, red cabbage and sushi rice, soy sauce dressing

Salmon poke bowl S F

Salmon marinated in soy sauce and sesame oil, avocado, carrot, cucumber, edamame, red cabbage and sushi rice, passion fruit dressing

Buddha bowl V

Quinoa, avocado, carrot, cucumber, edamame, red cabbage, corn, soy sauce dressing

Thai pla muk tod S S F G M D

Fried calamari with Thai spices

Drum of heaven G S P

Sweet and spicy chicken lollipop

Punjabi samosa V G S P D

Crispy crust filled with spiced potato and green peas, tamarind and green chutney

Chicken tikka S P D

Chicken marinated in yogurt and spices, cooked in tandoori oven

Paneer tikka V D

Paneer marinated in Chef Sanjay's secret masala, cooked in tandoori oven

HOME-MADE FLAT BREADS

Manakish za'atar V G

Flat bread topped with za'atar

Manakish cheese V G D

Flat bread topped with akawi cheese and herbs

Manakish tomato V G

Flat bread topped with slightly caramelized and spiced tomatoes

SALADS

Greek salad V A D

Feta cheese, English cucumber, olives, tomatoes, red onions, green bell pepper, oregano red wine vinegar and extra virgin olive oil

Chicken Caesar salad D G F E G

Thyme-scented chicken breast, croutons, shaved Parmesan cheese and classic Caesar dressing

Arabic Fattoush salad V

Tomato, cucumber, red radish, spring onion, parsley leaves

Thai beef salad S P S

Grilled slice beef with tomato, coriander, cucumber, thyme & mint

SOUPS

"Créole" gazpacho S S F S P 750
Chilled tomato soup with shrimps, fresh coriander and olive oil drizzles

Indian vegetable manchow soup V G S 300
Mixed vegetable broth with fried noodle

Thai chicken galangal soup N 850
Chicken soup with coconut milk, galangal and lemongrass

CLASSIC BURGERS

Chicken burger G M E S P (200g) 750
Minced chicken with onions, Cajun spices, gherkins, tomatoes, lettuce and served with French fries on the side

Beef burger G M E (200g) 850
Minced beef fillet with onions, Cajun spices, gherkins, tomatoes, lettuce and served with French fries on the side

V-burger V M E (180g) 850
Served with cucumber, tomatoes, gherkins, cheese, caramelized onions, ketchup, mustard and served with spicy potato wedges on the side

SANDWICHES

Chicken club sandwich G D M E 850
Chicken breast, turkey ham, fried egg, lettuce, tomato and mustard sauce, French fries on the side

Shanti signature wrap V D 950
Palm heart, avocado, tomato, sprouts, spring onions, coriander, cumin seeds, watercress and yogurt spread wrapped in a quinoa roti with mixed salad

Italian grilled chicken panini G D M E 950
Grilled chicken with tomato, Mozzarella cheese & basil pesto, onion rings, mixed salad served with French fries on the side

Tomato and mozzarella panini V G D N 750
Tomato, Mozzarella cheese, basil pesto spread, onion rings, mixed salad, served with French fries on the side

PIZZAS

Hawaiian G D 750
Turkey ham, pineapple and Mozzarella cheese

Margarita V G D 650
Tomato sauce with buffalo, Mozzarella cheese and fresh basil

Chicken Caesar and mayonnaise **D E F G M** 750
Chicken, tomato, onion, eggs, Mozzarella cheese and mayonnaise

Smoked marlin **D F G** 750
Smoked Marlin slices, tomato, onion, capers and Mozzarella cheese

Tandoori paneer **D V S P** 750
Tandoori paneer, onion, bell pepper, tomato sauce and Mozzarella cheese



PASTA

Pasta selections: Tagliatelle | Penne | Spaghetti
(Please select any of your favorite pasta)

Gluten free pasta **G** 700
Please select from the following choices:
spaghetti or penne

PASTA SAUCES (Please select any of your favorite sauce)

Aglio olio **V A S** 700
Fresh garlic, red chili, white wine, parsley

Arabiata **V S** 750
Tomato, chili, oregano

Carbonara **P A** 750
Bacon, onion, white wine, farm eggs, cream

Bolognese **A** 950
Minced beef, carrots, onions, leek, celery, tomato puree, red wine



MAINS

'Catch of the day' **D F** 1,350
Pan-seared fish fillet marinated in herbs and garlic served with seasonal grilled vegetables and mashed potato

Shanti "Peri-Peri chicken" **S S P** 1,550
Chicken leg marinated with peri-peri sauce, tomato, cucumber salad and served with homemade French fries

Classic 'steak au poivre' (180g) **D** 1,450
Beef entrecote Karan served with French fries mixed salad & green pepper sauce

Mushroom risotto with parmesan and duxelles **A D** 850
Mushroom, cherry tomato, onion, garlic, white wine, herbs

Arabic mixed grill **D F N S F** 2,650
Chicken thighs, prawn skewers, fresh fish fillets, and beef thin cut fillets served with Arabic mixed salad and Tahini sauce

Gaeng Kiew Warn Gai, Moo, Nua, Tala **S G** 1,350
Green curry
Selections: chicken, pork, seafood or beef

Phad thai goong sod **G S F** 1,150
Stir-fried Thai rice noodles with prawns

Khoa phad moo, gai goong 1,150
Traditional fried rice with a fried egg
Selections: pork, chicken, shrimps or crab meat

Gai phad med mamuan himmaphan **N** 1,150
Stir-fried chicken with cashew nuts

Dal tadka and jeera rice **D V** 400
Traditional dish made of split yellow pigeon peas (yellow lentil) and spice

Gobi matar **V S P** 800
Cauliflower and green peas sautéed with spices

Vegetable korma **D N V S P** 800
Mixed vegetables, onion, ginger, garlic in a creamy cashew and coconut sauce

Butter chicken **D N S P** 1,200
Chicken cooked in a rich buttered creamy tomato gravy

Bhuna gosht **S P** 1,450
Boneless lamb in an onion and tomato gravy with Indian spices

Prawn mappas **M N S F** 800
Prawn simmered in a tangy mustard sauce, onion, turmeric and coconut sauce

Prawn biryani **S F S P** 1,050
Prawn baked with rice and spices, served with yogurt

Chicken biryani **S P** 950
Chicken baked with rice and spices, served with yogurt

Plain naan **G** 80

Garlic naan **G** 100

Butter naan **D G** 150

Cheese naan **D G** 150

Jeera rice **V** 150



DESSERTS

Almond Tart **G** 450
With fresh seasonal fruits

Raspberry Cheesecake **D G** 600

Keylime Pie **D G** 500
With lemon cream and orange tuille

Lemongrass Tapioca **V** 450
With lemon sorbet

Iced Nougat Parfait **D G** 600
With Cranberry sauce