



## *DINNER MENU*

*Treat your palate to a luxury culinary invasion at Stars restaurant with a picturesque beach view.*

*Guests on meal plan Half-Board (HB) | Full-Board (FB) | Shanti All-Inclusive (AI) are entitled to a food credit of MUR 3,000 per meal per person. Any consumptions beyond, will be charged accordingly. Credit is non-refundable and non-transferable. Menu availability depending on week opening times as per Shanti Times.*

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## STARTER

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|   |       |
|---|-------|
| <b>Mauritian grilled octopus salad</b> SF SP  | 950   |
| <i>Marinated grilled octopus, lettuce, onion, cherry tomato, chili, coriander, lime dressing</i>            |       |
| <b>Smoked chicken salad</b> M S   | 710   |
| <i>Smoked chicken, lettuce, onion, tomato, rosemary &amp; honey dressing</i>                                |       |
| <b>Local seafood salad with pineapple</b> SF A D F  | 1,550 |
| <i>Prawn, calamari, fish, mussel, onion, pineapple, tomato, pina colada dressing</i>                        |       |
| <b>Mozzarella salad</b> D V N   | 950   |
| <i>Fresh Mozzarella cheese, cherry tomato, lettuce &amp; pesto sauce</i>                                    |       |
| <b>Beef carpaccio with jalapeno dressing</b> SP M E   | 950   |
| <i>Fine slices beef fillet, mixed lettuce, pickled onion, sun dried tomato, croutons, jalapeno dressing</i> |       |
| <b>Prawn &amp; palm heart salad</b> SF M  | 1,250 |
| <i>Grilled prawn, lettuce, palm heart, cherry tomato, lemon dressing</i>                                    |       |
| <b>White fish &amp; coconut ceviche</b> WS  | 900   |
| <i>Fine slices of fish, coconut milk, honey, lime, yuzu juice, dried chili flakes &amp; fresh cilantro</i>  |       |

## SOUPS

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|  |     |
|--|-----|
| <b>Mauritian crab soup</b> SF SP   | 750 |
| <i>Crab soup with fresh herbs</i>  |     |
| <b>Tomato soup</b> D V N   | 450 |
| <i>Tomato soup with fresh basil from our garden</i>  |     |
| <b>Crispy chicken &amp; potato soup</b> SP D   | 850 |
| <i>Crispy chicken, potato, garlic, onion, tomato, cumin, cream, herbs, chili &amp; truffle oil</i> |     |

## PASTA

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### Pasta selection: Spaghetti, Penne or Tagliatelle Pasta sauce

|   |       |
|---|-------|
| <b>Smoked marlin with green lemon</b> SF A D G  | 900   |
| <i>Smoked marlin, rum, spring, leek &amp; cream sauce</i>                             |       |
| <b>Chicken with pesto sauce</b> N G D   | 850   |
| <i>Grilled chicken breast, tomato, pine nuts, onion, pesto cream sauce</i>            |       |
| <b>Meli-melo</b> G SF D   | 1,250 |
| <i>Fish, calamari, prawn, garlic, cream, cherry tomato, herbs, garlic cream sauce</i> |       |
| <b>Bolognese</b> G  | 950   |
| <i>Minced beef, carrots, onion, leek, celery, red wine, tomato sauce</i>              |       |
| <b>Arrabbiata sauce</b> G V SP  | 750   |
| <i>Black olive, garlic, red chili &amp; tomato sauce</i>                              |       |

## PIZZA

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|  |       |
|--|-------|
| <b>Margherita</b> D G  | 650   |
| <i>Tomato sauce, mozzarella cheese &amp; fresh basil</i>                             |       |
| <b>Black bean seafood</b> SF SP G D S F  | 1,050 |
| <i>Prawn, calamari, fish, spring onion, tomato sauce &amp; mozzarella cheese</i>     |       |
| <b>Sweet chili chicken</b> G SP D E M  | 750   |
| <i>Chicken, tomato sauce, onion, mozzarella cheese, sweet chili sauce &amp; lime</i> |       |



## MAIN COURSE

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|  |       |
|--|-------|
| <b>Pan roasted seabass</b> <b>F</b> <b>SF</b> <b>D</b>   | 1,350 |
| <i>Pan-seared marinated fish, served with vegetables &amp; homardine sauce</i>                               |       |
| <b>Cocochurry crusted fish fillet</b> <b>D</b> <b>F</b> <b>G</b> <b>S</b> <b>SF</b>                          | 1,250 |
| <i>Fish fillet with acidic coconut, herbs, sautéed vegetables, chickpeas &amp; bell pepper</i>               |       |
| <b>Grilled tuna fillet</b> <b>F</b> <b>SF</b> <b>D</b> <b>SF</b>   | 1,250 |
| <i>Pink-seared tuna and shrimp, served with sautéed Christophina, vanilla sauce &amp; green pepper sauce</i> |       |
| <b>Braised lamb shank with Mauritian spices</b> <b>SF</b> <b>D</b>   | 1,450 |
| <i>7 hours slow cooked lamb shank, served with truffle, lime, mashed potato &amp; onion sauce</i>            |       |
| <b>Grilled baby chicken</b> <b>G</b> <b>D</b>  | 1,550 |
| <i>Marinated baby chicken, creamy polenta with vegetables &amp; rosemary sauce</i>                           |       |
| <b>Shanti Surf and Turf</b> <b>D</b>   | 2,550 |
| <i>Beef tournedos, grilled prawn, pure carrots, sautéed spinach &amp; vegetables served with beef jus</i>    |       |
| <b>Beetroot tortellini stuffed with mushroom &amp; cheese</b> <b>G</b> <b>D</b> <b>E</b> <b>V</b>            | 1,050 |
| <i>Beetroot, mushroom, parmesan cheese, onion, parsley, pesto sauce &amp; fresh basil</i>                    |       |

## DESSERTS

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|  |     |
|--|-----|
| <b>Selection of classic ice-creams &amp; sorbets (per scoop)</b>   | 120 |
| <b>Ice cream:</b> Vanilla   Chocolate   Strawberry   Coconut   Green Pistachio <b>N</b><br><b>Sorbets:</b> Mango   Pineapple   Lime   Passion Fruit <b>V</b> |     |
| <b>Chocolate fondant</b>   | 610 |
| <i>Chocolate moelleux served with Chamarel coffee ganache and vanilla ice cream</i>  |     |
| <b>New York-style cheese cake</b>  | 600 |
| <i>With salted caramel sauce</i>   |     |
| <b>Baked mango yogurt</b>  | 425 |
| <i>Thai style, with lime sorbet and mango coulis</i>   |     |
| <b>Bavarois coco</b>   | 600 |
| <i>Passion fruit sorbet and chocolate sauce</i>  |     |
| <b>Tamarind mousse</b>   | 475 |
| <i>Sweet potato pudding, tamarind compote, pineapple chili sorbet</i>  |     |
| <b>Tiramisu</b>  | 600 |
| <i>Classic Italian sweet with coffee infused biscuit</i>   |     |
| <b>Panacotta palmiste</b>  | 650 |
| <i>Pineapple carpaccio, badiane and strawberry macarons</i>  |     |
| <b>Lemongrass crème brûlée</b>   | 600 |
| <i>Classic French custard infused with lemongrass</i>  |     |
| <b>Revisited chocolate mousse</b>  | 600 |
| <i>Chocolate trio with mint chocolate and hazelnut ice cream</i>   |     |





*ARABIC & MEDITERRANEAN  
STYLE MENU*

*A menu consisting of authentic regional dishes  
spanning the Arab world by our Arabic Chef.*

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## STARTER

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### Cold mezza

|           |     |
|-----------|-----|
| Hummus    | 250 |
| Muhammara | 250 |
| Moutabel  | 250 |
| Wark Enab | 250 |
| Labneh    | 300 |

## SALADS

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|  |     |
|--|-----|
| <b>Tabouleh</b>  | 550 |
| <i>Fresh parsley, tomato, onion, bulgur, mint, olive oil &amp; lemon</i> |     |

|  |     |
|--|-----|
| <b>Fattoush</b>  | 550 |
| <i>Tomato, cucumber, red radish, spring onion &amp; parsley leaves</i> |     |

|   |     |
|---|-----|
| <b>Shanklish salad</b>  | 950 |
| <i>Lebanese shanklish, tomato, parsley, onion &amp; olive oil</i> |     |

|  |     |
|--|-----|
| <b>Falafel served with tahini</b>                            | 750 |
| <i>Chickpeas, onion, parsley, garlic &amp; Arabic spices</i> |     |

## SOUPS


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|  |     |
|--|-----|
| <b>Chicken sheraya soup</b>                        | 650 |
| <i>Middle Eastern chicken soup with vermicelli</i> |     |


|   |     |
|---|-----|
| <b>Harira soup</b>  | 550 |
| <i>Vegetable, black lentil, onion, garlic &amp; Moroccan spices</i> |     |

## HOME-MADE FLAT BREADS

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|   |     |
|---|-----|
| <b>Manakish za'atar</b>   | 550 |
| <i>Flat bread topped with za'atar</i>  |     |

|  |     |
|--|-----|
| <b>Manakish cheese</b>   | 850 |
| <i>Flat bread topped with akawi cheese &amp; herbs</i>  |     |

|   |     |
|---|-----|
| <b>Manakish meat</b>  | 950 |
| <i>Flat bread topped with meat slightly caramelized &amp; spiced tomatoes</i>  |     |

## MAINS

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|  |       |
|--|-------|
| <b>Royal-style couscous</b>  | 1,350 |
| <i>Chicken, merguez and vegetable stew served with durum wheat and almond flakes</i> |       |

|   |       |
|---|-------|
| <b>Fish Tagine</b>  | 1,850 |
| <i>Moroccan fish tagine with chermoula and fresh vegetables from our garden</i> |       |

|   |       |
|---|-------|
| <b>Lamb Tagine</b>  | 1,650 |
| <i>Moroccan lamb tagine with chermoula and fresh vegetables from our garden</i> |       |

|  |       |
|--|-------|
| <b>Vegetable Tagine</b>  | 1,150 |
| <i>Moroccan spices vegetarian tagine with seven type of vegetables from our garden and almond flakes</i> |       |

|   |       |
|---|-------|
| <b>Lamb ouzi rice</b>   | 1,750 |
| <i>Onion, garlic, coriander, star anise, cardamom, cumin &amp; tomato</i> |       |




|   |       |
|---|-------|
| <b>Garlic prawn with flat bread, served with Arabic mixed salad</b> | 1,350 |
| <i>Garlic, butter, onion, lemon, tomato &amp; parsley</i>           |       |

## DESSERTS

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|  |     |
|--|-----|
| <b>Mahalabia</b>                                 | 270 |
| <i>Cold milk pudding infused with rose water</i> |     |

|  |     |
|--|-----|
| <b>Umm Ali</b>   | 275 |
| <i>Hot croissant pudding flavored with coconut &amp; Arabic spices</i> |     |

  SHELLFISH |  VEGETARIAN |  SPICY |  DAIRY |  GLUTEN |  SOY |  EGG |  FISH





## ASIAN LOUNGE & FINE SUSHI MENU

*Relax with a picturesque beach view and stylish touches at Stars restaurant as you tempt your tastebuds with the freshest sushi, slurpiest noodles and scrummiest Asian delicacies.*

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# 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)

|  |  |              |
|--|--|--------------|
| <b>Classic California Maki</b>   |  | <b>1,550</b> |
| <i>Pasteurized crab, cucumber, avocado, tobiko, dried bonito, Japanese mayo</i> 🍣 🍱 🍲                          |  |              |
| <b>Ebi Furai Maki</b>  |  | <b>950</b>   |
| <i>Panko prawn, cream cheese, cucumber, sesame seeds, tempura flakes, spicy mayo, teriyaki sauce</i> 🍣 🍱 🍲 🍷 🍶 |  |              |
| <b>Rainbow Maki</b>  |  | <b>1,050</b> |
| <i>Panko prawn, pickled radish, spicy mayo, salmon, tuna, white fish, avocado, bonito dressing</i> 🍣           |  |              |
| <b>Salmon Maki</b>   |  | <b>850</b>   |
| <i>Inside rice with fresh salmon and wasabi paste</i> 🍣  |  |              |
| <b>Avo Maki</b>  |  | <b>700</b>   |
| <i>Inside rice with avocado</i> 🍣  |  |              |
| <b>Kapa Maki</b>   |  | <b>650</b>   |
| <i>Inside rice with cucumber</i> 🍣   |  |              |

## CHEF'S SPECIAL SUSHI

(6 pieces per roll)

|   |  |            |
|---|--|------------|
| <b>Crispy Philadelphia Roll</b>   |  | <b>750</b> |
| <i>Surimi crab, cucumber, cream cheese, passion fruit dressing</i> 🍣 🍱 🍲 🍷 🍶                        |  |            |
| <b>Mexican Roll</b>   |  | <b>950</b> |
| <i>Surimi crab, cucumber, pickled jalapeno, chili con carne, mozzarella, spring onion</i> 🍣 🍱 🍲 🍷 🍶 |  |            |
| <b>Vegan Tuna Roll</b>  |  | <b>750</b> |
| <i>Pressed watermelon, cucumber, avocado with teriyaki &amp; spicy sauce</i> 🍣 🍱                    |  |            |
| <b>Ponzu Salmon Gunkan</b>  |  | <b>900</b> |
| <i>3 pieces salmon roll with sushi rice, tobiko, spring onion &amp; sesame ponzu salmon</i> 🍣 🍱     |  |            |
| <b>Tartar bites</b>   |  | <b>850</b> |
| <i>3 pieces crispy sushi rice, tuna, tobiko, spring onion &amp; Asian spicy sauce</i> 🍣 🍱 🍲 🍷 🍶     |  |            |

## PLATTER SELECTION

|   |  |              |
|---|--|--------------|
| <b>Sendai selection</b>   |  | <b>1,625</b> |
| <i>4 pieces California rolls, ebi furai &amp; vegan tuna</i>  |  |              |
| <b>Niigata selection</b>  |  | <b>2,325</b> |
| <i>Salmon, tuna, unagi nigari &amp; salmon, red grouper sashimi</i>   |  |              |
| <b>Kumamoto special selection</b>   |  | <b>3,755</b> |
| <i>Tartar bites, ponzu salmon, California, ebi furai, vegan tuna roll with nigiri seabream, unagi &amp; salmon sashimi, tuna, red grouper</i> |  |              |

🍣 SHELLFISH | 🍱 VEGETARIAN | 🍲 SPICY | 🍷 DAIRY | 🍶 GLUTEN | 🍷 SOY | 🍱 EGG | 🍱 FISH



## STARTERS

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|  |       |
|--|-------|
| <b>Malaysian style glass noodle salad</b>                                  | 1,550 |
| <i>Beef, glass noodles, bell peppers, onions and coconut milk dressing</i> |       |
| <b>Japanese style Edamame</b> 🌱🌶️  | 800   |
| <i>Soya bean glazed with garlic chili sauce</i>                            |       |
| <b>Chinese style quinoa and tofu salad</b> 🌱                               | 850   |
| <i>Quinoa, tofu bell pepper, cherry tomato &amp; Asian dressing</i>        |       |
| <b>Home-made Chinese style duck and shiitake mushroom spring rolls</b>     | 950   |
| <i>Duck, shiitake mushroom with crunchy salad &amp; plum sauce</i>         |       |
| <b>Chinese style pork gyoza</b> 🐷  | 1,100 |
| <i>Pulled pork (10 portions) and dipping sauce</i>                         |       |

## SOUPS

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|  |     |
|--|-----|
| <b>Indonesian style shrimp laksa soup</b>                                      | 800 |
| <i>Coconut soup with shrimps, Udon noodles, boiled egg, scallion, bok choy</i> |     |

## ASIAN NOODLES

|   |     |
|---|-----|
| <b>Indo-Chinese style vegetarian stir-fried noodles</b> 🌱   | 750 |
| <i>Hakka noodles, seasonal vegetables &amp; kaffir lime</i> |     |
| <b>Japanese style Ramen noodles with pork</b> 🐷             | 800 |
| <i>Japanese noodle soup with pork</i>                       |     |

## MAIN COURSES

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|   |       |
|---|-------|
| <b>Japanese style mixed seafood yakitori</b>  | 1,080 |
| <i>Grilled seafood glazed in a teriyaki sauce served with steamed rice on the side</i>                  |       |
| <b>Chinese style silky tofu</b> 🌱   | 950   |
| <i>Steamed tofu, broccoli, bok choy, green bean, sprouts, lemongrass &amp; steamed rice on the side</i> |       |
| <b>Japanese style slow cooking Norwegian salmon</b>   | 2,050 |
| <i>Slow cooked salmon oven baked with a butter soya sauce, potato puree &amp; vegetables</i>            |       |
| <b>Grilled Japanese style Wagyu beef (300g) cube roll</b>   | 3,650 |
| <i>Wagyu grade "4" grilled medium, baby spinach &amp; mashed potato</i>                                 |       |





## *JUST THAI MENU*

*An avant-garde dining experience from our Thai Chef leading you through a journey of modern Thai flavors and state-of-the-art, innovative twists while still paying respect to old recipes.*

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## APPETIZERS

### Satay Gai, Moo, Nua **P****N**

Grilled chicken with tangy peanut sauce **N** 750

Grilled chicken, pork and beef satays with tangy peanut sauce **P****N** 950

### Pla Muk Tod

Fried calamari with Thai spices 850

## SOUPS

### Tom Kah Gai, Talay

Chicken soup with coconut milk, galangal and lemongrass 850

Seafood soup with coconut milk, galangal and lemongrass 950

### Tom Yum Goong **S**

Spicy prawn soup with lemongrass, lime juice and chili 950

## CURRIES

### Gaeng Phed Ped Yang **S**

Roasted duck curry with cherry tomatoes, pineapple and lychee 1,250

### Gaeng Kiew Warn Gai, Moo, Nua, Talay **S**

Green curry with chicken 1,150

Green curry with pork 1,200

Green curry with seafood 1,250

Green curry with beef 1,350

### Massaman Kae

Lamb massaman curry 1,750

## SEAFOODS

### Phad Bai Kra-Pao Talay **S**

Spicy stir-fried seafood with hot basil and chili 1,250

### Pla Rad Prik

Thai crispy fish with chili sauce 1,150

### Poo Nim Tod Sos Makham

Crispy soft shell crab Thai style with tamarind sauce and mix greens salad 2,250

## MEAT DISHES

### Gai Phad Med Mamuang Himmaphan **N**

Stir-fried chicken with cashew nuts 1,150

### Pad Kraprow Moo Krob **P**

Crispy pork belly with basil 1,250

### Nua Pad Nam Mun Hoy

Stir-fried beef in oyster sauce 1,650

## RICE & NOODLES

### Khoa Phad Moo, Gai Goong

Traditional fried rice with pork, chicken, shrimps or crab meat and a fried egg 1,150

### Phad Thai Goong Sod

Stir-fried Thai rice noodles with prawns 1,150

### Pad See Ew Gai

Thai stir-fried noodles with chicken 850

## VEGETARIAN DISHES

### Paknueng Sos Kratiem Num Mon Hoi

Steamed vegetables with garlic sauce 950

### Por Pia Thord

Fried spring rolls filled with glass noodles, carrot and leek 850

### Phad Thai Pak Ruam

Phad Thai with vegetables 750

## DESSERTS

### Guay Trod Hor Por Pia

Banana spring roll with vanilla sauce 450

### Mamuang Sang Ka Ya

Thai mango custard 550





## *INDIAN DELIGHTS MENU*

*Explore a multi-sensory Indian dining experience with our Indian Chef as he takes you on a culinary journey unlike any other.*

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## APPETIZERS

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|   |     |
|---|-----|
| <b>Pakora</b><br><i>Indian spiced vegetable fritter with onion, cabbage with chutney</i>                          | 500 |
| <b>Prawn pakora</b><br><i>Indian spiced prawn fritter with chutney</i>  | 800 |
| <b>Drum of heaven</b><br><i>Sweet and spicy chicken lollipop</i>  | 650 |
| <b>Papadum</b><br><i>Gluten-free fried bread, rita and chutney</i>  | 300 |
| <b>Punjabi samosa</b><br><i>Crispy crust filled with spiced potato and green peas, tamarind and green chutney</i> | 450 |

## SOUPS

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|   |     |
|---|-----|
| <b>Vegetable manchow soup</b><br><i>Mixed vegetable broth with fried noodle</i> | 300 |
| <b>Kattha meetha</b><br><i>Sweet and sour chicken soup</i>                      | 400 |

## FROM TANDOOR OVEN

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|  |       |
|--|-------|
| <b>Chicken tikka</b><br><i>Chicken marinated in yogurt and spices, cooked in tandoori oven</i>                     | 800   |
| <b>Shanti malai tikka</b><br><i>Chicken marinated in spice and spices, cooked in tandoori oven</i>                 | 800   |
| <b>Kasundi jhinga</b><br><i>Prawn marinated in yogurt and mustard sauce, cooked in tandoori oven</i>               | 900   |
| <b>Tawa fish with pineapple</b><br><i>Pan fried marinated catch of the day, pineapple salsa</i>                    | 1,270 |
| <b>Matar and cheese roll</b><br><i>Green peas and cheese mixed with Indian herbs</i>                               | 500   |
| <b>Paneer tikka</b><br><i>Paneer marinated in Chef Sanjay secret masala, cooked in tandoori oven</i>               | 850   |
| <b>Kukhura ko masu</b><br><i>Mixed between Indian and Nepali spiced marinated chicken, cooked in tandoori oven</i> | 800   |
| <b>Chicken tandoori momos</b><br><i>Chicken dumpling marinated in tandoor masala, cooked in tandoori oven</i>      | 850   |



## VEGETABLE DISH

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|   |     |
|---|-----|
| <b>Dal tadka</b><br><i>Traditional dish made of split yellow pigeon peas (yellow lentil) and spice</i>              | 250 |
| <b>Lazeez dal makhani</b><br><i>Creamy red kidney bean dish simmered with spices</i>                                | 400 |
| <b>Gobi matar</b><br><i>Cauliflower and green peas sautéed with spices</i>  | 800 |
| <b>Lasooni saag</b><br><i>Combination of creamy spinach, ginger and spices</i>                                      | 300 |
| <b>Paneer butter masala</b><br><i>Rich and creamy curry made with cottage cheese, cashew nut, tomato and spices</i> | 600 |
| <b>Kadhai paneer</b><br><i>Cottage cheese sautéed with onion, tomato, bell peppers and masala spices</i>            | 650 |
| <b>Bhindi do pyaza</b><br><i>Sautéed okra with onion, tomato and spices</i>   | 800 |
| <b>Vegetable korma</b><br><i>Mixed vegetables, onion, ginger, garlic in a creamy cashew and coconut sauce</i>       | 800 |

## MEAT DISH

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|   |       |
|---|-------|
| <b>Butter chicken</b><br><i>Chicken cooked in a rich buttered creamy tomato gravy</i>               | 1,200 |
| <b>Chicken curry</b><br><i>Boneless chicken slowly cooked in spices</i>                             | 900   |
| <b>Dum ka murgh</b><br><i>Slow cooked marinated chicken in cashew nut gravy</i>                     | 950   |
| <b>Lamb rogan josh</b><br><i>Spicy lamb curry with ginger, garlic, red chilli, onion and tomato</i> | 1,450 |
| <b>Lamb chop masala</b><br><i>Marinated lamb chop with yogurt and masala</i>                        | 1,450 |
| <b>Bhuna gosht</b><br><i>Boneless lamb in an onion and tomato gravy with Indian spices</i>          | 1,450 |

## FISH/SEAFOOD DISH

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|   |       |
|---|-------|
| <b>Snapper fish curry</b><br><i>Authentic Indian curry made with locally caught snapper</i>   | 1,350 |
| <b>Steam fish in banana leave</b><br><i>Catch of the day marinated in coconut and lemon juice with spice and wrapped in banana leaf</i><br><br><i>Please ask our service team to know the fish of the day</i> | 1,150 |
| <b>Andhra prawn curry</b><br><i>Sautéed prawns in coconut curry sauce</i>   | 800   |
| <b>Lobster curry</b><br><i>Baked lobster covered with Chef Sanjay special curry sauce</i>   | 2,350 |



## NAAN AND RICE

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|  |       |
|--|-------|
| <b>Plain steamed rice</b>  | 110   |
| <b>Jira rice</b>   | 150   |
| <b>Lamb biryani</b><br><i>Boneless lamb baked with rice and spices, served with yogurt</i>   | 1,450 |
| <b>Prawn biryani</b><br><i>Prawn baked with rice and spices, served with yogurt</i>          | 1,050 |
| <b>Chicken biryani</b><br><i>Chicken baked with rice and spices, served with yogurt</i>      | 950   |
| <b>Vegetable biryani</b><br><i>Vegetables baked with rice and spices, served with yogurt</i> | 950   |
| <b>Dal khichdi</b><br><i>Yellow lentil cooked with rice</i>                                  | 400   |
| <b>Plain naan</b>  | 80    |
| <b>Garlic naan</b>   | 100   |
| <b>Butter naan</b>   | 150   |
| <b>Cheese naan</b>   | 150   |
| <b>Aloo ko kulcha</b>  | 250   |
| <b>Missi roti</b>  | 150   |



