



## **AQUACASIA MENU**

*Culinary Jewels of the Indian Ocean*

*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.*

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## STARTERS

<b>Tropical salad with prawns</b> 	1,250
<i>Prawns, palm heart, assorted lettuce, tomatoes, seasonal fruits, almonds, sweet &amp; sour dressing</i>	
<b>Australian beef carpaccio</b>	950
<i>Fine slices of Australian beef, fine herbs salad, capers and shaved Parmesan cheese</i>	
<b>Tuna poke bowl</b>	775
<i>Tuna marinated in soy sauce and sesame oil, avocado, carrot, cucumber, edamame, red cabbage and sushi rice, soy sauce dressing</i>	
<b>Salmon poke bowl</b>	975
<i>Salmon marinated in soy sauce and sesame oil, avocado, carrot, cucumber, edamame, red cabbage and sushi rice, passion fruit dressing</i>	
<b>Buddha bowl</b> 	625
<i>Quinoa, avocado, carrot, cucumber, edamame, red cabbage, corn, soy sauce dressing</i>	
<b>Greek salad</b>  	750
<i>Feta cheese, English cucumber, olives, tomatoes, red onions, green bell pepper, oregano red wine vinegar and extra virgin olive oil</i>	
<b>Chicken Caesar salad</b>	950
<i>Thyme-scented chicken breast, croutons, shaved Parmesan cheese and classic Caesar dressing</i>	
<b>Caprese salad</b>  	950
<i>Poached tomatoes, fresh Mozzarella cheese, lettuce, olive oil, fresh basil from our garden and balsamic vinegar</i>	
<b>Octopus salad</b>	950
<i>Grilled octopus in lime dressing with sliced onions, tomato, green chili and fresh coriander</i>	
<b>Stars salad 'Millionaire'</b> 	1,050
<i>Grilled lettuce heart with sliced palm heart, tomato and rum infused cocktail sauce</i>	
<b>White fish &amp; coconut ceviche</b>  	900
<i>Fine slices of white fish, coconut milk, honey, lime, yuzu juice, dried chili flakes, fresh cilantro</i>	

## SOUPS



<b>Mauritian crab soup</b>	750
<i>Crab soup with fresh herbs</i>	
<b>Tomato soup</b> 	450
<i>Tomato soup with fresh basil from our own garden</i>	
<b>Chicken minestrone soup</b>	750
<i>Diced chicken, onion, garlic, vegetables, tomato, pasta, shaved Parmesan cheese and herbs</i>	
<b>"Créole" gazpacho</b>	750
<i>Chilled tomato soup with shrimps, fresh coriander and olive oil drizzles</i>	

## CLASSIC BURGERS

<b>Chicken burger (200g)</b>	750
<i>Minced chicken with onions, Cajun spices, gherkins, tomatoes, lettuce and served with French fries on the side</i>	
<b>Beef burger (200g)</b>	850
<i>Minced beef fillet with onions, Cajun spices, gherkins, tomatoes, lettuce and served with French fries on the side</i>	
<b>V-burger (Beyond Meat - 100% vegetarian) (180g)</b>	850
<i>With cucumber, tomatoes, gherkins, cheese, caramelized onions, ketchup, mustard and served with spicy potato wedges on the side</i>	



## SANDWICHES

<b>Tuna sandwich</b> <i>Smoked tuna, sweet corn, onion, avocado, lettuce and tomato mayonnaise, French fries on the side</i>	750
<b>Chicken club sandwich</b> <i>Chicken breast, turkey ham, fried egg, lettuce, tomato and mustard sauce, French fries on the side</i>	850
<b>Shanti signature wrap</b>  <i>Palm heart, avocado, tomato, sprouts, spring onions, coriander, cumin seeds, watercress and yogurt spread wrapped in a quinoa roti with mixed salad</i>	950
<b>Italian grilled chicken panini</b> <i>Grilled chicken with tomato, Mozzarella cheese &amp; basil pesto, onion rings, mixed salad served with French fries on the side</i>	950
<b>Tomato and Mozzarella panini</b>  <i>Tomato, Mozzarella cheese, basil pesto spread, onion rings, mixed salad, served with French fries on the side</i>	750

## PIZZA

<b>Hawaiian</b> <i>Turkey ham, pineapple and Mozzarella cheese</i>	750
<b>Margarita</b>  <i>Tomato sauce with buffalo, Mozzarella cheese and fresh basil</i>	650
<b>Chicken Caesar and mayonnaise</b> <i>Chicken, tomato, onion, eggs, Mozzarella cheese and mayonnaise</i>	750
<b>Smoked marlin</b> <i>Smoked Marlin slices, tomato, onion, capers and Mozzarella cheese</i>	750
<b>Tandoori paneer</b> <i>Tandoori paneer, onion, bell pepper, tomato sauce and Mozzarella cheese</i>	750

## PASTA

<b>Pasta selections: Tagliatelle   Penne   Spaghetti</b> <i>(Please select any of your favorite pasta)</i>	
<b>Gluten free pasta</b> <i>(Please select from the following choices: spaghetti or penne)</i>	700
<b>PASTA SAUCES</b> <i>(Please select any of your favorite sauce)</i>	
<b>Aglio olio</b>    <i>Fresh garlic, red chili, white wine, parsley</i>	700
<b>Arabiata</b>   <i>Tomato, chili, oregano</i>	750
<b>Carbonara</b>   <i>Bacon, onion, white wine, farm eggs, cream</i>	750
<b>Bolognese</b>  <i>Minced beef, carrots, onions, leek, celery, tomato puree, red wine</i>	950
<b>Prawn and lime</b>   <i>Prawn, garlic, chili, cherry tomato, white wine, oregano, combava lime zest</i>	900



## MAIN COURSES

<b>'Catch of the day'</b>	1,350
<i>Pan-seared fish fillet marinated in herbs and garlic served with seasonal grilled vegetables and mashed potato</i>	
<b>Madagascar style tuna fillet 'mi-cuit'</b>	1,250
<i>Pink-seared tuna fillet with shrimps, spinach, quinoa rice and vanilla-green peppercorn sauce</i>	
<b>Coco-cherry crusted seabass fish fillet</b>	1,250
<i>Seabass fish fillet baked with acidic coconut, herb crust, sautéed vegetables, chickpeas, bell pepper and mixed green salad</i>	
<b>Grilled baby chicken 🌱</b>	1,550
<i>Baby chicken marinated with garlic, lemon and thyme with onion, tomato, cucumber salad and served with homemade French fries</i>	
<b>Malagasy chicken curry</b>	1,050
<i>Tender chicken thighs in coconut and lemon gravy served with steamed rice and cucumber salad</i>	
<b>Braised New Zealand lamb shank</b>	1,450
<i>Slow braised lamb shank with buttered potato mash, garlic vegetable &amp; onion gravy</i>	
<b>Shanti signature "Surf and Turf"</b>	2,250
<i>Beef tournedos and grilled scampi with sautéed baby spinach and seasonal vegetables</i>	
<b>Stuffed bell pepper 🌱</b>	1,050
<i>Served with Provençal vegetables, green asparagus and tomato sauce</i>	

## DESSERTS

<b>Selection of classic ice-creams &amp; sorbets (per scoop)</b>	120
<b>Ice cream:</b> Vanilla   Chocolate   Strawberry   Coconut   Green Pistachio 🌱	
<b>Sorbets:</b> Mango   Pineapple   Lime   Passion Fruit 🌱	
<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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## TO SHARE

<b>Cold mezza</b>	2,050
<i>Hummus, olives, labneh, muhammara, moutabel</i> 🍷🌱	

## SALADS

<b>Tabouleh</b>	550
<i>Fresh parsley, tomato, onion, bulgur, mint, olive oil, lemon</i> 🌱	

<b>Fattoush</b>	550
<i>Tomato, cucumber, red radish, spring onion, parsley leaves</i>	

<b>Shanklish salad</b>	950
<i>Lebanese shanklish, tomato, parsley, onion, olive oil</i> 🌱	

## SOUPS

<b>Chicken sheraya soup</b>	550
<i>Middle eastern chicken soup with vermicelli</i>	

<b>Soupe de poisson</b>	850
<i>Classic Mediterranean fish soup served with toast and rouille</i>	

## HOME-MADE FLAT BREADS

<b>Manakish za'atar</b>	450
<i>Flat bread topped with za'atar</i> 🌱	

<b>Manakish cheese</b>	850
<i>Flat bread topped with akawi cheese and herbs</i> 🌱	

<b>Manakish tomato</b>	550
<i>Flat bread topped with slightly caramelized and spiced tomatoes</i> 🌱	

## MAINS

<b>Royal-style couscous</b>	1,150
<i>Chicken, merguez and vegetable stew served with durum wheat and almond flakes</i>	

<b>Tagine de poisson</b>	1,550
<i>Moroccan fish tagine with chermoula and fresh vegetables from our garden</i>	

<b>Tagine d'agneau</b>	1,550
<i>Moroccan lamb tagine with chermoula and fresh vegetables from our garden</i>	

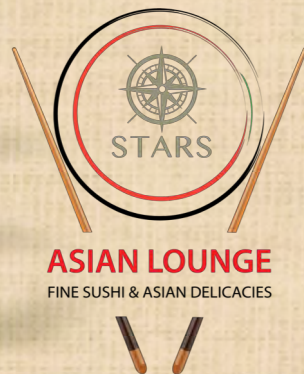
<b>Tagine de légumes</b>	1,150
<i>Moroccan spices vegetarian tagines with seven type of vegetables from our garden and almond flakes</i> 🌱	

## DESSERTS

<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 and Arabic spice topped with pistachio (Nut)</i>	





## *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)

Classic California Maki	1,550
Pasteurized crab, cucumber, avocado, tobiko, dried bonito, Japanese mayo <b>SF F E</b>	

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

Rainbow Maki	1,050
Panko prawn, pickled radish, spicy mayo, salmon, tuna, white fish, avocado, bonito vinaigrette <b>S</b>	

Salmon Maki	850
Rice with fresh salmon and wasabi paste <b>S</b>	

Avo Maki	700
Rice with avocado <b>V</b>	

Kapa Maki	650
Rice with cucumber <b>V</b>	

### CHEF'S SPECIAL SUSHI

(6 pieces per roll)

Crispy Philadelphia Roll	750
Surimi crab, cucumber, cream cheese, passion fruit vinegrate <b>SF F G D</b>	

Mexican Roll	950
Surimi crab, cucumber, pickled jalapeno, chili con carne, mozzarella, spring onion <b>SF G SP</b>	

Vegan Tuna Roll	750
Compress watermelon, cucumber, avocado with teriyaki & spicy sauce <b>V S</b>	

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

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



### PLATTER SELECTION

Sendai selection	1,625
(12 pieces per order) 4 pieces California rolls, ebi furai & vegan tuna	

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

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



## STARTERS

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

## SOUPS

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

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

## MAIN COURSES

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





## *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 🐷🥥

Grilled chicken with tangy peanut sauce 🥥 750

Grilled chicken, pork and beef satays with tangy peanut sauce 🐷🥥 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 🌶️

Spicy prawn soup with lemongrass, lime juice and chili 950

## CURRIES

### Gaeng Phed Ped Yang 🌶️

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

### Gaeng Kiew Warn Gai, Moo, Nua, Talay 🌶️

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 🌶️

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 🥥

Stir-fried chicken with cashew nuts 1,150

### Pad Kraprow Moo Krob 🐷

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> <i>Indian spiced vegetable fritter with onion, cabbage with chutney</i>	500
<b>Prawn pakora</b> <i>Indian spiced prawn fritter with chutney</i>	800
<b>Drum of heaven</b> <i>Sweet and spicy chicken lollipop</i>	650
<b>Papadum</b> <i>Gluten-free fried bread, rita and chutney</i>	300
<b>Punjabi samosa</b> <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> <i>Mixed vegetable broth with fried noodle</i>	300
<b>Kattha meetha</b> <i>Sweet and sour chicken soup</i>	400

## FROM TANDOOR OVEN

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



## VEGETABLE DISH

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<b>Dal tadka</b> <i>Traditional dish made of split yellow pigeon peas (yellow lentil) and spice</i>	250
<b>Lazeez dal makhani</b> <i>Creamy red kidney bean dish simmered with spices</i>	400
<b>Gobi matar</b> <i>Cauliflower and green peas sautéed with spices</i>	800
<b>Lasooni saag</b> <i>Combination of creamy spinach, ginger and spices</i>	300
<b>Paneer butter masala</b> <i>Rich and creamy curry made with cottage cheese, cashew nut, tomato and spices</i>	600
<b>Kadhai paneer</b> <i>Cottage cheese sautéed with onion, tomato, bell peppers and masala spices</i>	650
<b>Bhindi do pyaza</b> <i>Sautéed okra with onion, tomato and spices</i>	800
<b>Vegetable korma</b> <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> <i>Chicken cooked in a rich buttered creamy tomato gravy</i>	1,200
<b>Chicken curry</b> <i>Boneless chicken slowly cooked in spices</i>	900
<b>Dum ka murg</b> <i>Slow cooked marinated chicken in cashew nut gravy</i>	950
<b>Lamb rogan josh</b> <i>Spicy lamb curry with ginger, garlic, red chilli, onion and tomato</i>	1,450
<b>Lamb chop masala</b> <i>Marinated lamb chop with yogurt and masala</i>	1,450
<b>Bhuna gosht</b> <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> <i>Authentic Indian curry made with locally caught snapper</i>	1,350
<b>Steam fish in banana leave</b> <i>Catch of the day marinated in coconut and lemon juice with spice and wrapped in banana leaf</i>  <i>Please ask our service team to know the fish of the day</i>	1,150
<b>Andhra prawn curry</b> <i>Sautéed prawns in coconut curry sauce</i>	800
<b>Lobster curry</b> <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> <i>Boneless lamb baked with rice and spices, served with yogurt</i>	1,450
<b>Prawn biryani</b> <i>Prawn baked with rice and spices, served with yogurt</i>	1,050
<b>Chicken biryani</b> <i>Chicken baked with rice and spices, served with yogurt</i>	950
<b>Vegetable biryani</b> <i>Vegetables baked with rice and spices, served with yogurt</i>	950
<b>Dal khichdi</b> <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



