



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 4,000 per meal per person.

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STARTER

Mauritian grilled octopus salad 🐌 🌶️	950
<i>Marinated grilled octopus, lettuce, onion, cherry tomato, chili, coriander, lime dressing</i>	
Smoked chicken salad 🍗 🥚	710
<i>Smoked chicken, lettuce, onion, tomato, rosemary & honey dressing</i>	
Mozzarella salad 🍕 🌿 🥚	950
<i>Fresh Mozzarella cheese, tomatoes, lettuce, pesto sauce, balsamic reduction</i>	
Beef carpaccio 🌶️ 🍗 🥚	950
<i>Fine slices beef fillet, arugula, pickled onion, sun dried tomato, croutons, jalapeno dressing</i>	
Prawn & palm heart salad 🐌 🍗	1,250
<i>Cherry tomatoes, lemon dressing</i>	
White fish & coconut ceviche 🐟 🥥	900
<i>Coconut milk, honey, lime, yuzu juice, dried chili flakes, fresh cilantro</i>	

SOUPS

Mauritian crab soup 🐌 🌶️ 🌶️	750
<i>Tomato broth, local spices, fresh herbs</i>	
Tomato soup 🍅 🌿 🥚	450
<i>Fresh basil from our garden</i>	
Chicken & potato soup 🌶️ 🍗 🍅	850
<i>Chicken croquette, garlic, onion, tomato, cumin, cream, herbs, chili, truffle oil</i>	

PASTA

Select your favorite pasta: Tagliatelle, Penne or Spaghetti
Gluten free options: Penne | Spaghetti

Prawn & lemon 🐌 🍋	900
<i>Lemon zest, chives, reggiano parmigiana, cream</i>	
Chicken & pesto 🍗 🍅 🍅	850
<i>Grilled chicken breast, onion, tomato, pine nuts, pesto cream sauce</i>	
Bolognese 🍗	950
<i>Minced beef ragu, onion, carrot, celery, red wine</i>	
Arabiata 🍅 🌿 🌶️	750
<i>Red chili, olives, basil, tomato sauce</i>	

PIZZA

Margherita 🍅 🍅	650
<i>Basil, tomato sauce, mozzarella cheese</i>	
Smoked Marlin 🐌	1,050
<i>Local smoked marlin, tomatoes, onion, capers, tomato sauce, mozzarella cheese</i>	
Chili chicken pizza 🍅 🌶️ 🍅 🍗 🍗	750
<i>Onion, sweet chili sauce, tomato sauce, mozzarella cheese</i>	

MAIN COURSE

Catch of the day 🐟 🍴 🌶️	1,350
<i>Chefs inspirational garnish</i>	
Cococherry crusted fish fillet 🍷 🐟 🌿 🍴 🌶️ 🍴	1,250
<i>Fish fillet with acidic coconut, herbs, sautéed vegetables, chickpeas & bell pepper</i>	
Grilled tuna fillet 🐟 🍴 🍴 🍴 🌶️	1,250
<i>Mi-cuit tuna, shrimp, sautéed Christophina, vanilla sauce & green pepper sauce</i>	
Braised lamb shank with Mauritian spices 🍴 🍴	1,450
<i>8 hours slow cooked lamb shank, truffle, mashed potato, onion & pepper sauce</i>	
Grilled baby chicken 🌿 🍴	1,550
<i>Creamy polenta, seasonal vegetables, rosemary sauce</i>	
Shanti Surf and Turf 🍴	2,550
<i>Beef tournedos, grilled prawn, carrot purée, sautéed spinach & vegetables, beef jus</i>	

DESSERTS

Selection of classic ice-creams & sorbets (per scoop)	120
Ice cream: Vanilla Chocolate Strawberry Coconut Green Pistachio 🍴	
Sorbets: Mango Pineapple Lime Passion Fruit 🍴	
Chocolate fondant	610
<i>Chocolate moelleux served with Chamarel coffee ganache and vanilla ice cream</i>	
New York-style cheese cake	600
<i>Salted caramel sauce</i>	
Bavarois coco	600
<i>Passion fruit sorbet, chocolate sauce</i>	
Tamarind mousse	475
<i>Sweet potato pudding, tamarind compote, pineapple sorbet</i>	
Tiramisu	600
<i>Mascarpone, espresso, lady finger, cocoa powder</i>	
Lemongrass crème brûlée	600
<i>Classic French custard infused with lemongrass</i>	
Revisited chocolate mousse	600
<i>Chocolate trio, 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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COLD MEZZAH

Hummus G SE VE V	300
<i>Chickpeas, tahini, lemon, olive oil</i>	
Muhammara G N SE VE V	300
<i>Walnut, roasted red pepper, breadcrumbs</i>	
Babaganoush G N VE V	300
<i>Smoked eggplant, walnut, bell peppers, tomato, onion, pomegranate molasses</i>	
Labneh D VE V	300
<i>Strained yogurt, dry mint, olive oil</i>	
Arabian Pickles VE V	275

HOT MEZZAH

Cheese Rakakt G D V	675
<i>Halloumi & awaki cheese, mint, spring roll</i>	
Makanek	575
<i>Lamb sausages, onion, bell peppers, pomegranate molasses</i>	
Moussakan Roll G N	550
<i>Pulled chicken, onions, sumac, spring roll, cucumber yogurt</i>	

SALADS

Fattoush G VE V	550
<i>Romaine lettuce, parsley, mint, bell peppers, tomatoes, cucumber, sumac & pomegranate dressing</i>	
Grilled Halloumi Salad D	650
<i>Arugula, cherry tomatoes, radish, pomegranate molasses</i>	
Tabouleh VE V	500
<i>Parsley, tomatoes, onion, mint, bulgur, olive oil & lemon vinaigrette</i>	

SOUPS

Harira Soup G VE V	550
<i>Vegetables, black lentil, onion, garlic & Moroccan spices</i>	
Chicken Sheraya Soup	550
<i>Pulled chicken, vermicelli, broth</i>	

HOMEMADE ORIENTAL FLATBREADS

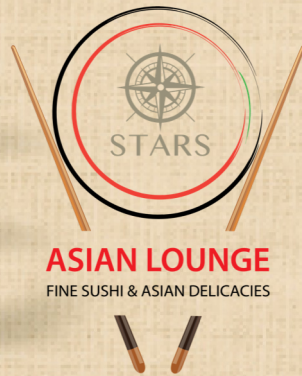
Manakish Za'atar G SE VE V	625
<i>Sesame, thyme, olive oil</i>	
Manakish Cheese G D V	850
<i>Mozzarella, awaki cheese, halloumi, dry mint</i>	

MAIN COURSES

½ Charcoal Grilled Chicken Mashwi G SE <i>Grilled vegetables, French fries, garlic mayonnaise</i>	1,100
Lamb Kofta G SE <i>Grilled vegetables, saffron rice, tahini sauce</i>	1,150
Fish Sayadieh G SE <i>Fried Seabass, crispy onions, oriental seasonal rice, tahini sauce</i>	1,050
Shish Tawook G <i>Arabic marinated chicken breast, grilled vegetables, French fries, garlic mayonnaise</i>	975
Garlic Prawns G SF <i>Pita bread, onion, lemon, butter, arugula</i>	1,250

DESSERTS

Umm Ali G D N V <i>Baked puff pastry, raisin, pistachio, coconut, cream</i>	300
Mahalabia G D N V <i>Milk pudding, rose water, pistachio</i>	375



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 🍣 🍱

Ebi Furai Maki | 950
Panko prawn, cream cheese, cucumber, sesame seeds, tempura flakes, spicy mayo, teriyaki sauce 🍣 🍱 🍲 🍷 🍺

Rainbow Maki | 1,050
Panko prawn, pickled radish, spicy mayo, salmon, tuna, white fish, avocado, bonito dressing 🍣

Salmon Maki | 850
Inside rice with fresh salmon and wasabi paste 🍣

Avo Maki | 700
Inside rice with avocado 🍣

Kapa Maki | 650
Inside rice with cucumber 🍣

CHEF'S SPECIAL SUSHI

(6 pieces per roll)

Crispy Philadelphia Roll | 750
Surimi crab, cucumber, cream cheese, passion fruit dressing 🍣 🍱 🍲 🍷 🍺

Mexican Roll | 950
Surimi crab, cucumber, pickled jalapeno, chili con carne, mozzarella, spring onion 🍣 🍱 🍲

Vegan Tuna Roll | 750
Pressed watermelon, cucumber, avocado with teriyaki & spicy sauce 🍣 🍱

Ponzu Salmon Gunkan | 900
3 pieces salmon roll with sushi rice, tobiko, spring onion & sesame ponzu salmon 🍣 🍱

Tartar bites | 850
3 pieces crispy sushi rice, tuna, tobiko, spring onion & Asian spicy sauce 🍣 🍱 🍲 🍷 🍺

PLATTER SELECTION

Sendai selection | 1,625
4 pieces California rolls, ebi furai & vegan tuna

Niigata selection | 2,325
Salmon, tuna, unagi nigari & salmon, red grouper sashimi

Kumamoto special selection | 3,755
Tartar bites, ponzu salmon, California, ebi furai, vegan tuna roll with nigiri seabream, unagi & salmon sashimi, tuna, red grouper

APPETIZERS

Japanese style Edamame 🌱🌶️	800
<i>Soya bean glazed with garlic chili sauce</i>	
Home-made Chinese style duck spring rolls	950
<i>shiitake mushroom, crunchy salad & plum sauce</i>	
Chinese style pork gyoza 🐷	1,100
<i>Dipping sauce</i>	

SOUP

Malaysian style shrimp laksa soup	800
<i>Coconut soup, shrimps, Udon noodles, boiled egg, scallion, bok choy</i>	

ASIAN NOODLES

Indo-Chinese style vegetarian stir-fried noodles 🌱	750
<i>Hakka noodles, seasonal vegetables, kaffir lime</i>	
Japanese style Ramen noodles 🐷	800
<i>Yellow noodles, carrots, cabbage, boiled egg, pork belly, chili garlic broth</i>	

MAIN COURSES

Japanese style mixed seafood yakitori	1,080
<i>Grilled seafood skewer, steamed rice, teriyaki sauce</i>	
Japanese style slow cooking Norwegian salmon	2,050
<i>Seasonal vegetables, potato purée, soya butter sauce</i>	
Grilled Japanese style Wagyu beef (300g) cube roll	3,650
<i>Wagyu grade "4" grilled medium, baby spinach & 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 N	775
<i>Chicken satay, cucumbers relish, peanut sauce</i>	
Tod Mun Goong SF SE E	825
<i>Shrimp cakes, plum sauce</i>	
Pla Muk Tod SF SE G	850
<i>Fried calamari, sweet chili sauce, curry aioli</i>	

SOUPS

Tom Kha Gai	850
<i>Chicken soup, mushroom, tomato, galangal, lemongrass, coconut broth</i>	
Tom Yum Goong SF D	950
<i>Spicy prawn soup, mushroom, lemongrass, lime, tomato & chili broth</i>	

THAI CURRIES

Gaeng Kiew Wan	
<i>Green curry</i>	
<i>Chicken</i>	1,150
<i>Prawn</i> SF	1,250
<i>Tofu & vegetable</i> VE V	950
Gaeng Phed	
<i>Red curry</i>	
<i>Chicken</i>	1,150
<i>Prawn</i> SF	1,250
<i>Tofu & vegetable</i> VE V	950
Massaman Nua N	1,700
<i>Beef fillet curry, onion, potatoes, Chef Thianchai curry sauce</i>	

SEAFOOD

Pla Rad Prik G	1,150
<i>Fried seabass, onion, bell peppers, chili sauce</i>	
Phad Kra-Pao Talay SF	1,950
<i>Wok fried scallops, shrimp, mussels, Thai basil & chili sauce</i>	
Lobster Pao SF	4,250
<i>Grilled Australian lobster, Thai sauce</i>	

POULTRY & PORK

Gai Phad Med Mamuang Himmaphan N G	1,200
<i>Wok fried chicken, onion, bell peppers, cashew nuts</i>	
Kra Pao Moo Grob P SF	1,300
<i>Crispy pork belly, basil</i>	

NOODLES & RICE

Pad Thai Goong Sod ④ ① ⑤ ⑥ ⑦	1,175
<i>Chef Thianchai signature fried rice noodles, prawns, onion, egg, tofu, peanuts, lime</i>	
Pad Thai Pak Ruam ⑤ ⑥ ① ②	800
<i>Vegetarian fried rice noodles, onion, tofu, peanuts, lime</i>	
Khao Phad	850
<i>Traditional Thai fried rice, soy sauce</i> ⑤ ⑥ ① ②	
<i>Chicken</i> ⑤ ⑥	950
<i>Prawn</i> ⑤ ⑥ ⑦	1,050
<i>Tofu & vegetables</i> ⑤ ⑥ ① ②	900
Khao Pad Sapparod ⑥ ⑦ ①	1,200
<i>Pineapple fried rice, prawns pineapples, spring onions, cashew nuts</i>	
Khao Hom Mali	300
<i>Thai jasmine rice</i>	

VEGETARIAN DISHES

Tao Hoo Pad Bai Krapow ⑤ ⑥ ① ②	850
<i>Wok fried tofu, basil, chili</i>	
Paknueng Sos Kratiem Num Mon Hoi ⑤ ⑥ ⑦	750
<i>Steamed bok choy, mushroom, garlic sauce</i>	

DESSERTS

Mamuang Sang Ka Ya ④	550
<i>Thai mango custard</i>	
Kluay Tod ④	450
<i>Fried banana, coconut ice cream</i>	



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

Punjabi samosa G V	475
<i>Flaky pastry, potatoes, green peas, Indian spices, tamarind & mint chutneys</i>	
Vegetable Pakora G VE V	500
<i>Onion & cabbage fritter, mint chutney</i>	
Amritsari Macchi D	800
<i>Carmon seed & yogurt marinated crispy seabass, cucumber raita</i>	
Masala Papadum D N V	325
<i>Onion, peanut & chili relish, raita, tamarind chutney</i>	
Paneer Pakora D V	750
<i>Breaded cottage cheese, raita, mint chutney</i>	

FROM TANDOOR OVEN

Shanti Malai Tikka D	800
<i>Boneless chicken leg, yogurt, lemon, coriander, Chef Dipak spice blend, mint chutney</i>	
Chicken Tikka D	825
<i>Boneless chicken leg, yogurt, lemon, coriander, Kashmiri chili powder, mint chutney</i>	
Tandoori Chicken D	875
<i>½ baby chicken on the bone, yogurt, lemon, coriander, Kashmiri chili powder, mint chutney</i>	
Achari Kebab D	800
<i>Boneless chicken thigh, mustard oil, Indian pickles, cumin, coriander, mint chutney</i>	
Paneer tikka D V	850
<i>Marinated cottage cheese, bell peppers, onion, mint chutney</i>	
Sunehra Jhinga D SF	900
<i>Saffron & yogurt marinated prawns, mustard oil, mint chutney</i>	

VEGETABLE DISH

Dal Makhani D V	425
<i>Black lentils, tomato puree, Indian spices, butter, cream</i>	
Dal Fry VE V	400
<i>Yellow split moong, onion, garlic, cumin seeds, coriander</i>	
Dhingri Bhutta Palak D V	625
<i>Spinach puree, mushroom, corn, onion, cream</i>	
Sabji Tarkari VE V	550
<i>Seasonal vegetables, coriander, tomato & onion gravy</i>	
Gobi Matar VE V	800
<i>Cauliflower, green peas, onion tomato gravy</i>	
Paneer Butter Masala D V	700
<i>Cottage cheese, cashew nut, butter, cream, makhani gravy</i>	
Palak Paneer D V	675
<i>Cottage cheese, spinach puree, onion, chili, cream</i>	

POULTRY

Butter Chicken D N	1,200
<i>Tandoori chicken, cashew nut, butter, cream, makhani gravy</i>	
Chicken Chattinad	1,050
<i>Boneless chicken legs, curry leaves, chili, coconut, South Indian gravy</i>	
Chicken Korma	950
<i>Boneless chicken legs, onion, cream, turmeric, cashew nut gravy</i>	
Chicken Curry D N	925
<i>Boneless chicken legs, ginger, garlic, tomato onion gravy</i>	

LAMB

Kashmiri Lamb Rojan Josh	1,500
<i>Slow cooked lamb, ginger, garlic, yogurt, Kashmiri spice blend</i>	
Bhuna Gosht	1,500
<i>Braised lamb, onions, tomatoes, yogurt, North Indian spices</i>	
Lamb Chop Masala D	1,700
<i>Indian spices, chili, yogurt, onion & tomato gravy</i>	

FISH & SEAFOOD

Steamed Fish in Banana Leaf N	1,150
<i>Captain fish, curry leaves, coconut, onion, lemon, mustard seeds</i>	
Snapper Fish Curry	1,350
<i>Chili, coriander, tomato & onion gravy</i>	
Andhra Prawns	900
<i>Curry leaves, coconut curry gravy</i>	

RICE

Chicken Biryani D	950
<i>Boneless chicken legs, onions, saffron, biryani spices, rose water, basmati rice, mint, raita</i>	
Lamb Biryani D	1,450
<i>Braised lamb, onions, saffron, biryani spices, rose water, basmati rice, mint, raita</i>	
Prawn Biryani D SF	1,200
<i>Sautéed prawns, onions, saffron, biryani spices, rose water, basmati rice, mint, raita</i>	
Vegetable Biryani D V	950
<i>Seasonal vegetables, onions, saffron, biryani spices, rose water, basmati rice, mint, raita</i>	
Jeera Rice VE V	250
<i>Toasted cumin seeds, crispy onions, basmati rice</i>	
Steamed Basmati Rice VE V	200
Saffron Rice VE V	250

BREADS

Plain Naan V	110
Butter Naan D	150
Garlic Naan V	115
Cheese Naan	165
Tandoori Roti VE V	150
Aloo Kulcha VE V	150

