



## ***DINNER MENU***

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

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## STARTER

<b>Mauritian grilled octopus salad</b> <b>SF</b> <b>SP</b>	950
<i>Marinated grilled octopus, lettuce, onion, cherry tomato, chili, coriander, lime dressing</i>	
<b>Smoked chicken salad</b> <b>M</b> <b>S</b>	710
<i>Smoked chicken, lettuce, onion, tomato, rosemary &amp; honey dressing</i>	
<b>Mozzarella salad</b> <b>D</b> <b>V</b> <b>N</b>	950
<i>Fresh Mozzarella cheese, tomatoes, lettuce, pesto sauce, balsamic reduction</i>	
<b>Beef carpaccio</b> <b>SP</b> <b>M</b> <b>E</b>	950
<i>Fine slices beef fillet, arugula, pickled onion, sun dried tomato, croutons, jalapeno dressing</i>	
<b>Prawn &amp; palm heart salad</b> <b>SF</b> <b>M</b>	1,250
<i>Cherry tomatoes, lemon dressing</i>	
<b>White fish &amp; coconut ceviche</b> <b>WS</b>	900
<i>Coconut milk, honey, lime, yuzu juice, dried chili flakes, fresh cilantro</i>	

## SOUPS

<b>Mauritian crab soup</b> <b>SF</b> <b>SP</b>	750
<i>Tomato broth, local spices, fresh herbs</i>	
<b>Tomato soup</b> <b>D</b> <b>V</b> <b>N</b>	450
<i>Fresh basil from our garden</i>	
<b>Chicken &amp; potato soup</b> <b>SP</b> <b>D</b>	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

<b>Prawn &amp; lemon</b> <b>SF</b>	900
<i>Lemon zest, chives, reggiano parmigiana, cream</i>	
<b>Chicken &amp; pesto</b> <b>N</b> <b>G</b> <b>D</b>	850
<i>Grilled chicken breast, onion, tomato, pine nuts, pesto cream sauce</i>	
<b>Bolognese</b> <b>G</b>	950
<i>Minced beef ragu, onion, carrot, celery, red wine</i>	
<b>Arabiata</b> <b>G</b> <b>V</b> <b>SP</b>	750
<i>Red chili, olives, basil, tomato sauce</i>	

## PIZZA

<b>Margherita</b> <b>D</b> <b>G</b>	650
<i>Basil, tomato sauce, mozzarella cheese</i>	
<b>Smoked Marlin</b> <b>SF</b>	1,050
<i>Local smoked marlin, tomatoes, onion, capers, tomato sauce, mozzarella cheese</i>	
<b>Chili chicken pizza</b> <b>G</b> <b>SP</b> <b>D</b> <b>E</b> <b>M</b>	750
<i>Onion, sweet chili sauce, tomato sauce, mozzarella cheese</i>	



## MAIN COURSE

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

## DESSERTS

<b>Selection of classic ice-creams &amp; sorbets (per scoop)</b>	120
<b>Ice cream:</b> Vanilla   Chocolate   Strawberry   Coconut <b>Sorbets:</b> Mango   Pineapple   Lime   Passion Fruit <b>V</b>	
<b>Deconstructed Lemon Tart</b> <b>D</b> <b>G</b> <b>E</b> <i>Lemon crud, confit lemon, lemon sorbet, meringue, sable</i>	550
<b>Black Forest Tart</b> <b>D</b> <b>G</b> <b>E</b> <i>Dark chocolate mousse, chocolate sponge, amarena cherries</i>	650
<b>Stars Gluten-Free Chocolate Cake</b> <b>D</b> <b>N</b> <b>E</b> <i>Dark chocolate, pistachio mousse</i>	600
<b>Coconut &amp; Yogurt Panna Cotta</b> <b>D</b> <b>N</b> <b>G</b> <i>Mauritian vanilla braised pineapple, mango gelee</i>	450
<b>Mango &amp; Chocolate Delight</b> <b>D</b> <b>N</b> <b>G</b> <b>E</b> <i>Almond sponge, dark chocolate ganache, praline ice cream</i>	550





## ***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

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

## HOT MEZZAH

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

## SALADS

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

## SOUPS

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

## HOMEMADE ORIENTAL FLATBREADS

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



## MAIN COURSES

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**½ Charcoal Grilled Chicken Mashwi** **G SE** 1,100

*Grilled vegetables, French fries, garlic mayonnaise*

**Lamb Kofta** **G SE** 1,150

*Grilled vegetables, saffron rice, tahini sauce*

**Fish Sayadieh** **G SE** 1,050

*Fried Seabass, crispy onions, oriental seasonal rice, tahini sauce*

**Shish Tawook** **G** 975

*Arabic marinated chicken breast, grilled vegetables, French fries, garlic mayonnaise*

**Garlic Prawns** **G SF** 1,250

*Pita bread, onion, lemon, butter, arugula*

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## DESSERTS

**Umm Ali** **G D N V** 300

*Baked puff pastry, raisin, pistachio, coconut, cream*

**Mahalabia** **G D N V** 375

*Milk pudding, rose water, pistachio*





## ***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		1,350
Yellow Fin Tuna		1,000
Hamachi		1,400

### NIGIRI

(2 pieces per order)

Atlantic Salmon		450
Yellow Fin Tuna		325
Hamachi		595
Roasted Red Pepper		275
Avocado		295
Unagi (Eel) ㉟ ㉟		425

### NEW STYLE SASHIMI

Tuna Tataki		1,050
Onion, chili jam, sesame seeds, ponzu sauce ㉟ ㉟ ㉟ ㉟		
Hamachi		1,275
Radish, salmon roe, spicy ponzu sauce ㉟ ㉟ ㉟ ㉟		

### CLASSIC ROLLS

(8 pieces per roll)

Classic California Maki		1,550
Pasteurized crab, cucumber, avocado, tobiko, Japanese mayo ㉟ ㉟ ㉟		
Rainbow Maki		1,350
Panko prawn, salmon, tuna, white fish, salmon roe, Pickled radish, avocado, kewpie mayo ㉟ ㉟ ㉟ ㉟		
Avo Maki		750
Sushi rice wrapped in nori with avocado ㉟ ㉟		
Kapa Maki		650
Sushi rice wrapped in nori with cucumber ㉟ ㉟		
Prawn Roll		950
Panko prawns, cream cheese, sesame seeds, Tempura flakes, kewpie mayo ㉟ ㉟ ㉟ ㉟		
Salmon Maki		1,150
Sushi rice wrapped in nori with salmon ㉟		

### SHANTI SIGNATURE ROLLS

Crispy Philadelphia Roll (6pcs)		850
Pasteurized crab, cucumber, cream cheese, passion fruit dressing ㉟ ㉟ ㉟ ㉟		
Spicy Tuna Roll (8pcs)		995
Cucumber, pickled radish, tobiko, sriracha, furikake ㉟ ㉟		
Ponzu Salmon Gunkan (3pcs)		900
Sushi rice, spring onion, tobiko, ponzu sauce ㉟ ㉟ ㉟ ㉟		
Vegan Tuna Roll (6pcs)		750
Yuzu & soy cured watermelon, cucumber, Avocado, sriracha ㉟ ㉟ ㉟		

### STARS GRAND PLATTER

Sashimi Moriawase Selection (6pcs)		1,650
Salmon, yellow fin tuna, Hamachi		
Niigata Selection (12pcs)		2,450
Eel, salmon & Hamachi nigiri Yellowfin tuna, salmon & Hamachi sashimi ㉟ ㉟		
Stars Kumamoto Selection (26pcs)		3,950
Yellowfin tuna, salmon & Hamachi sashimi Eel, tuna & Hamachi nigiri California roll, prawn roll, kapa maki, ponzu salmon gunkan ㉟ ㉟ ㉟ ㉟ ㉟ ㉟		



## APPETIZERS

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

## SOUP

<b>Malaysian style shrimp laksa soup</b>	800
<i>Coconut soup, 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, kaffir lime</i>	
<b>Japanese style Ramen noodles</b> 🐷	800
<i>Yellow noodles, carrots, cabbage, boiled egg, pork belly, chili garlic broth</i>	

## MAIN COURSES

<b>Japanese style mixed seafood yakitori</b>	1,080
<i>Grilled seafood skewer, steamed rice, teriyaki sauce</i>	
<b>Japanese style slow cooking Norwegian salmon</b>	2,050
<i>Seasonal vegetables, potato purée, soya butter sauce</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 Prapai  
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

<b>Khanom Pang Pa Pung</b> <b>E G SF S SE</b>	850
<i>Shrimp toast, prawn, roasted sesame seeds, soya sauce, egg</i>	
<b>Satay Gai</b> <b>S N</b>	825
<i>Chicken satay, cucumber relish, peanut sauce</i>	
<b>Por Pia Pak</b> <b>V</b>	750
<i>Vegetable spring rolls, sweet chili sauce</i>	

## SOUP

<b>Tom Yum Goong</b> <b>SF</b>	850
<i>Spicy prawn soup, mushroom, lemongrass, lime, tomato &amp; chili broth</i>	

## MAIN COURSE

<b>Gaeng Kiew Wan</b>	
<i>Green curry</i>	
<i>Chicken</i>	1,150
<i>Prawn</i> <b>SF</b>	1,250
<i>Tofu &amp; vegetable</i> <b>V</b>	950
<b>Neua Pad Nam Man Hoi</b> <b>SF S</b>	1,350
<i>Stir fried beef with oyster sauce</i>	
<b>Gai Phad Med Mamuang</b> <b>S SF N</b>	1,200
<i>Wok fried chicken, onion, bell peppers, dry chili, cashew nut</i>	
<b>Phad Kra-Pao Talay</b> <b>S SF</b>	1,950
<i>Wok fried scallops, shrimp, calamari, mushrooms, Thai basil &amp; chili sauce</i>	

## NOODLES, RICE, VEGETABLE

<b>Pad Thai Goong</b> <b>SF N G</b>	1,150
<i>Chef Prapai signature fried rice noodles, prawns, onion, egg, tofu, bean sprouts peanuts, lime</i>	
<b>Khao Pad Gai</b> <b>E S</b>	850
<i>Chicken &amp; egg fried rice, soy sauce</i>	
<b>Khao Hom Ma-li</b> <b>VE</b>	300
<i>Thai jasmine rice</i>	
<b>Pad Pak Ruam Mit</b> <b>S VE</b>	725
<i>Stir fried wok vegetables</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

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

## FROM TANDOOR OVEN

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

## VEGETABLE DISH

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



## POULTRY

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

## LAMB

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

## FISH & SEAFOOD

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

## RICE

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

## BREADS

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



