



STARS

ME
Lunch
NU

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) S G	425



NEW STYLE SASHIMI

Tuna Tataki	1,050
Onion, chili jam, sesame seeds, ponzu sauce S G SE	

Hamachi	950
Radish, salmon roe, spicy ponzu sauce S G SE	



CLASSIC ROLLS

(8 pieces per roll)

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

Rainbow Maki	1,350
Panko prawn, salmon, tuna, white fish, salmon roe, pickled radish, avocado, kewpie mayo SF E G S	

Avo Maki	750
Sushi rice wrapped in nori with avocado VE	

Kapa Maki	650
Sushi rice wrapped in nori with cucumber VE	

Prawn Roll	950
Panko prawns, cream cheese, sesame seeds, Tempura flakes, kewpie mayo SE D G E	

Salmon Maki	1,150
Sushi rice wrapped in nori with salmon V	

SHANTI SIGNATURE ROLLS

Crispy Philadelphia Roll (6pcs)	850
Pasteurized crab, cucumber, cream cheese, passion fruit dressing SE D G	

Spicy Tuna Roll (8pcs)	995
Cucumber, pickled radish, tobiko, sriracha, furikake SE	

Ponzu Salmon Gunkan (3pcs)	900
Sushi rice, spring onion, tobiko, ponzu sauce SE G S	

Vegan Tuna Roll (6pcs)	750
Yuzu & soy cured watermelon, cucumber, Avocado, sriracha VE S	



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 S G	

Stars Kumamoto Selection (26pcs)	3,950
Yellowfin tuna, salmon & Hamachi sashimi Eel, tuna & Hamachi nigiri California roll, prawn roll, kapa maki, ponzu salmon gunkan S G SF SE	

STARTERS

- Trio of Arabic Cold Mezzah** **G N** 900
Hummus, muhammara, babaganoush, Arabic bread
- Punjabi Samosa** **G V** 475
Flacky pastry, potatoes, green peas, Indian spices, tamarind & mint chutneys
- Moussakan Roll** **G N** 550
Pulled chicken, onions, sumac, spring roll, cucumber yogurt
- Vegetable Spring Rolls** **G V** 750
Sweet chili sauce
- Shrimp Toast** **E G S F S SE** 850
Prawn, roasted sesame seeds, soya sauce, egg

POKE BOWLS

- Tuna Poke Bowl** **S** 775
Tuna marinated in soy sauce and sesame oil, avocado, carrot, cucumber, edamame, red cabbage, sushi rice, lime & soy vinaigrette
- Salmon Poke Bowl** **S** 975
Salmon marinated in soy sauce and sesame oil, avocado, carrot, cucumber, edamame, red cabbage and sushi rice, passion fruit dressing
- Buddha Bowl** **S VE V** 625
Quinoa, avocado, carrot, cucumber, edamame, red cabbage, corn, lime & soy vinaigrette

SALADS

- Greek Salad** **V A** 750
Feta cheese, English cucumber, olives, tomatoes, red onions, green bell pepper, oregano & red wine vinaigrette
- Chicken Caesar Salad** **D G F E G** 950
Rosemary marinated chicken breast, croutons, parmesan cheese, Caesar dressing
- Fattoush** **G VE V** 550
Romaine lettuce, parsley, mint, bell peppers, tomatoes, cucumber, sumac & pomegranate dressing

SOUPS

- "Créole" gazpacho** **S S F S P** 750
Chilled tomato soup, shrimps, fresh coriander and olive oil
- Tomato Soup** **D N V** 850
Basil pesto

BURGERS & SANDWICHES

All burgers are served with green salad & fries

- Shanti Smash Burger** **G D SE** (160g) 900
Two Wagyu beef patties, cheddar cheese, iceberg lettuce, tomato, onion, sriracha lime aioli
- Grilled Chicken Burger** **G SE** (200g) 825
Minced chicken patty, avocado, lettuce, tomato, red onion, yuzu aioli
- V-Burger** **G VE V SE** (180g) 850
Vegan burger patty, vegan cheese, lettuce, tomato, pickles, spicy mayonnaise
- The Club Sandwich** **G P** 950
Pulled chicken, bacon, lettuce, tomato, mayonnaise
- Roasted Chicken on Sourdough** **G E** 850
Pulled chicken, roasted red peppers, spring onion, chives, lettuce, tomato, herb mayonnaise
- Steak Sandwich** **G D SE** 1,200
Grilled ribeye, smoked treccione cheese, caramelized onions, arugula, truffle aioli
- Shanti Wrap** **G V** 950
Homemade wrap, cucumber, tomatoes, bell peppers, palm hearts, spring onion, cumin, pineapple & chili sauce

PIZZAS

- Hawaiian** **G D** 750
Turkey ham, pineapple, tomato sauce, Mozzarella cheese
- Margarita** **G D V** 650
Basil, tomato sauce, Mozzarella cheese
- Chicken Caesar** **G D** 750
Chicken, tomato, onion, eggs, Caesar dressing, Mozzarella cheese
- Smoked Marlin** **G D** 750
Local smoked Marlin, tomatoes, onion, capers, tomato sauce, Mozzarella cheese
- Tandoori Paneer** **G D V** 750
Tandoori paneer, onion, bell pepper, tomato sauce, Mozzarella cheese

PASTA

Select your favorite Pasta: Tagliatelle | Penne | Spaghetti
Gluten free options: Penne | Spaghetti

Aglío olio V A S	700
Garlic, red chili, white wine, parsley, olive oil	
Arabiata V S	750
Red chili, olives, basil, tomato sauce	
Carbonara P A	750
Bacon, onion, white wine, eggs, cream	
Bolognese A D	950
Minced beef ragu, onions, carrots, celery, red wine	



MAINS

Catch of the Day D F	1,350
Local catch of the day, mash potatoes, grilled vegetables	
Shanti "Peri-Peri chicken" S SP	1,550
Chicken leg marinated with peri-peri sauce, tomato & cucumber salsa, green salad, French fries	
Classic 'Steak au poivre' (180g) D	1,450
Beef entrecote, green salad, French fries, pepper sauce	
Mushroom Risotto A D V	850
Reggiano parmigiano	



SHANTI SIGNATURE THALIS

Veg Thali D G N V	2,350
Paneer makhani, vegetable sabji, aloo gobi, yellow dal, jeera rice, Papadam, naan bread, raita, Indian pickles, mango chutney, gulab jamun	
Non-Veg Thali D G N SF	2,850
Chicken curry, mutton masala, coconut prawn curry, jeera rice, papadam, naan bread, raita, Indian pickles, mango chutney, gulab jamun	



INDIAN CUISINE

Chicken Curry D N	925
Boneless chicken legs, ginger, garlic, tomato onion gravy	
Paneer Butter Masala D V N	700
Cottage cheese, cashew nut, butter, cream, makhani gravy	
Bhuna Gosht D	1,500
Braised lamb, onions, tomatoes, yogurt, North Indian spices	
Chicken Biryani D	950
Boneless chicken legs, onions, saffron, biryani spices, rose water, basmati rice, mint, raita	
Lamb Biryani D	1,450
Braised lamb, onions, saffron, biryani spices, rose water, basmati rice, mint, raita	

Jeera Rice VE V	250
Toasted cumin seeds, crispy onions, basmati rice	
Steamed Basmati Rice VE V	200
Plain Naan G V	110
Butter Naan G V	150
Garlic Naan G V	115
Cheese Naan D G V	165



THAI CUISINE

Gaeng Kiew Wan Gai	1,150
Green chicken curry, eggplant, Thai basil, red chili, coconut milk	
Gaeng Kiew Goong SF	1,250
Green prawn curry, eggplant, Thai basil, red chili, coconut milk	
Pad Thai Goong SF N G	1,150
Chef Prapai signature fried rice noodles, prawns, onion, egg, tofu, bean sprouts peanuts, lime	
Khao Hom Ma-Li VE	300
Thai jasmine rice	



DESSERTS

Cheesecake D G E N	500
Chantilly cream, strawberry & Mauritian vanilla sauce	
Mille-Feuille D G E	425
Vanilla whipped cream, butterscotch	
Nutella Crème Brulée D G E N	450
Almond & chocolate biscotti, seasonal berries	
Tamarin & Coconut Tart D G E N	475
Passion fruit coulis, orange ice cream	
Mango & Chocolate Delight D G E N	550
Almond sponge, dark chocolate ganache, praline ice cream	
Selection of Classic Ice-Creams & Sorbets D	120
(Per scoop) D	
Ice cream: Vanilla Chocolate Strawberry Coconut	
Sorbets: Mango Pineapple Lime Passion Fruit V	

