



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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STARTERS

| | |
|---|-------|
| Pan Seared Foie Gras A D G | 1,550 |
| <i>Green apple, amarena cherries toasted brioche, chicken jus</i> | |
| Eggplant Involtni N D | 1,200 |
| <i>Ricotta, parmesan cheese, tomato sauce, basil, pine nuts</i> | |
| Salmon Gravlox D | 1,450 |
| <i>Cherry tomato, cucumber, caper berries, orange puree, yuzu cream</i> | |
| Mushroom Arancini D | 995 |
| <i>Wild mushroom, roasted butternut puree, arugula salad</i> | |
| Burrata D N | 1,395 |
| <i>Heirloom tomatoes, pesto sauce, balsamic reduction</i> | |
| Prawn & Palm Heart Salad SF | 1,350 |
| <i>Cherry tomatoes, cucumber, onion, yuzu dressing</i> | |

SOUPS

| | |
|--|-------|
| Cream of Palm Heart SF D G | 1,095 |
| <i>Crab meat, crouton, truffle, parsley oil</i> | |
| Shanti Seafood Soup SF G | 1,050 |
| <i>White fish, calamari, shrimp, coriander, spicy tomato broth, focaccia</i> | |
| Roasted Tomato Soup D | 750 |
| <i>Fresh basil from our garden</i> | |








PASTA & RISOTTO

| | |
|--|-------|
| Gluten free options: Please ask the waiter | |
| Pappardelle Pasta & Lamb G | 1,050 |
| <i>Braised lamb ragout, cumin, coriander, lamb jus</i> | |
| Rigatoni Pomodoro G D | 875 |
| <i>Tomato sauce, basil, stracciatella, cheese, olive oil</i> | |
| Roasted Pumpkin Risotto D | 950 |
| <i>Butternut squash, mascarpone cheese, roasted pumpkin seed</i> | |
| Prawn Risotto SF D | 1,200 |
| <i>Prawn bisque, lemon butter sauce</i> | |

MAIN COURSE

| | |
|---|-------|
| Catch of the day  | 1,450 |
| <i>Chefs inspirational garnish</i> | |
| Braised Lamb Shank  | 1,750 |
| <i>8 hours slow cooked lamb shank, potato puree, carrot, chives, lamb jus</i> | |
| Roasted Duck   | 1,850 |
| <i>Confit duck croquette, carrot puree, broccolini, 15 hours potato, foie gras jus</i> | |
| Stars Surf and Turf   | 2,550 |
| <i>Beef tenderloin, jumbo prawn, garlic butter, thyme jus</i> | |
| Cocochurry Crusted Fish Fillet   | 1,550 |
| <i>Sea bass, acidic coconut, herbs, chickpeas & bell pepper ragout, tomato salsa</i> | |
| 12 Hour Angus Boneless Beef Short Ribs   | 1,695 |
| <i>Pamish puree, shallot, roasted beetroot, asparagus, red wine sauce</i> | |
| ½ Roasted Chicken  | 1,400 |
| <i>Zucchini, potato fondant, arugula, roasted red bell pepper puree</i> | |

DESSERTS

| | |
|--|-----|
| Deconstructed Lemon Tart    | 595 |
| <i>Lemon crud, confit lemon, lemon sorbet, meringue, sable</i> | |
| Black Forest Tart    | 695 |
| <i>Dark chocolate mousse, chocolate sponge, amarena cherries</i> | |
| Stars Gluten-Free Chocolate Cake    | 650 |
| <i>Dark chocolate, pistachio mousse</i> | |
| Coconut & Yogurt Panna Cotta    | 500 |
| <i>Mauritian vanilla braised pineapple, mango gelee</i> | |
| Mango & Chocolate Delight     | 595 |
| <i>Almond sponge, dark chocolate ganache, praline ice cream</i> | |
| Selection of Classic Ice-Creams & Sorbets (Per scoop) | 135 |
| <i>Ice cream: Chocolate Coconut Strawberry Vanilla</i> | |
| <i>Sorbets: Citron Mango Passion Fruit Pineapple</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 | 400 |
| <i>Chickpeas, tahini, lemon, olive oil, Arabic bread</i> | |
| Muhammara G N SE VE V | 400 |
| <i>Walnut, roasted red pepper, breadcrumbs, Arabic bread</i> | |
| Babaganoush G N VE V | 400 |
| <i>Smoked eggplant, walnut, bell peppers, tomato, onion, pomegranate molasses, Arabic bread</i> | |
| Labneh D VE V | 400 |
| <i>Strained yogurt, dry mint, olive oil, Arabic bread</i> | |
| Arabian Pickles VE V | 350 |

HOT MEZZAH

| | |
|--|-----|
| Cheese Rakakt G D V | 750 |
| <i>Halloumi & awaki cheese, mint, spring roll</i> | |
| Makanek | 675 |
| <i>Lamb sausages, onion, bell peppers, pomegranate molasses</i> | |
| Moussakan Roll G N | 650 |
| <i>Pulled chicken, onions, sumac, spring roll, cucumber yogurt</i> | |

SALADS

| | |
|---|-----|
| Fattoush G VE V | 650 |
| <i>Romaine lettuce, parsley, mint, bell peppers, tomatoes, cucumber, pita bread, sumac & pomegranate dressing</i> | |
| Grilled Halloumi Salad D | 750 |
| <i>Arugula, cherry tomatoes, radish, pomegranate molasses</i> | |
| Tabouleh VE V | 750 |
| <i>Parsley, tomatoes, onion, mint, bulgur, olive oil & lemon vinaigrette</i> | |

SOUPS

| | |
|--|-----|
| Harira Soup G VE V | 625 |
| <i>Vegetables, black lentil, onion, garlic & Moroccan spices</i> | |
| Chicken Sheraya Soup | 650 |
| <i>Pulled chicken, vermicelli, broth</i> | |

HOMEMADE ORIENTAL FLATBREADS

| | |
|---|-----|
| Manakish Za'atar G SE VE V | 750 |
| <i>Sesame, thyme, olive oil</i> | |
| Manakish Cheese G D V | 925 |
| <i>Mozzarella, awaki cheese, halloumi, dry mint</i> | |

MAIN COURSES

| | |
|---|-------|
| ½ Charcoal Grilled Chicken Mashwi G SE | 1,300 |
| <i>Grilled vegetables, French fries, garlic mayonnaise</i> | |
| Lamb Kofta G SE | 1,350 |
| <i>Grilled vegetables, saffron rice, tahini sauce</i> | |
| Fish Sayadieh G SE | 1,250 |
| <i>Fried Seabass, crispy onions, oriental seasonal rice, tahini sauce</i> | |
| Shish Tawook G | 1,100 |
| <i>Arabic marinated chicken breast, grilled vegetables, French fries, garlic mayonnaise</i> | |
| Garlic Prawns G SF | 1,375 |
| <i>Pita bread, onion, lemon, butter, arugula</i> | |

DESSERTS

| | |
|---|-----|
| Umm Ali G D N V | 400 |
| <i>Baked puff pastry, raisin, pistachio, coconut, cream</i> | |
| Mahalabia G D N V | 475 |
| <i>Milk pudding, rose water, pistachio</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 | | 1,495 |
| Yellow Fin Tuna | | 1,100 |
| Hamachi | | 1,595 |

NIGIRI

(2 pieces per order)

| | | |
|--------------------|--|-----|
| Atlantic Salmon | | 525 |
| Yellow Fin Tuna | | 425 |
| Hamachi | | 675 |
| Roasted Red Pepper | | 325 |
| Avocado | | 350 |
| Unagi (Eel) ㉟ ㊸ | | 495 |

NEW STYLE SASHIMI

| | | |
|---|--|-------|
| Tuna Tataki | | 1,175 |
| Onion, chili jam, sesame seeds, ponzu sauce ㉟ ㊸ ㉟ ㉟ | | |
| Hamachi | | 1,450 |
| Radish, salmon roe, spicy ponzu sauce ㉟ ㊸ ㉟ ㉟ | | |

CLASSIC ROLLS

(8 pieces per roll)

| | | |
|---|--|-------|
| Classic California Maki | | 1,695 |
| Pasteurized crab, cucumber, avocado, tobiko, Japanese mayo ㉟ ㉟ ㉟ | | |
| Rainbow Maki | | 1,495 |
| Panko prawn, salmon, tuna, white fish, salmon roe, Pickled radish, avocado, kewpie mayo ㉟ ㉟ ㉟ ㉟ ㉟ | | |
| Avo Maki | | 850 |
| Sushi rice wrapped in nori with avocado ㉟ ㉟ | | |
| Kapa Maki | | 750 |
| Sushi rice wrapped in nori with cucumber ㉟ ㉟ | | |
| Prawn Roll | | 1,100 |
| Panko prawns, cream cheese, sesame seeds, Tempura flakes, kewpie mayo ㉟ ㉟ ㉟ ㉟ ㉟ | | |
| Salmon Maki | | 1,295 |
| Sushi rice wrapped in nori with salmon ㉟ | | |

SHANTI SIGNATURE ROLLS

| | | |
|--|--|-------|
| Crispy Philadelphia Roll (6pcs) | | 995 |
| Pasteurized crab, cucumber, cream cheese, passion fruit dressing ㉟ ㉟ ㉟ ㉟ | | |
| Spicy Tuna Roll (8pcs) | | 1,100 |
| Cucumber, pickled radish, tobiko, sriracha, furikake ㉟ ㉟ | | |
| Ponzu Salmon Gunkan (3pcs) | | 1,050 |
| Sushi rice, spring onion, tobiko, ponzu sauce ㉟ ㉟ ㉟ ㉟ | | |
| Vegan Tuna Roll (6pcs) | | 850 |
| Yuzu & soy cured watermelon, cucumber, Avocado, sriracha ㉟ ㉟ ㉟ | | |

STARS GRAND PLATTER

| | | |
|---|--|-------|
| Sashimi Moriawase Selection (6pcs) | | 1,750 |
| Salmon, yellow fin tuna, Hamachi | | |
| Niigata Selection (12pcs) | | 2,650 |
| Eel, salmon & Hamachi nigiri Yellowfin tuna, salmon & Hamachi sashimi ㉟ ㊸ | | |
| Stars Kumamoto Selection (26pcs) | | 4,250 |
| Yellowfin tuna, salmon & Hamachi sashimi Eel, tuna & Hamachi nigiri California roll, prawn roll, kapa maki, ponzu salmon gunkan ㉟ ㊸ ㉟ ㉟ ㉟ ㉟ | | |

APPETIZERS

| | |
|---|-------|
| Japanese Style Edamame   | 895 |
| <i>Soya bean glazed with garlic chili sauce</i> | |
| Chinese Style Pork Gyoza  | 1,200 |
| <i>Dipping sauce</i> | |

MAIN COURSES

| | |
|---|-------|
| Indo-Chinese Style Vegetarian Stir-Fried Noodles  | 895 |
| <i>Hakka noodles, seasonal vegetables, kaffir lime</i> | |
| Japanese Style Mixed Seafood Yakitori | 1,295 |
| <i>Grilled seafood skewer, steamed rice, teriyaki sauce</i> | |
| Grilled Japanese Style Wagyu Beef (300g) Cube Roll | 3,995 |
| <i>Wagyu grade "4" grilled medium, spinach, mashed potato & sautéed vegetables</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

| | |
|---|-----|
| Khanom Pang Pa Pung E G SF S SE | 875 |
| <i>Shrimp toast, prawn, roasted sesame seeds, soya sauce, egg</i> | |
| Satay Gai S N | 850 |
| <i>Chicken satay, cucumber relish, peanut sauce</i> | |
| Por Pia Pak V | 795 |
| <i>Vegetable spring rolls, sweet chili sauce</i> | |

SOUP

| | |
|---|-----|
| Tom Yum Goong SF | 900 |
| <i>Spicy prawn soup, mushroom, lemongrass, lime, tomato & chili broth</i> | |
| Tom Kah Gai | 825 |
| <i>Thai chicken soup, mushroom, tomato, galangal, lemongrass, coconut broth</i> | |

MAIN COURSE

| | |
|--|-------|
| Gaeng Kiew Wan | |
| <i>Green curry</i> | |
| <i>Chicken</i> | 1,195 |
| <i>Prawn</i> SF | 1,295 |
| <i>Tofu & vegetable</i> V | 995 |
| Neua Pad Nam Man Hoi SF S | 1,400 |
| <i>Stir fried beef with oyster sauce</i> | |
| Gai Phad Med Mamuang S SF N | 1,250 |
| <i>Wok fried chicken, onion, bell peppers, dry chili, cashew nut</i> | |
| Phad Kra-Pao Talay S SF | 1,995 |
| <i>Wok fried scallops, shrimp, calamari, mushrooms, Thai basil & chili sauce</i> | |
| Pla Prew Wan S | 1,350 |
| <i>Sweet & sour seabass, bell peppers, onion, pineapple</i> | |

NOODLES, RICE, VEGETABLE

| | |
|---|-------|
| Pad Thai Goong SF N G | 1,195 |
| <i>Chef Prapai signature fried rice noodles, prawns, onion, egg, tofu, bean sprouts peanuts, lime</i> | |
| Khao Pad Gai E S | 875 |
| <i>Chicken & egg fried rice, soy sauce</i> | |
| Khao Hom Ma-li VE | 325 |
| <i>Thai jasmine rice</i> | |
| Pad Pak Ruam Mit S VE | 750 |
| <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

| | |
|---|-----|
| Punjabi Samosa   | 550 |
| <i>Flacky pastry, potatoes, green peas, Indian spices, tamarind & mint chutneys</i> | |
| Vegetable Pakora    | 575 |
| <i>Onion & cabbage fritter, mint chutney</i> | |
| Amritsari Macchi  | 850 |
| <i>Carmon seed & yogurt marinated crispy seabass, cucumber raita</i> | |
| Masala Papadum    | 395 |
| <i>Onion, peanut & chili relish, raita, tamarind chutney</i> | |
| Paneer Pakora   | 795 |
| <i>Breaded cottage cheese, raita, mint chutney</i> | |

FROM TANDOOR OVEN

| | |
|---|-------|
| Shanti Malai Tikka  | 895 |
| <i>Boneless chicken leg, yogurt, lemon, coriander, Chef Dipak spice blend, mint chutney</i> | |
| Chicken Tikka  | 925 |
| <i>Boneless chicken leg, yogurt, lemon, coriander, Kashmiri chili powder, mint chutney</i> | |
| Tandoori Chicken  | 975 |
| <i>½ baby chicken on the bone, yogurt, lemon, coriander, Kashmiri chili powder, mint chutney</i> | |
| Achari Kebab  | 895 |
| <i>Boneless chicken thigh, mustard oil, Indian pickles, cumin, coriander, mint chutney</i> | |
| Paneer tikka   | 950 |
| <i>Marinated cottage cheese, bell peppers, onion, mint chutney</i> | |
| Sunehra Jhinga   | 1,050 |
| <i>Saffron & yogurt marinated prawns, mustard oil, mint chutney</i> | |

VEGETABLE DISH

| | |
|---|-----|
| Dal Makhani   | 525 |
| <i>Black lentils, tomato puree, Indian spices, butter, cream</i> | |
| Dal Fry   | 495 |
| <i>Yellow split moong, onion, garlic, cumin seeds, coriander</i> | |
| Dhingri Bhutta Palak   | 725 |
| <i>Spinach puree, mushroom, corn, onion, cream</i> | |
| Sabji Tarkari   | 650 |
| <i>Seasonal vegetables, coriander, tomato & onion gravy</i> | |
| Gobi Matar   | 895 |
| <i>Cauliflower, green peas, onion tomato gravy</i> | |
| Paneer Butter Masala   | 795 |
| <i>Cottage cheese, cashew nut, butter, cream, makhani gravy</i> | |
| Palak Paneer   | 775 |
| <i>Cottage cheese, spinach puree, onion, chili, cream</i> | |

POULTRY

| | |
|--|-------|
| Butter Chicken D N | 1,300 |
| <i>Tandoori chicken, cashew nut, butter, cream, makhani gravy</i> | |
| Chicken Chattinad | 1,200 |
| <i>Boneless chicken legs, curry leaves, chili, coconut, South Indian gravy</i> | |
| Chicken Korma | 1,095 |
| <i>Boneless chicken legs, onion, cream, turmeric, cashew nut gravy</i> | |
| Chicken Curry D N | 1,050 |
| <i>Boneless chicken legs, ginger, garlic, tomato onion gravy</i> | |

LAMB

| | |
|---|-------|
| Kashmiri Lamb Rojan Josh | 1,695 |
| <i>Slow cooked lamb, ginger, garlic, yogurt, Kashmiri spice blend</i> | |
| Bhuna Gosht | 1,695 |
| <i>Braised lamb, onions, tomatoes, yogurt, North Indian spices</i> | |
| Lamb Chop Masala D | 1,950 |
| <i>Indian spices, chili, yogurt, onion & tomato gravy</i> | |

FISH & SEAFOOD

| | |
|---|-------|
| Steamed Fish in Banana Leaf N | 1,295 |
| <i>Captain fish, curry leaves, coconut, onion, lemon, mustard seeds</i> | |
| Snapper Fish Curry | 1,450 |
| <i>Chili, coriander, tomato & onion gravy</i> | |
| Andhra Prawns | 1,050 |
| <i>Curry leaves, coconut curry gravy</i> | |

RICE

| | |
|--|-------|
| Chicken Biryani D | 1,050 |
| <i>Boneless chicken legs, onions, saffron, biryani spices, rose water, basmati rice, mint, raita</i> | |
| Lamb Biryani D | 1,550 |
| <i>Braised lamb, onions, saffron, biryani spices, rose water, basmati rice, mint, raita</i> | |
| Prawn Biryani D SF | 1,350 |
| <i>Sautéed prawns, onions, saffron, biryani spices, rose water, basmati rice, mint, raita</i> | |
| Vegetable Biryani D V | 995 |
| <i>Seasonal vegetables, onions, saffron, biryani spices, rose water, basmati rice, mint, raita</i> | |
| Jeera Rice VE V | 300 |
| <i>Toasted cumin seeds, crispy onions, basmati rice</i> | |
| Steamed Basmati Rice VE V | 275 |
| Saffron Rice VE V | 300 |

BREADS

| | |
|---|-----|
| Plain Naan V | 125 |
| Butter Naan D | 170 |
| Garlic Naan V | 135 |
| Cheese Naan | 185 |
| Tandoori Roti VE V | 170 |
| Aloo Kulcha VE V | 170 |

