



STARS

ME  
*Lunch*  
NU

# 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) <b>S</b> <b>G</b>		495



## NEW STYLE SASHIMI

Tuna Tataki		1,175
<i>Onion, chili jam, sesame seeds, ponzu sauce</i> <b>S</b> <b>G</b> <b>SE</b>		

Hamachi		1,450
<i>Radish, salmon roe, spicy ponzu sauce</i> <b>S</b> <b>G</b> <b>SE</b>		



## CLASSIC ROLLS

(8 pieces per roll)

Classic California Maki		1,695
<i>Pasteurized crab, cucumber, avocado, tobiko, Japanese mayo</i> <b>SF</b> <b>E</b>		

Rainbow Maki		1,495
<i>Panko prawn, salmon, tuna, white fish, salmon roe, pickled radish, avocado, kewpie mayo</i> <b>SF</b> <b>E</b> <b>G</b> <b>S</b>		

Avo Maki		850
<i>Sushi rice wrapped in nori with avocado</i> <b>VE</b>		

Kapa Maki		750
<i>Sushi rice wrapped in nori with cucumber</i> <b>VE</b>		

Prawn Roll		1,100
<i>Panko prawns, cream cheese, sesame seeds, Tempura flakes, kewpie mayo</i> <b>SE</b> <b>D</b> <b>G</b> <b>E</b>		

Salmon Maki		1,295
<i>Sushi rice wrapped in nori with salmon</i> <b>V</b>		

## SHANTI SIGNATURE ROLLS

Crispy Philadelphia Roll (6pcs)		995
<i>Pasteurized crab, cucumber, cream cheese, passion fruit dressing</i> <b>SE</b> <b>D</b> <b>G</b>		

Spicy Tuna Roll (8pcs)		1,100
<i>Cucumber, pickled radish, tobiko, sriracha, furikake</i> <b>SE</b>		

Ponzu Salmon Gunkan (3pcs)		1,050
<i>Sushi rice, spring onion, tobiko, ponzu sauce</i> <b>SE</b> <b>G</b> <b>S</b>		

Vegan Tuna Roll (6pcs)		850
<i>Yuzu &amp; soy cured watermelon, cucumber, Avocado, sriracha</i> <b>VE</b> <b>S</b>		



## STARS GRAND PLATTER

Sashimi Moriawase Selection (6pcs)		1,750
<i>Salmon, yellow fin tuna, Hamachi</i>		

Niigata selection (12pcs)		2,650
<i>Eel, salmon &amp; Hamachi nigiri Yellowfin tuna, salmon &amp; Hamachi sashimi</i>		
<b>S</b> <b>G</b>		

Stars Kumamoto Selection (26pcs)		4,250
<i>Yellowfin tuna, salmon &amp; Hamachi sashimi Eel, tuna &amp; Hamachi nigiri California roll, prawn roll, kapa maki, ponzu salmon gunkan</i>		
<b>S</b> <b>G</b> <b>SF</b> <b>SE</b>		

## STARTERS

- Trio of Arabic Cold Mezzah** **GSE N VE V** 950  
Hummus, muhammara, babaganoush, Arabic bread
- Punjabi Samosa** **G D V** 550  
Flaky pastry, potatoes, green peas, Indian spices, tamarind & mint chutneys
- Moussakan Rolls** **G D** 650  
Pulled chicken, onions, sumac, spring roll, cucumber yogurt
- Vegetable Spring Rolls** **G S** 795  
Carrot, onion, soy sauce, mushroom, glass noodles, sweet chili sauce
- Shrimp Toast** **SF SE S E** 875  
Prawn, roasted sesame seeds, soya sauce, egg

## POKE BOWLS

- Tuna Poke Bowl** **SF S SE** 850  
Tuna marinated in soy sauce and sesame oil, avocado, carrot, cucumber, edamame, red cabbage, sushi rice, lime & soy vinaigrette
- Salmon Poke Bowl** **SF S SE** 995  
Salmon marinated in soy sauce and sesame oil, avocado, carrot, cucumber, edamame, red cabbage and sushi rice, passion fruit dressing
- Buddha Bowl** **S VE** 725  
Quinoa, avocado, carrot, cucumber, edamame, red cabbage, corn, lime & soy vinaigrette

## SALADS

- Greek Salad** **DAV** 975  
Feta cheese, English cucumber, olives, tomatoes, red onions, green bell pepper, oregano & red wine vinaigrette
- Chicken Caesar Salad** **D G E** 995  
Rosemary marinated chicken breast, croutons, parmesan cheese, Caesar dressing
- Fattoush** **G VE V** 650  
Romaine lettuce, parsley, mint, bell peppers, tomatoes, cucumber, sumac & pomegranate dressing, pita bread

## SOUPS

- "Créole" Gazpacho** **SF** 795  
Chilled tomato soup, shrimps, fresh coriander and olive oil
- Thai Chicken Soup** 825  
Chicken breast, mushroom, tomato, galangal, lemongrass, coconut broth
- Tomato Soup** **D V** 750  
Red bell peppers, tomato, onion, garlic, cream, fresh basil from our garden

## BURGERS & SANDWICHES

All burgers are served with green salad & fries

- Shanti Smash Burger** **G D** (160g) 1,100  
Two Wagyu beef patties, cheddar cheese, iceberg lettuce, tomato, onion, sriracha lime aioli
- Grilled Chicken Burger** **G D** (200g) 925  
Minced chicken patty, lettuce, tomato, red onion, yuzu aioli
- V-Burger** **G VE V SP** (180g) 1,050  
Vegan burger patty, vegan cheese, lettuce, tomato, pickles, spicy ketchup
- The Club Sandwich** **G P E** 995  
Pulled chicken, bacon, lettuce, tomato, mayonnaise
- Roasted Chicken on Sourdough** **G E** 895  
Pulled chicken, roasted red peppers, spring onion, chives, lettuce, tomato, herb mayonnaise
- Steak Sandwich** **G D SE** 1,350  
Grilled ribeye, smoked treccione cheese, caramelized onions, arugula, truffle aioli
- Shanti Wrap** **G V** 975  
Homemade wrap, cucumber, tomatoes, bell peppers, palm hearts, spring onion, cumin, pineapple & chili sauce

## PIZZAS

- Beef Bresaola** **G D** 1,095  
Arugula, tomato sauce, balsamic reduction, Mozzarella cheese, parmesan cheese
- Margarita** **G D** 900  
Basil, tomato sauce, Mozzarella cheese, parmesan cheese
- BBQ Chicken Pizza** **G D** 950  
Roasted red peppers, sweet corn, BBQ tomato sauce, chives, Mozzarella cheese
- Smoked Marlin** **G SE D** 1,095  
Local smoked Marlin, arugula, tomatoes, onion, capers, tomato sauce, Mozzarella cheese
- Tandoori Paneer** **G D** 975  
Tandoori paneer, onion, bell pepper, tomato sauce, Mozzarella cheese

## PASTA

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

<b>Aglio olio</b> <b>V A S</b>	850
<i>Garlic, red chili, white wine, parsley, olive oil</i>	
<b>Arabiata</b> <b>V S</b>	875
<i>Red chili, olives, basil, tomato sauce</i>	
<b>Carbonara</b> <b>P A</b>	925
<i>Bacon, onion, white wine, eggs, cream</i>	
<b>Bolognese</b> <b>A D</b>	975
<i>Minced beef ragu, onions, carrots, celery, red wine</i>	



## MAINS

<b>Catch of the Day</b> <b>D F</b>	1,450
<i>Local catch of the day, potatoes, onion, herb salad, creole sauce</i>	
<b>Shanti ½ Roasted Chicken</b> <b>D</b>	1,400
<i>Mash potatoes, roasted carrots, chicken velouté</i>	
<b>Steak Frites</b>	1,550
<i>Beef tenderloin medallions, green salad, French fries, truffle jus</i>	
<b>Roasted Pumpkin Risotto</b> <b>D</b>	950
<i>Butternut squash, mascarpone cheese, roasted pumpkin seed</i>	



## SHANTI SIGNATURE THALIS

<b>Veg Thali</b> <b>G D V</b>	2,975
<i>Paneer makhani, vegetable sabji, aloo gobi, yellow dal, jeera rice, Papadam, naan bread, raita, Indian pickles, mango chutney, gulab jamun</i>	
<b>Non-Veg Thali</b> <b>G SF D</b>	3,200
<i>Chicken curry, mutton masala, coconut prawn curry, jeera rice, papadam, naan bread, raita, Indian pickles, mango chutney, gulab jamun</i>	



## INDIAN CUISINE

<b>Chicken Curry</b> <b>D</b>	1,050
<i>Boneless chicken legs, ginger, garlic, tomato onion gravy</i>	
<b>Paneer Butter Masala</b> <b>D N</b>	795
<i>Cottage cheese, cashew nut, butter, cream, makhani gravy</i>	
<b>Bhuna Gosht</b> <b>D</b>	1,695
<i>Braised lamb, onions, tomatoes, yogurt, North Indian spices</i>	
<b>Chicken Biryani</b> <b>D</b>	1,050
<i>Boneless chicken legs, onions, saffron, biryani spices, rose water, basmati rice, mint, raita</i>	
<b>Lamb Biryani</b> <b>D</b>	1,550
<i>Braised lamb, onions, saffron, biryani spices, rose water, basmati rice, mint, raita</i>	

<b>Jeera Rice</b> <b>VE V</b>	300
<i>Toasted cumin seeds, crispy onions, basmati rice</i>	
<b>Steamed Basmati Rice</b> <b>VE V</b>	275
<b>Plain Naan</b> <b>G V</b>	125
<b>Butter Naan</b> <b>G V</b>	170
<b>Garlic Naan</b> <b>G V</b>	135
<b>Cheese Naan</b> <b>D G V</b>	185



## THAI CUISINE

<b>Gaeng Kiew Wan Gai</b>	1,195
<i>Green chicken curry, eggplant, Thai basil, red chili, coconut milk</i>	
<b>Gaeng Kiew Goong</b> <b>SF</b>	1,295
<i>Green prawn curry, eggplant, Thai basil, red chili, coconut milk</i>	
<b>Pad Thai Goong</b> <b>SE E N</b>	1,195
<i>Chef Prapai signature fried rice noodles, prawns, onion, egg, tofu, bean sprouts peanuts, lime</i>	
<b>Khao Hom Ma-Li</b> <b>V VE</b>	325
<i>Thai jasmine rice</i>	



## DESSERTS

<b>Cheesecake</b> <b>D G E N</b>	550
<i>Chantilly cream, strawberry &amp; Mauritian vanilla sauce</i>	
<b>Mille-Feuille</b> <b>D G E</b>	475
<i>Vanilla whipped cream, butterscotch</i>	
<b>Nutella Crème Brulée</b> <b>D G E N</b>	495
<i>Almond &amp; chocolate biscotti, seasonal berries</i>	
<b>Tamarin &amp; Coconut Tart</b> <b>D G E N</b>	525
<i>Passion fruit coulis, orange ice cream</i>	
<b>Mango &amp; Chocolate Delight</b> <b>D G E N</b>	595
<i>Almond sponge, dark chocolate ganache, praline ice cream</i>	
<b>Selection of Classic Ice-Creams &amp; Sorbets</b> (Per scoop)	135
<i>Ice cream: Chocolate   Coconut   Strawberry   Vanilla Sorbets: Citron   Mango   Passion Fruit   Pineapple</i>	