



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 Involtini 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 	1,550
<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  	2,700
<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		1,300
Hamachi		1,595

NIGIRI

(2 pieces per order)

Atlantic Salmon		525
Yellow Fin Tuna		480
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)		1,850
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>	1,250
<i>Prawn</i> SF	1,350
<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	950
<i>Chicken & egg fried rice, soy sauce</i>	
Khao Hom Ma-li VE	375
<i>Thai jasmine rice</i>	
Pad Pak Ruam Mit S VE	825
<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 	950
<i>Boneless chicken leg, yogurt, lemon, coriander, Chef Dipak spice blend, mint chutney</i>	
Chicken Tikka 	975
<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 	950
<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	1,450
<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

