



STARS

ME
Lunch
NU

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) S G	495



NEW STYLE SASHIMI

Tuna Tataki	1,175
Onion, chili jam, sesame seeds, ponzu sauce S G SE	

Hamachi	1,450
Radish, salmon roe, spicy ponzu sauce S G SE	



CLASSIC ROLLS

(8 pieces per roll)

Classic California Maki	1,695
Pasteurized crab, cucumber, avocado, tobiko, Japanese mayo SF E	

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

Avo Maki	850
Sushi rice wrapped in nori with avocado VE	

Kapa Maki	750
Sushi rice wrapped in nori with cucumber VE	

Prawn Roll	1,100
Panko prawns, cream cheese, sesame seeds, Tempura flakes, kewpie mayo SE D G E	

Salmon Maki	1,295
Sushi rice wrapped in nori with salmon V	

SHANTI SIGNATURE ROLLS

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

Spicy Tuna Roll (8pcs)	1,100
Cucumber, pickled radish, tobiko, sriracha, furikake SE	

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

Vegan Tuna Roll (6pcs)	850
Yuzu & soy cured watermelon, cucumber, Avocado, sriracha VE S	



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 S G	

Stars Kumamoto Selection (26pcs)	4,250
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 **GSE N V E V** 950
Hummus, muhammara, babaganoush, Arabic bread

Punjabi Samosa **G D V** 550
Flacky 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 **D A V** 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) 1,300
Two Wagyu beef patties, cheddar cheese, iceberg lettuce, tomato, onion, sriracha lime aioli

Grilled Chicken Burger **G D** (200g) 1,050
Minced chicken patty, lettuce, tomato, red onion, yuzu aioli

V-Burger **G VE V SP** (180g) 1,070
Vegan burger patty, vegan cheese, lettuce, tomato, pickles, spicy ketchup

The Club Sandwich **G P E** 1,050
Pulled chicken, bacon, lettuce, tomato, mayonnaise

Roasted Chicken on Sourdough **G E** 950
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** 1,050
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

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



MAINS

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



SHANTI SIGNATURE THALIS

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



INDIAN CUISINE

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

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



THAI CUISINE

Gaeng Kiew Wan Gai	1,250
Green chicken curry, eggplant, Thai basil, red chili, coconut milk	
Gaeng Kiew Goong SF	1,350
Green prawn curry, eggplant, Thai basil, red chili, coconut milk	
Pad Thai Goong SE E N	1,195
Chef Prapai signature fried rice noodles, prawns, onion, egg, tofu, bean sprouts peanuts, lime	
Khao Hom Ma-Li V VE	375
Thai jasmine rice	



DESSERTS

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