



ASIAN LOUNGE MENU

*Filled with hand-selected ingredients and rich flavors,
discover an exquisite choice of Fine Sushi & Asian delicacies
for your lunch and/or dinner at the Stars Courtyard.*

Opening hours:

12:00hrs— 14:30hrs

18:30hrs—22:30hrs (Last order for food is 22:00hrs)

Guests on meal plan Half-Board (HB) | Full-Board (FB) | Shanti Unlimited are entitled to a food credit of MUR 2,500 per meal per person.

Any consumptions beyond, will be charged accordingly. Credit is non-refundable and non-transferable. Menu availability depending on week opening times as per Shanti Times.

All prices are in Mauritian Rupees (MUR) and include 15% VAT.

SASHIMI | MAKI ROLLS | SUSHI | NIGIRI

ASIAN NOODLES (4 pieces)

Tuna Sashimi A	705
Seabass Sashimi A	750
Salmon Sashimi A	1,300

MAKI ROLLS (6 pieces)

Avocado Maki V A	705
<i>Avocado, sesame and mayonnaise</i>	
Vegetable Maki V A	705
<i>English cucumber, avocado, sesame</i>	
California Maki A	1,000
<i>Crab claw, avocado, Japanese mayonnaise & orange tobiko</i>	
Shrimp Tempura Maki S N A	895
<i>Shrimp, asparagus, spicy mayonnaise, white sesame seeds</i>	
Spicy Salmon Maki S A	1,800
<i>Salmon, scallion, tobiko orange, sambal & sriracha sauce</i>	
Soft Shell Crab Maki A	1,000
<i>Soft shell crab, spring onion, ginger & garlic crumbs</i>	

SHANTI SIGNATURE "LOBSTER" ROLL (6 pieces)

Lobster Maki A	1,400
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CHEF SELECTION (14 pieces)

Assorted Vegetable Nigiri & Maki V A	1,300
Assorted Sashimi & Sushi A	3,500

SHANTI SIGNATURE PLATTER (18 pieces)

Selection of Sushi, Sashimi, Nigiri & Maki Rolls A	3,000
<i>Assorted choice including Salmon, Seabass, Tuna, Fresh oyster, lobster and many more</i>	

CHEF GOURMET SPECIALTY FOR 2 (24 pieces)

Selection of Nigiri, Sashimi & Maki A	6,000
<i>Assorted choice including Wagyu beef nigari with foie gras, Salmon nigari with caviar and fresh oysters and many more</i>	

STARTERS

Malaysian style glass noodle salad <i>Beef, glass noodles, bell peppers, onions and coconut milk dressing</i>	895
Japanese style Edamame ⑨ ⑩ <i>Soya bean glazed with garlic chili sauce</i>	770
Korean style grilled beef <i>Grilled beef cooked in sriracha sauce on a bed of lettuce, radish and crunchy vegetables</i>	990
Chinese style quinoa and tofu salad <i>Quinoa, tofu bell pepper, cherry tomato & Asian dressing</i>	705
Home-made Chinese style duck and shiitake mushroom spring rolls <i>Duck, shiitake mushroom with crunchy salad & plum sauce</i>	895
Chinese style pork gyoza <i>Pulled pork (10 portions) and dipping sauce</i>	1,180

SOUPS

Japanese style fish miso soup <i>Clear fish soup with white miso paste, scallions & tofu</i>	660
Indonesian style shrimp laksa soup <i>Coconut soup with shrimps, Udon noodles, boiled egg, scallion, bok choy</i>	750

ASIAN NOODLES

Indo-Chinese style vegetarian stir fried noodles <i>Hakka noodles, seasonal vegetables & kaffir lime</i>	750
Chinese style Yaki Soba noodles <i>Stir fried soba noodles, chicken, shrimp, spring onion & chili sauce</i>	950
Japanese style Ramen noodles with pork <i>Japanese noodle soup with pork</i>	770

MAIN COURSES

Japanese style mixed seafood yakitori	1,080
<i>Grilled seafood glazed in a teriyaki sauce served with steamed rice on the side</i>	
Chinese style silky tofu 	940
<i>Steamed tofu, broccoli, bok choy, green bean, sprouts, lemongrass & steamed rice on the side</i>	
Indonesian style spicy beef rendang	1,175
<i>Beef slices, lemongrass, coconut milk, kaffir lime served with steamed rice on the side</i>	
Japanese style slow cooking Norwegian Salmon	2,010
<i>Slow cooked Salmon oven baked with a butter soya sauce, potato puree & vegetables</i>	
Grilled Japanese style Wagyu beef (180g) cube roll	2,250
<i>Scotch fillet of Wagyu grade "4"grilled medium, baby spinach & mashed potato</i>	



JUST THAI MENU

*Enjoy the culinary spirit of our Thai Chefs team
and discover the fine selection of Thai specialties.*

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APPETIZERS

Satay Gai, Moo, Nua 🌱🌱	880
<i>Grilled chicken, pork and beef satays with tangy peanut sauce</i>	
Pla Muk Tod	815
<i>Fried calamari with Thai spices</i>	

SOUPS

Tom Kah Gai, Talay	950
<i>Chicken or seafood soup with coconut milk, galangal and lemongrass</i>	
Tom Yum Goong 🌶️	850
<i>Spicy prawn soup with lemongrass, lime juice and chili</i>	

CURRIES

Gaeng Phed Ped Yang 🌶️	1,080
<i>Roasted duck curry with cherry tomatoes, pineapple and lychee</i>	
Gaeng Kiew Warn Gai, Moo, Nua, Talay 🌶️	1,150
<i>Green curry with a choice of chicken, pork, beef or seafood</i>	
Massaman Kae	1,710
<i>Lamb massaman curry</i>	

SEAFOODS

Phad Bai Kra-Pao Talay 🌶️	1,250
<i>Spicy stir-fried seafood with hot basil and chilli</i>	
Pla Rad Prik	1,100
<i>Thai crispy fish with chilli sauce</i>	

MEAT DISHES

Gai Phad Med Mamuang Himmaphan	1,050
<i>Stir-fried chicken with cashew nuts</i>	
Pad Kraprow Moo Krob	1,095
<i>Crispy pork belly with basil</i>	
Nua Pad Nam Mun Hoy	1,675
<i>Stir fry beef in oyster sauce</i>	

RICE & NOODLES

Khoa Phad Moo, Gai Goong

Traditional fried rice with pork, chicken, shrimps or crab meat and a fried egg

1,190

Phad thai Goong Sod

Stir-fried Thai rice noodles with prawns

1,080

Pad See Ew Gai

Thai stir fried noodles with chicken

785

VEGETARIAN DISHES

Paknueng Sos Kratiem Num Mon Hoi

Steamed vegetables with garlic sauce

950

Por Pia Thord

Fried spring rolls filled with glass noodles, carrot and leek

850

Phad Thai Pak Ruam

Phad thai with vegetables

650

DESSERTS

Guay Trod Hor Por Pia

Banana spring roll with vanilla sauce

450

Mamuang Sang Ka Ya

Thai mango custard

550



INDIAN DELIGHTS MENU

*Enjoy the culinary spirit of our Indian Chefs team
and discover the fine selection of Indian specialties.*

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STARTERS

Aloo paratha (potatoes) with mango pickles and yogurt 🍌🍋	150
<i>Spiced potatoes stuffed in whole wheat flat bread</i>	
Cheese kachori with tomato chutney 🍌	450
<i>Cheese stuffed crispy potato croquette</i>	
Chicken pakora with mint chutney	650
<i>Chicken in a crispy batter</i>	
Vegetable pakora	500
<i>Crispy fritters made with vegetables</i>	
Jhinga Nisha prawn 🍤	750
<i>Prawn marinated in kasoori methi and cheese, assorted lettuces, tomatoes, onions, peppers, green chilli & lemon</i>	

MAIN COURSES

Butter chicken 🍗	950
<i>Chicken cooked in a rich buttered creamy tomato gravy</i>	
Chicken Mughlai murgh korma 🍗🍌	895
<i>Chicken cooked in a mild aromatic creamy cashew nut sauce</i>	
Masala fish curry 🐟	990
<i>Fish fry, onion, ginger, garlic, curry leaves, chilli, tomatoes with blended spices</i>	
Meen pollichuttu	1,080
<i>Seabass fish wrapped in banana leaf with onion and coconut masala</i>	
Prawn mappas	1,100
<i>Prawn simmered in a tangy mustard sauce, onion, turmeric and coconut sauce</i>	
Lamb Rogan Josh 🍖	1,250
<i>Spicy lamb curry with ginger, garlic, red chilli, onion and tomato</i>	
Lamb vindaloo 🍖	1,080
<i>Lamb cooked with vinegar, chilli and blended spices</i>	

MADE IN TANDOORI

Tandoori chicken 🍗	800
<i>Chicken marinated in yogurt and spices, cooked in tandoori oven</i>	
Murgh malai tikka 🍗	825
<i>Boneless chicken marinated in yogurt and spices, cooked in tandoori oven</i>	
Tikka paneer with mushroom 🍗🍌	850
<i>Paneer and mushroom marinated in yogurt and spices, cooked in tandoori oven</i>	
Tandoori chicken kathi roll	800
<i>Tandoori chicken, spiced cabbage, peppers, onion and cheese wrapped in a fresh chickpeas flour chilla served with French fries and spicy Creole sauce</i>	

VEGETABLES

Chana masala V S	705
<i>Chickpeas with onion, ginger, garlic, tomato, masala and coriander</i>	
Vegetable korma V S	800
<i>Mixed vegetables, onion, ginger, garlic in a creamy coconut sauce</i>	
Spicy okra V S	800
<i>Fried lady finger with onion, tomato, chili, spices and coriander</i>	
Saag paneer V S	750
<i>Spinach and paneer with ginger, garlic, onion, spices, chilli and cream</i>	

BRIYANI DISHES

Vegetable V S	800
<i>Saffran rice with mixed vegetables, spices, fried onion and mint</i>	
Chicken S	895
<i>Saffran rice with cooked chicken or lamb, spices, fried onion and mint</i>	
Lamb S	1,100
<i>Saffran rice with cooked chicken or lamb, spices, fried onion and mint</i>	

BREAD BAKED IN TANDOOR

Plain naan V	80
<i>Wheat flat bread</i>	
Roti V	90
<i>Whole wheat flat bread</i>	
Garlic naan V	90
<i>Garlic wheat flat bread</i>	
Cheese naan V	110
<i>Cheese stuffed wheat flat bread</i>	

RICE

Steam rice V	110
Rice baked with saffron and spices V	120
Brown rice green pea's pulao V	120
<i>Brown rice with green peas, cumin spices and fried onion</i>	

DAL

Dal tadka V S	150
<i>Lentils cooked in tempered with ghee, fried spices, chilli and herbs</i>	
Dal makhani V S	200
<i>Whole black lentils and red kidney beans cooked with butter and cream</i>	