



AQUACASIA MENU

Culinary Jewels of the Indian Ocean

*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 3,000 per meal per person.

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STARTERS

Tropical salad with prawns 🥑	1,250
<i>Prawns, palm heart, assorted lettuce, tomatoes, seasonal fruits, almonds, sweet & sour dressing</i>	
Australian beef carpaccio	950
<i>Fine slices of Australian beef, fine herbs salad, capers and shaved Parmesan cheese</i>	
Tuna poke bowl	775
<i>Tuna marinated in soy sauce and sesame oil, avocado, carrot, cucumber, edamame, red cabbage and sushi rice, soy sauce dressing</i>	
Salmon poke bowl	975
<i>Salmon marinated in soy sauce and sesame oil, avocado, carrot, cucumber, edamame, red cabbage and sushi rice, passion fruit dressing</i>	
Buddha bowl 🌱	625
<i>Quinoa, avocado, carrot, cucumber, edamame, red cabbage, corn, soy sauce dressing</i>	
Greek salad 🌱🥑	750
<i>Feta cheese, English cucumber, olives, tomatoes, red onions, green bell pepper, oregano red wine vinegar and extra virgin olive oil</i>	
Chicken Caesar salad	950
<i>Thyme-scented chicken breast, croutons, shaved Parmesan cheese and classic Caesar dressing</i>	
Caprese salad 🌱🥑	950
<i>Poached tomatoes, fresh Mozzarella cheese, lettuce, olive oil, fresh basil from our garden and balsamic vinegar</i>	
Octopus salad	950
<i>Grilled octopus in lime dressing with sliced onions, tomato, green chili and fresh coriander</i>	
Stars salad ‘Millionaire’ 🥑	1,050
<i>Grilled lettuce heart with sliced palm heart, tomato and rum infused cocktail sauce</i>	
White fish & coconut ceviche 🌱🥑	900
<i>Fine slices of white fish, coconut milk, honey, lime, yuzu juice, dried chili flakes, fresh cilantro</i>	



SOUPS

Mauritian crab soup	750
<i>Crab soup with fresh herbs</i>	
Tomato soup 🌱	450
<i>Tomato soup with fresh basil from our own garden</i>	
Chicken minestrone soup	750
<i>Diced chicken, onion, garlic, vegetables, tomato, pasta, shaved Parmesan cheese and herbs</i>	
“Créole” gazpacho	750
<i>Chilled tomato soup with shrimps, fresh coriander and olive oil drizzles</i>	

CLASSIC BURGERS

Chicken burger (200g)	750
<i>Minced chicken with onions, Cajun spices, gherkins, tomatoes, lettuce and served with French fries on the side</i>	
Beef burger (200g)	850
<i>Minced beef fillet with onions, Cajun spices, gherkins, tomatoes, lettuce and served with French fries on the side</i>	
V-burger (Beyond Meat - 100% vegetarian) (180g)	850
<i>With cucumber, tomatoes, gherkins, cheese, caramelized onions, ketchup, mustard and served with spicy potato wedges on the side</i>	

SANDWICHES

Tuna sandwich <i>Smoked tuna, sweet corn, onion, avocado, lettuce and tomato mayonnaise, French fries on the side</i>	750
Chicken club sandwich <i>Chicken breast, turkey ham, fried egg, lettuce, tomato and mustard sauce, French fries on the side</i>	850
Shanti signature wrap  <i>Palm heart, avocado, tomato, sprouts, spring onions, coriander, cumin seeds, watercress and yogurt spread wrapped in a quinoa roti with mixed salad</i>	950
Italian grilled chicken panini <i>Grilled chicken with tomato, Mozzarella cheese & basil pesto, onion rings, mixed salad served with French fries on the side</i>	950
Tomato and Mozzarella panini  <i>Tomato, Mozzarella cheese, basil pesto spread, onion rings, mixed salad, served with French fries on the side</i>	750

PIZZA

Hawaiian <i>Turkey ham, pineapple and Mozzarella cheese</i>	750
Margarita  <i>Tomato sauce with buffalo, Mozzarella cheese and fresh basil</i>	650
Chicken Caesar and mayonnaise <i>Chicken, tomato, onion, eggs, Mozzarella cheese and mayonnaise</i>	750
Smoked marlin <i>Smoked Marlin slices, tomato, onion, capers and Mozzarella cheese</i>	750
Tandoori paneer <i>Tandoori paneer, onion, bell pepper, tomato sauce and Mozzarella cheese</i>	750

PASTA

Pasta selections: Tagliatelle Penne Spaghetti <i>(Please select any of your favorite pasta)</i>	
Gluten free pasta <i>(Please select from the following choices: spaghetti or penne)</i>	700
PASTA SAUCES <i>(Please select any of your favorite sauce)</i>	
Agllo olio    <i>Fresh garlic, red chili, white wine, parsley</i>	700
Arabiata   <i>Tomato, chili, oregano</i>	750
Carbonara   <i>Bacon, onion, white wine, farm eggs, cream</i>	750
Bolognese  <i>Minced beef, carrots, onions, leek, celery, tomato puree, red wine</i>	950
Prawn and lime   <i>Prawn, garlic, chili, cherry tomato, white wine, oregano, combava lime zest</i>	900

MAIN COURSES

'Catch of the day'	1,350
<i>Pan-seared fish fillet marinated in herbs and garlic served with seasonal grilled vegetables and mashed potato</i>	
Madagascar style tuna fillet 'mi-cuit'	1,250
<i>Pink-seared tuna fillet with shrimps, spinach, quinoa rice and vanilla-green peppercorn sauce</i>	
Cochocherry crusted seabass fish fillet	1,250
<i>Seabass fish fillet baked with acidic coconut, herb crust, sautéed vegetables, chickpeas, bell pepper and mixed green salad</i>	
Grilled baby chicken 🍷	1,550
<i>Baby chicken marinated with garlic, lemon and thyme with onion, tomato, cucumber salad and served with homemade French fries</i>	
Malagasy chicken curry	1,050
<i>Tender chicken thighs in coconut and lemon gravy served with steamed rice and cucumber salad</i>	
Braised New Zealand lamb shank	1,450
<i>Slow braised lamb shank with buttered potato mash, garlic vegetable & onion gravy</i>	
Shanti signature "Surf and Turf"	2,250
<i>Beef tournedos and grilled scampi with sautéed baby spinach and seasonal vegetables</i>	
Stuffed bell pepper 🍷	1,050
<i>Served with Provençale vegetables, green asparagus and tomato sauce</i>	

DESSERTS

Selection of classic ice-creams & sorbets (per scoop)	120
Ice cream: Vanilla Chocolate Strawberry Coconut Green Pistachio 🍷	
Sorbets: Mango Pineapple Lime Passion Fruit 🍷	
Chocolate fondant	610
<i>Chocolate moelleux served with Chamarel coffee ganache and vanilla ice cream</i>	
New York-style cheese cake	600
<i>With salted caramel sauce</i>	
Baked mango yogurt	425
<i>Thai style, with lime sorbet and mango coulis</i>	
Bavarois coco	600
<i>Passion fruit sorbet and chocolate sauce</i>	
Tamarind mousse	475
<i>Sweet potato pudding, tamarind compote, pineapple chili sorbet</i>	
Tiramisu	600
<i>Classic Italian sweet with coffee infused biscuit</i>	
Panacotta palmiste	650
<i>Pineapple carpaccio, badiane and strawberry macarons</i>	
Lemongrass crème brûlée	600
<i>Classic French custard infused with lemongrass</i>	
Revisited chocolate mousse	600
<i>Chocolate trio with mint chocolate and hazelnut ice cream</i>	



ARABIC & MEDITERRANEAN STYLE MENU

*A menu consisting of authentic regional dishes
spanning the Arab world by our Arabic Chef.*

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TO SHARE

Cold mezza	2,050
<i>Hummus, olives, labneh, muhammara, moutabel</i>  	

SALADS

Tabouleh	550
<i>Fresh parsley, tomato, onion, bulgur, mint, olive oil, lemon</i> 	
Fattoush	550
<i>Tomato, cucumber, red radish, spring onion, parsley leaves</i>	
Shanklish salad	950
<i>Lebanese shanklish, tomato, parsley, onion, olive oil</i> 	


SOUPS

Chicken sheraya soup	550
<i>Middle eastern chicken soup with vermicelli</i>	
Soupe de poisson	850
<i>Classic Mediterranean fish soup served with toast and rouille</i>	

HOME-MADE FLAT BREADS

Manakish za'atar	450
<i>Flat bread topped with za'atar</i> 	
Manakish cheese	850
<i>Flat bread topped with akawi cheese and herbs</i> 	
Manakish tomato	550
<i>Flat bread topped with slightly caramelized and spiced tomatoes</i> 	

MAINS

Royal-style couscous	1,150
<i>Chicken, merguez and vegetable stew served with durum wheat and almond flakes</i>	
Tagine de poisson	1,550
<i>Moroccan fish tagine with chermoula and fresh vegetables from our garden</i>	
Tagine d'agneau	1,550
<i>Moroccan lamb tagine with chermoula and fresh vegetables from our garden</i>	
Tagine de légumes	1,150
<i>Moroccan spices vegetarian tagines with seven type of vegetables from our garden and almond flakes</i> 	

DESSERTS

Mahalabia	270
<i>Cold milk pudding infused with rose water</i>	
Umm Ali	275
<i>Hot croissant pudding flavored with coconut and Arabic spice topped with pistachio (Nut)</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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SASHIMI

(4 slices per order)

Salmon		1,300
Tuna		850
Seabass		1,100
Octopus		1,050

NIGIRI

(2 pieces per order)

Salmon		350
Tuna		250
Seabass		350
Kani tempura		250
Aburi salmon		350
Unagi		450
Avocado 🌱		250
Cucumber 🌱		250

MAKI

(6 pieces per order)

Salmon teriyaki | 1,650

Crab meat, cucumber, sweet shitake with torched salmon, tobiko, Japanese mayonnaise and teriyaki sauce

Crispy Philadelphia | 750

Salmon skin tempura, crab stick, cucumber, cream cheese, passion fruit dressing

Salmon and tuna tartare 🌶️ | 1,050

Fresh salmon, spring onion, pickled radish, cucumber, tuna tartare, tobiko, spicy tempura flakes

Lobster cocktail 🌶️ | 1,850

Crab stick, sweet shiitake, cucumber, tobiko, spring onion, pulled lobster with cocktail sauce

Classic California | 1,550

Crab meat, sweet shiitake, cucumber, avocado, tobiko, bonito flakes, Japanese mayonnaise

Ebi tempura 🌶️ | 950

Shrimp tempura, cream cheese, cucumber, sesame seeds, spicy mayonnaise, ginger teriyaki, spring onion, flakes

Green Shanti | 750

Cucumber, lettuce, roasted capsicum, pickled cabbage, basil crust, mango salsa 🌱

Kappa maki | 650

Cucumber roll 🌱

Avo maki | 700

Avocado roll 🌱

St Félix selection | 1,550 (Platter of 12 pieces)

Classic California, ebi tempura, green Shanti

Riambel selection | 2,400 (Platter of 18 pieces)

Classic California, ebi tempura, green Shanti, salmon nigiri, tuna nigiri, seabass nigiri

Bel Ombre selection | 3,150 (Platter of 18 pieces)

Ebi tempura, green Shanti, salmon nigiri, tuna nigiri, crispy philadelphia, kappa maki ,
salmon sashimi, tuna sashimi, seabass sashimi 🌱

STARTERS

Malaysian style glass noodle salad <i>Beef, glass noodles, bell peppers, onions and coconut milk dressing</i>	1,550
Japanese style Edamame 🌱🌶️ <i>Soya bean glazed with garlic chili sauce</i>	800
Chinese style quinoa and tofu salad 🌱 <i>Quinoa, tofu bell pepper, cherry tomato & Asian dressing</i>	850
Home-made Chinese style duck and shiitake mushroom spring rolls <i>Duck, shiitake mushroom with crunchy salad & plum sauce</i>	950
Chinese style pork gyoza 🐷 <i>Pulled pork (10 portions) and dipping sauce</i>	1,100

SOUPS

Indonesian style shrimp laksa soup <i>Coconut soup with shrimps, Udon noodles, boiled egg, scallion, bok choy</i>	800
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ASIAN NOODLES

Indo-Chinese style vegetarian stir-fried noodles 🌱 <i>Hakka noodles, seasonal vegetables & kaffir lime</i>	750
Japanese style Ramen noodles with pork 🐷 <i>Japanese noodle soup with pork</i>	800

MAIN COURSES

Japanese style mixed seafood yakitori <i>Grilled seafood glazed in a teriyaki sauce served with steamed rice on the side</i>	1,080
Chinese style silky tofu 🌱 <i>Steamed tofu, broccoli, bok choy, green bean, sprouts, lemongrass & steamed rice on the side</i>	950
Japanese style slow cooking Norwegian salmon <i>Slow cooked salmon oven baked with a butter soya sauce, potato puree & vegetables</i>	2,050
Grilled Japanese style Wagyu beef (300g) cube roll <i>Wagyu grade "4" grilled medium, baby spinach & mashed potato</i>	3,650



JUST THAI MENU

An avant-garde dining experience from our Thai Chef 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

Satay Gai, Moo, Nua 🐷🥥

Grilled chicken with tangy peanut sauce 🥥 750

Grilled chicken, pork and beef satays with tangy peanut sauce 🐷🥥 950

Pla Muk Tod 850

Fried calamari with Thai spices

SOUPS

Tom Kah Gai, Talay

Chicken soup with coconut milk, galangal and lemongrass 850

Seafood soup with coconut milk, galangal and lemongrass 950

Tom Yum Goong 🌶️ 950

Spicy prawn soup with lemongrass, lime juice and chili

CURRIES

Gaeng Phed Ped Yang 🌶️ 1,250

Roasted duck curry with cherry tomatoes, pineapple and lychee

Gaeng Kiew Warn Gai, Moo, Nua, Talay 🌶️

Green curry with chicken 1,150

Green curry with pork 1,200

Green curry with seafood 1,250

Green curry with beef 1,350

Massaman Kae 1,750

Lamb massaman curry

SEAFOODS

Phad Bai Kra-Pao Talay 🌶️ 1,250

Spicy stir-fried seafood with hot basil and chili

Pla Rad Prik 1,150

Thai crispy fish with chili sauce

Poo Nim Tod Sos Makham 2,250

Crispy soft shell crab Thai style with tamarind sauce and mix greens salad

MEAT DISHES

Gai Phad Med Mamuang Himmaphan 🥥 1,150

Stir-fried chicken with cashew nuts

Pad Kraprow Moo Krob 🐷 1,250

Crispy pork belly with basil

Nua Pad Nam Mun Hoy 1,650

Stir-fried beef in oyster sauce

RICE & NOODLES

Khoa Phad Moo, Gai Goong 1,150

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

Phad Thai Goong Sod 1,150

Stir-fried Thai rice noodles with prawns

Pad See Ew Gai 850

Thai stir-fried noodles with chicken

VEGETARIAN DISHES

Paknueng Sos Kratiem Num Mon Hoi 950

Steamed vegetables with garlic sauce

Por Pia Thord 850

Fried spring rolls filled with glass noodles, carrot and leek

Phad Thai Pak Ruam 750

Phad Thai with vegetables

DESSERTS

Guay Trod Hor Por Pia 450

Banana spring roll with vanilla sauce

Mamuang Sang Ka Ya 550

Thai mango custard



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

Pakora <i>Indian spiced vegetable fritter with onion, cabbage with chutney</i>	500
Prawn pakora <i>Indian spiced prawn fritter with chutney</i>	800
Drum of heaven <i>Sweet and spicy chicken lollipop</i>	650
Papadum <i>Gluten-free fried bread, rita and chutney</i>	300
Punjabi samosa <i>Crispy crust filled with spiced potato and green peas, tamarind and green chutney</i>	450

SOUPS

Vegetable manchow soup <i>Mixed vegetable broth with fried noodle</i>	300
Kattha meetha <i>Sweet and sour chicken soup</i>	400

FROM TANDOOR OVEN

Chicken tikka <i>Chicken marinated in yogurt and spices, cooked in tandoori oven</i>	800
Shanti malai tikka <i>Chicken marinated in spice and spices, cooked in tandoori oven</i>	800
Kasundi jhinga <i>Prawn marinated in yogurt and mustard sauce, cooked in tandoori oven</i>	900
Tawa fish with pineapple <i>Pan fried marinated catch of the day, pineapple salsa</i>	1,270
Matar and cheese roll <i>Green peas and cheese mixed with Indian herbs</i>	500
Paneer tikka <i>Paneer marinated in Chef Sanjay secret masala, cooked in tandoori oven</i>	850
Kukhura ko masu <i>Mixed between Indian and Nepali spiced marinated chicken, cooked in tandoori oven</i>	800
Chicken tandoori momos <i>Chicken dumpling marinated in tandoor masala, cooked in tandoori oven</i>	850

VEGETABLE DISH

Dal tadka <i>Traditional dish made of split yellow pigeon peas (yellow lentil) and spice</i>	250
Lazeez dal makhani <i>Creamy red kidney bean dish simmered with spices</i>	400
Gobi matar <i>Cauliflower and green peas sautéed with spices</i>	800
Lasooni saag <i>Combination of creamy spinach, ginger and spices</i>	300
Paneer butter masala <i>Rich and creamy curry made with cottage cheese, cashew nut, tomato and spices</i>	600
Kadhai paneer <i>Cottage cheese sautéed with onion, tomato, bell peppers and masala spices</i>	650
Bhindi do pyaza <i>Sautéed okra with onion, tomato and spices</i>	800
Vegetable korma <i>Mixed vegetables, onion, ginger, garlic in a creamy cashew and coconut sauce</i>	800

MEAT DISH

Butter chicken <i>Chicken cooked in a rich buttered creamy tomato gravy</i>	1,200
Chicken curry <i>Boneless chicken slowly cooked in spices</i>	900
Dum ka murg <i>Slow cooked marinated chicken in cashew nut gravy</i>	950
Lamb rogan josh <i>Spicy lamb curry with ginger, garlic, red chilli, onion and tomato</i>	1,450
Lamb chop masala <i>Marinated lamb chop with yogurt and masala</i>	1,450
Bhuna gosht <i>Boneless lamb in an onion and tomato gravy with Indian spices</i>	1,450

FISH/SEAFOOD DISH

Snapper fish curry <i>Authentic Indian curry made with locally caught snapper</i>	1,350
Steam fish in banana leave <i>Catch of the day marinated in coconut and lemon juice with spice and wrapped in banana leaf</i> <i>Please ask our service team to know the fish of the day</i>	1,150
Andhra prawn curry <i>Sautéed prawns in coconut curry sauce</i>	800
Lobster curry <i>Baked lobster covered with Chef Sanjay special curry sauce</i>	2,350

NAAN AND RICE

Plain steamed rice	110
Jira rice	150
Lamb biryani <i>Boneless lamb baked with rice and spices, served with yogurt</i>	1,450
Prawn biryani <i>Prawn baked with rice and spices, served with yogurt</i>	1,050
Chicken biryani <i>Chicken baked with rice and spices, served with yogurt</i>	950
Vegetable biryani <i>Vegetables baked with rice and spices, served with yogurt</i>	950
Dal khichdi <i>Yellow lentil cooked with rice</i>	400
Plain naan	80
Garlic naan	100
Butter naan	150
Cheese naan	150
Aloo ko kulcha	250
Missi roti	150

