

Soup of the Day

Smoked Root Vegetables

Smoked beetroot, local cream cheese, orange segments, honey & cashew

Chicken Croquettes

Chicken croquette, pickled vegetables, french dressing, creole spices

Coetivy Island Prawns

Breaded Coetivy Island prawns, mint & pineapple dip



Mount Rozier Flower Garden Sauvignon Blanc - SCR 160

Yellow Fin Tuna Tartare

Tuna loin, coconut milk, crispy plantain, citrus dressing

Sautéed Mussels

Sautéed mussels, cream, lemon & coriander sauce

Octopus Carpaccio

Octopus, passion fruit coulis, fresh greens sourced from the local farm

Salads

Millionaire Palm Heart Salad

Garden salad, mango vinaigrette 360

Aldabra Island Tuna Salad

Tuna, egg, local greens, confit potatoes

Creole Smoked Marlin Fish Salad Papaya dressing

Local Handmade Burrata

Tomato coulis, mixed greens, grilled peach

ALL-DAY MENU



AUTHENTIC SMOKY FLAVORS CRAFTED IN OUR CHARCOAL OVEN

SEAFOOD

Catch of the Day	460
De Grendal Chardonnay/Viognier - SCR 175	
Aldabra Island Tuna Loin	470
Coetivy Island Jumbo Prawns	510
Octopus	590
Island Rock Lobster Supplement half board/full board - SCR 500	900
Seafood Platter for two Supplement half board/full board - SCR 700	2500

Klein Constantia Sauvignon Blanc - SCR 790

PREMIUM MEATS

Chicken Leg	360
Pork Belly	400
Beef Strip Loin	490
Lamb Chops Supplement half board /full board- SCR 280	650
Premium Beef Rib Eye Steak Supplement half board/full board - SCR 250	670
Klein Constantia Cabernet Merlot - SCR 225	
Mixed Grill Platter for two	1500
The Huntsman Journey's End Red Blend - SCR 980	

ALL SERVED WITH TWO SIDES AND ONE SAUCE



Paneer Butter Masala

Basmati rice and fresh herbs

Red Snapper Cooked in Banana Leaf

Bell pepper, Creole rice, lemongrass sauce 530



Ken Forrester Petit Chenin Blanc - SCR 165

Confit Anse La Mouche Duck Leg

Creamy polenta, local spinach, orange sauce

Tuna & Coetivy Island Prawns

Flambéed with Takamaka rum, sweet potatoes, pak choy, sauce vierge 560

SERVED WITH BASMATI RICE AND EGGPLANT CHUTNEY

> Chickpeas & Potatoes Curry 380

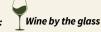
> > Chicken Curry 400

> > > Fish Curry 430

Octopus Curry 460

SERVED MILD -SPICE IT UP WITH LOCAL CHILI!

Wine Pairing Recommendation: Wine by the glass





15% VAT and 10% service charge are included. All prices are in Seychelles Rupees. All products are prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.



Tagliatelle with Creamy Chicken Truffle oil, fresh herbs

Pumpkin and Coconut Risotto Local spinach, coconut milk

Spaghetti with Seafood

Creole sauce

Penne Oven Baked Smoked beef brisket, mushrooms

French Fries | Basmati Rice | Truffle Mashed Potatoes | Mixed Grilled Vegetables | Mixed Green Salad



Creole sauce | Lemon Butter sauce | Peppercorn sauce | Rosemary sauce

SUPPLEMENT FOR EXTRA SIDES AVAILABLE AT AN ADDITIONAL CHARGE

