

SOUP

Tom Yum Talay Seafood   **320**

Seafood broth, mushrooms, galangal, lemongrass, fresh coriander, tom yum chili, mixed seafood

Tom Kha Gai    **220**

Coconut broth, ginger, tofu, vegetables, lemongrass

TO START



Dynamite Prawns* **340**

Supplement of Scr 130 for Half board & Full board guests

Crispy coated prawns, deep fried, Sriracha chili mayo

Gado Gado Salad  **210**

Indonesian salad with green beans, boiled egg, tomatoes, cucumber, snow peas, potato, bean sprouts, peanuts dressing

Yum Tuna Samun Prai   **320**

Seared tuna lion, lemongrass, coriander, onion, chili, mint leave, fish sauce

Yum Som Pomelo Salad   **180**

Thai style local pomelo, peanuts, coconut, chili, garlic, tamarind dressing

Kerubu mangga **200**

Raw mango salad, fresh coconut, shallot, red chili, tamarind paste, lime juice

Malaysian Satay   **285**

Beef, lamb, chicken, peanut sauce

Yum Nuea Thai Beef Salad   **290**

Seared and marinated beef, lettuce, cucumber, bell pepper, Thai chili dressing

Lumpia Goreng  **150**

Traditional Indonesian style vegetable spring rolls, homemade dipping sauce

SIZZLING PLATE











- Sizzling Squid**   **395**
Squid marinated in soy, garlic, lemon, Asian vegetables, served sizzling with fragrant jasmine rice
- Sizzling Beef**   **470**
Wok fried beef strip loin, mixed vegetables, hot & sour sauce, served with fragrant jasmine rice
- Pork Belly Sisig**  **400**
Boiled & fried pork belly, served sizzling with fried egg, creamy sauce, fragrant jasmine rice

SIGNATURE SPECIAL DISH

requires 24-hours reservation

- Peking Duck*** **2,100**
served with two (2) starters and two (2) desserts
Air-dried and marinated with Chinese vinegar, cooking wine served with traditional condiments
*Supplement of Scr 700 for Half board and Full board guests

VEGETARIAN

- Szechuan Aubergine**    **240**
Fried aubergine, spicy Szechuan sauce
- Mee Goreng** **280**
Malay wok fried noodles, mixed vegetables, egg
- Cauliflower Manchurian**    **315**
Fried cauliflower served in a sweet spicy sauce
- Wok Fried Broccoli**    **325**
Broccoli, tofu, ginger, soy, hot basil
- Chili Paneer**  **355**
Indian cottage cheese, fried and served in an Indochine style

OUR CURRY

All served with fragrant rice

Singapore Fish Laksa   **330**
Singaporean style fish curry, eggplant, okra

Geang Kiew Waan (Thai Green Curry)  
Your choice of:

Fish	390
Mixed Vegetables	325
Chicken	330

Geang Dang Thai Red Curry  
Your choice of:

Prawns*	850
Mixed Vegetables	355

**Supplement of Scr 290 for Half board & Full board guests*



FROM THE WOK

Kan Phed ped Yang * **750**
Thai red duck curry, coconut broth, litchi, cherry tomatoes

Pad Thai **360**
Flat rice noodles, shrimps, egg, peanuts, tofu, bean sprouts, tamarind sauce

Szechuan Lobster* **1,900**
Supplement of Scr 820 for Half board & Full board guests
Whole lobster served in spicy Szechuan sauce, sautéed bok choy, fragrant jasmine rice

Khao phad sapparod*   **620**
Thai pineapple fried rice with prawns garlic, egg, cashew nuts

Nasi Goreng   **295**
Indonesian style fried rice, chicken, prawns, mixed vegetables, egg

Singapore Chili Prawn* **630**
Supplement of Scr 250 for Half board & Full board guests
wok fried prawns with red chili paste, oyster sauce, onion, bell pepper

Ayam masak paprika   **250**
stir-fried chicken with asain mix vegetables, chili, oyster sauce

D E S S E R T

Pineapple Feuillantine	220
<i>Ivory chocolate mousse, pineapple compote, crispy feuillantine, kalamansi coulis</i>	
Fresh Papaya 	110
<i>Sliced local papaya simply served with lemon wedge</i>	
Pisang Goreng Coklat	240
<i>Crispy fried banana with chocolate & vanilla ice cream</i>	
Coconut Sagoo 	200
<i>Coconut flavoured tapioca pearls, coconut ice cream, dried coconut</i>	
Praline Sable Tart	240
<i>Nutella mousse, matcha ice cream</i>	
Selection of Ice Cream (per scoop)	90
<i>Ask your server for today's flavor</i>	



RAW

Raw Logo: dishes are suitable for raw diet

KETO

Keto Logo: dishes are either keto friendly or can be adapted to keto diet

VEGAN

Vegan Logo: dishes are either vegan friendly or can be adapted to vegan diet

PALEO

*Paleo Logo: dishes are either paleo friendly or can be adapted to paleo diet**Half board and Full board guests are entitled with a three (3) course menu.***Half board and Full board guests pay supplement on selected dishes.**Additional courses will be charged on your account.**Please note that some food may contain allergens. Kindly inform us in any of your dietary requirements & if consuming raw food is at your own risk.
All prices are in Seychelles Rupees and inclusive of VAT and service charge.*