

STARTERS

Homemade Fish Ceviche	210
<i>Exotic ceviche of local fish, sweet and sour citrus dressing, fresh fennel salad</i>	
Gnocchi	230
<i>Pan fried gnocchi, sage butter, lemon foam</i>	
Simply Marinated Scallops*	440
<i>Fresh herbs, olive oil, lemon juice, served with pumpkin risotto Supplement of Scr 145 for Half board and Full board guests</i>	
Tomato & Mozzarella Caprese 	285
<i>Tasty mozzarella and tomato, papaya cream, seaweed pesto and pine nut</i>	
Lebanese Mezze 	270
<i>Assorted selection of Lebanese cold mezze, served with fresh pita bread</i>	
Beef Carpaccio  	290
<i>Basil, lemon oil, salted ricotta cheese</i>	



Raw Logo: dishes are suitable for raw diet



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



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



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.*

M A I N C O U R S E

Provençal Daube of Beef Cheek  **450**
Coco beans, pesto

Fish and Seafood Skewer*  **625**
Calamari, octopus, red snapper, king prawns, pineapple, fresh tzatsiki hints of curry, served with fresh garden salad, French fries
Supplement of Scr 295 for Half board & Full board guests

Tian Style, Lamb Fillet*  **650**
Lemon confit demi-glace
Supplement of Scr 370 for Half board & Full board guests

Pan Seared Snapper  **510**
Fresh fennel cream, clams beurre blanc, roasted baby potato

Jumbo Prawns* **670**
Flambéed compote of tomato and onion like a bruschetta, pastis
Supplement of Scr 340 for Half board & Full board guests

Chicken Involtini **395**
Artichoke sage mozzarella, pan roast baby romaine lettuce

Stuffed Conchiglie **480**
Octopus, poutargue, served with star anise emulsion

Original Osso Bucco alla Milanaise **490**
Served with risotto, gremolata sauce


V E G E T A R I A N

Paccheri Pasta **200**
Sautéed with cream of mozzarella, Mediterranean garnish, sundried tomato, black olives, fried caper

Orecchiette Pasta  **330**
Walnuts, pine nut sauce, young spinach salad

100% Vegan **210**
Steamed garden vegetables, eggplant caviar, miso on a gluten free dough, and red pepper coulis

DESSERT

Seasonal Fruit Platter 	220
“Un Affogato” Café Gourmand <i>Espresso with “bourbon” vanilla ice cream, amaretti, macaroon, biscotti, maroni</i>	260
After Eight Pannacotta <i>Chocolate sphere, mint pannacotta, chocolate crispy, chocolate ice cream</i>	240
Sicilianna Pistachio <i>Apple compote, local Takamaka rum and pistachio ice cream</i>	290
Crème Catalana <i>Homemade granola, raspberry sorbet</i>	270
Homemade Ice Cream & Sorbet <i>per scoop</i>	90

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