

## T O S T A R T

<b>Green Mango Salad</b>	  	<b>240</b>
<i>Green mango, lemongrass, onion, tomato, lemon, combava, chili</i>		
<b>Textures of Coconut</b>		<b>280</b>
<i>Coconut heats in various forms, pineapple, combava, basil, mint, mixed leaves</i>		
<b>Lobster Salad*</b>		<b>480</b>
<i>Lobster, exotic island fruits, house dressing, lime leaves, mesclun salad</i>		
<i>*Supplement of Scr 150 for Half Board / Full Board guests</i>		
<b>Catch of the day Carpaccio</b>	 	<b>260</b>
<i>Fresh fish, lemon, olive oil, watercress</i>		
<b>Crab and Avocado</b>		<b>310</b>
<i>Crab meat, guacamole, pickle ginger, coriander, torched avocado</i>		
<b>Smoked Marlin and Tomato Galette</b>		<b>300</b>
<i>Locally smoked marlin, sliced tomatoes, olive tapenade, piment espelette, mixed leaves</i>		
<b>Trio of Tartar</b>	 	<b>290</b>
<i>Yellow fin tuna, job fish and shrimps marinated with local flavours</i>		
<b>Beef Carpaccio</b>	 	<b>290</b>
<i>Wagyu beef, local watercress, pumpkin textures, hints of chili</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

## OUR CURRY

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|---|------------|
| <b>Octopus Curry</b>  | <b>350</b> |
| <i>Seychelles national dish, tender octopus chunks, coconut milk, eggplant in local style curry</i> |            |
| <b>Sausage Rougaille</b>  | <b>310</b> |
| <i>Local salted sausage, cooked in spiced creole tomato sauce served with Creole rice, chutney</i>  |            |




## VEGETARIAN

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|---|------------|
| <b>Seasonal Vegetable Curry</b>  | <b>290</b> |
| <i>Local vegetable of the season, local style curry sauce, Creole rice, chutney</i>                                 |            |
| <b>Palm Heart Gratin</b>  | <b>530</b> |
| <i>Palm heart, béchamel, paprika, parmesan cheese, rocket leaves, lemon, capers</i>                                 |            |
| <b>Rhubarb and Lentils</b>       | <b>310</b> |
| <i>Assorted lentils, rhubarb, spinach, local curry powder, mustard seed, ginger, saffron rice</i>                   |            |


*\*Half board and Full board guests pay supplement on selected dishes.  
Half board & Full board guests are entitled with a three (3) course menu.  
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.*

## THE FISH

<b>Grilled Lobster*</b>  <i>Whole Lobster, garlic-butter, Creole sauce, bok choy, Creole rice</i> <i>*Supplement of Scr 850 for Half Board / Full Board guests</i>	<b>1,900</b>
<b>Catch of the Day</b> <i>Pan seared catch of the day, dried fruit, fried lentils, eggplant purée, chili garlic oil</i>	<b>460</b>
<b>Seafood Mixed Grill*</b>   <i>Slipper lobster, prawns, local reef fish, calamari, bok choy, Creole rice, lemon butter</i> <i>*Supplement of Scr 620 for Half Board / Full Board guests</i>	<b>990</b>
<b>Revisited Bourride</b> <i>Clams, mussels, fish, light Creole curried bisque, crunchy salted fish</i>	<b>480</b>

## THE MEAT

<b>Sesel Jerk Pork</b>   <i>Pork belly, garlic, chili, cumin, coriander, breadfruit</i>	<b>470</b>
<b>Chicken Curry</b> <i>Roulade of chicken, local spices, pumpkin chutney, coconut curry</i>	<b>240</b>
<b>Grilled Entrecôte</b>  <i>Australian beef entrecôte, revisited barbeque sauce, fries</i>	<b>660</b>

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## D E S S E R T

<b>The “Passion Fruit”</b>	<b>250</b>
<i>Passionnement exotic coconut nougatine, lime marinated mango, passion fruit-carrot sorbet</i>	
<b>Le “Victoria” Pineapple</b>	<b>250</b>
<i>White chococo macaron, pinacolada sorbet</i>	
<b>The “Coco Mamzelle”</b>	<b>260</b>
<i>Coconut bounty, cherry mousse finger, guava compote, coconut, fresh coriander sorbet</i>	
<b>The Creole-Choco</b>	<b>270</b>
<i>Dark chocolatre demi sphere, ginger exotic fruit salsa, lychee-rosewater sorbet, Creole sauce</i>	

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