



## APPETIZER

Panner tikka, a classic oven roasted Indian speciality garnished with *V*  
Marinated vegetables, served with a papaya chutney  
SCR 190

Tuna Tartar with grilled vegetables, drizzled with a lemon emulsion *S*  
Coated with crushed pistachio nuts and herbs  
SCR 210

Timbale of goat cheese, peppers, drizzled *V, S*  
With warm balsamic oil  
SCR 220

Trio of sashimi served with Japanese condiments accompanied  
with a shot of chilled Hakutsuru Kobe Sake  
SCR 220

Pan-fried Duck liver escalope, set on a bed of  
Mashed Potatoes, infused with  
Truffles oil, topped with a nut flavoured butter  
SCR 380

*S – Spa Dish   V – Vegetarian   N – Contains Nut   P – Pork   A – Alcohol*

*All prices are in Seychelles Rupees and subject to 10% service charge and applicable government tax.*



## SOUP & SALAD

Wild mushrooms soup with a Croccante of Goat cheese *V, S*  
And pearl drops of Truffle Oil  
SCR 180

Seafood “Calderada” with garlic crouton  
SCR 200

Buffalo Mozzarella *V, N*  
Dressed on a bed of tomato carpaccio, basil leaves  
& pine nut dressing  
SCR 220

Seychellois lobster salad, tossed with mango, papaya and  
Drizzled with a coconut water dressing  
SCR 475

*S – Spa Dish   V – Vegetarian   N – Contains Nut   P – Pork   A – Alcohol*

*All prices are in Seychelles Rupees and subject to 10% service charge and applicable government tax.*



## PASTA & RISOTTO

### Penne all' Arrabbiata

A classic pasta dish with black olives, garlic and spicy tomato sauce  
Garnished with rocket leaves

SCR 220

### Fusilli 'Sicilian style' with Eggplant, anchovies

And tomato

SCR 230

### Tiger prawn risotto, sautéed in garlic with asparagus, *S*

Mushroom, red capsicum finished with fresh basil

SCR 245

### Seafood linguini '*al Cartoccio*', mixed seafood pasta

SCR 250

### Potato Gnocchi '*4 cheese*' tossed in a rich sauce *V*

Of Gorgonzola, Parmesan, Mozzarella & Mezzovone

SCR 255

*S* – Spa Dish   *V* – Vegetarian   *N* – Contains Nut   *P* – Pork   *A* – Alcohol

*All prices are in Seychelles Rupees and subject to 10% service charge and applicable government tax.*



**MAIN**  
**FROM THE SEAS**

Pan-fried Grouper fillet in 'Gauzetto' of red cherry tomatoes, *S*  
Black olives, capers, parsley and saffron potato  
SCR 310

Fish curry of the day  
SCR 365

Pan-fried Red Snapper fillet, garnished with a ricotta  
Cheese soufflé, green asparagus, spooned with a tomato coulis  
SCR 350

Seafood platter (for two)  
Grilled locally caught seafood & fish variety served with a  
Creole & lemon butter sauce  
SCR 1300

**S – Spa Dish   V – Vegetarian   N – Contains Nut   P – Pork   A – Alcohol**

*All prices are in Seychelles Rupees and subject to 10% service charge and applicable government tax.*



## MAIN FROM THE LAND

Pan-fried Chicken breast stuffed with local seasonal fruit, *S*  
Accompanied with a mushroom risotto, caramelized white endives,  
Warm fresh spinach and a light flavored chicken reduction  
SCR 290

Australian rack of Lamb, plated with carrots, fennel, black olives,  
Parsley and mint sauce  
SCR 450

Gratinated Parmesan Veal fillet, set on a bed of celery puree, *A*  
Sprinkled with aged Madeira sauce  
SCR 550

“Tagliata” of Mulwarra, grain fed, Beef tenderloin, with rocket, *A*  
Parmesan and rosemary potatoes, flavored  
With a red wine sauce reduction  
SCR 550

*S – Spa Dish   V – Vegetarian   N – Contains Nut   P – Pork   A – Alcohol*

*All prices are in Seychelles Rupees and subject to 10% service charge and applicable government tax.*



## DESSERT

Lemon cheesecake,  
drizzled with a mint sauce  
SCR 190

Apple tarte tatin *V*  
Served with vanilla ice-cream  
SCR 180

Tiramisù *A*  
Mascarpone mousse, coffee amaretto  
Layered on to lady finger biscuits  
SCR 190

Chocolate fondant &  
Caramel ice-cream  
SCR 190

Duo mousse of dark & white  
“Valhrona” chocolate  
SCR 210

Selection of International cheese *S*  
SCR 240

Ice cream SCR 50 (per scoop)  
Vanilla  
Chocolate

Sorbets SCR 50 (per scoop)  
Green Apple  
Lemon & Lime

*S – Spa Dish   V – Vegetarian   N – Contains Nut   P – Pork   A – Alcohol*

*All prices are in Seychelles Rupees and subject to 10% service charge and applicable government tax.*