



## APPETIZER

### Insalatona *S, N*

Home cultivated Rocket leaves mixed with lettuce, radicchio, cherry tomatoes, black olives, sun dried tomatoes, peppers and mozzarella topped with Parmesan shavings and nuts, sprinkled with a reduced Balsamic dressing.

SCR 220

### Buffalo Mozzarella *S, N*

Dressed on a bed of tomato carpaccio, basil leaves & pine nut dressing

SCR 220

### Beef fillet Carpaccio

With rocket salad, Parmesan cheese and “Cipriani” dressing

SCR 240

### Trio of sashimi

Served with Japanese condiments accompanied *S*

With a shot of chilled Hakutsuru Kobe Sake

SCR 260

### Tomato Gazpacho

Garnished with chunks of crab meat and crispy Basil leaves

SCR 375

*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.*



## PIZZA

Margherita Pizza, *V*  
Tomato sauce, mozzarella and basil topped with  
Reggiano Parmesan shavings  
SCR 220

Parma Ham Pizza *P*  
With tomato, mozzarella, and rocket leaves  
SCR 265

Norvegiese Pizza  
Norwegian smoked salmon strips, mozzarella, mascarpone,  
Onion, capers sprinkled with fresh herbs  
SCR 275

## PASTA

Penne all' Arrabbiata *V*  
A classic pasta dish with black olives, garlic and spicy  
Tomato sauce garnished with rocket leaves  
SCR 220

"Sicilian style" Fusilli  
With Eggplant, anchovies, tomato sauce sprinkled  
With toasted breadcrumbs  
SCR 230

Potato Gnocchi '4 cheese' cream *V*  
Gnocchi tossed in a rich sauce of Gorgonzola,  
Parmesan, mozzarella & Mezzovone  
SCR 255

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## MAIN

Fish Curry of the day  
SCR 365

Ostrich fillet accompanied with a mille-feuille of *A*  
Eggplant and zucchini ladled with a Porto wine sauce  
SCR 375

Mulwarra, grain fed, Beef tenderloin accompanied  
With a mille-feuille of eggplant and zucchini  
Dressed with a sauce Béarnaise  
SCR 550

Indian Lobster Tandoori served with *S*  
Puree of cauliflower flavored with curry  
SCR 750

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## 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

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