

PLANTATION HOUSE MENU

Entrées

Wild breadfruit salad with plantation tomato and spring onion,
pirate orange and coconut dressing

Goujons of coral fish and palm heart salad with passionfruit and
lemon balm vinaigrette

Spicy chilli and garlic beef salad with garden herbs, potato and carrot,
chives dressing

Smoked marlin with onion, capsicum, garden basil leaves,
mbilimbii and papaya dressing

Seychelles fishermen's salad with prawns, fish, lobster, onion and chilli
bigarade and mint dressing

Les Soupes

Bouillon blanc of reef fish with plantation mbilimbi, red chillies and
ginger root

Seselwa pumpkin soup with fragrant ylang ylang and vanilla rice

Clear vegetable and chicken soup with chilli and garden herbs

Fruits de Mer

“Your selection of curry”

Prawns, lobster, fish and vegetables

Served with sautéed breadfruit, sweet potato and curry leave scented rice

Poissons du Jour

Pan fried fish fillet with Créole sauce and sautéed kalbas

Bourgeois au Masala and saffron with coconut rice

Lobster tail with spiced coconut milk and sweet potato

Les Viandes

Chicken curry with plantation sweet potato, celery and garden carrot rice

Roasted pork fillet with cloves served with sautéed (Bred Lamar) local spinach and seasonal vegetables

Créole style beef sautéed with mixed garden vegetables

Desserts

Caramelized banana cream tart with chilli and honey ice cream

Passionfruit and ginger mousse with lemongrass and pirate
orange zest ice cream

Duo of Seychellois "la Daube"
sweet potato and banana served with papaya and mint ice cream

"Créole style" plantation pineapple fruit salad
with coconut rum sorbet

Nutmeg crème brûlée and coconut nougat served with
tamarind ice cream